

# A la Carte Menu

## Starters

**Pan-fried Scallops & King Prawns with Garlic Butter £16.75**  
(2)(7)(12)(14)

**Crab Thermidor with Garlic Toast £15.75**  
(1)(2)(4)(6)(7)(9)(10)(12)(13)

**Bang Bang Chicken with a Garlic, Sweet Chilli,  
Coriander & Sesame Dressing £10.50**  
(1)(3)(5)(6)(9)(10)(11)(12)

**Wild Mushrooms marinated with Garlic & Rosemary,  
shaved Parmesan £11.50**  
(6)(7)

**Homemade Soup of the Moment £8.25** (7)(9)

## Main Courses

**Monkfish Tail served with a spicy Chorizo, Red Pepper & Tomato Sauce  
with Rice £35.50**  
(4)(7)(9)(12)

**Pan-fried fillet of Seabass with a Dressing of fresh Herbs, Sea Salt, Olive Oil  
& Garlic, sun-blushed Tomatoes, Lilliput Capers, Spring Onion & Samphire,  
Dauphinoise Potato £32.50**  
(4)(7)

**Mushroom & Aubergine Shepherd's Pie,  
with Chick Peas, Onions, Peppers, Red Wine & Sun blushed Tomatoes,  
Potato Mash, Godminster Cheddar Crisp, Cream & Cep Sauce £23.95**  
(6)(7)(9)(12)

**Roast Loin of Lamb, Mulberry & Port Wine Sauce, Celeriac Purée, battered  
Cauliflower, Dauphinoise Potato £36.95**  
(1)(7)(9)(12)

**Dartmoor Rib Eye Steak 9-10oz with pan juices & a Cream  
& Green Peppercorn Sauce, Dauphinoise Potato £38.50**  
(7)(9)(10)(12)

All dishes are served with complimentary Bread & Butter  
(1)(5)(6)(7)(8)(11)(13)

## Side Dishes

Extra Bread £3.00 (see above) Olives £4.95<sup>(6)</sup> Mixed Salad £4.80 <sup>(6)(9)(10)(12)</sup>  
Skinny Chips £3.70 Peas £3.20 <sup>(7)</sup> Creamed Leeks & Bacon £4.80 <sup>(7)</sup>  
Melange of Green Vegetables £4.90 <sup>(7)</sup> Steamed Spinach £5.20 <sup>(7)</sup>

A 10% service charge will be applied to your bill for parties of 6 or more.

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### Homemade Desserts all at £9.50

**Salted Caramel Chocolate Ganache**, caramelised Hazelnuts  
(3)(7)(8)

**Lord Randall's steamed Apricot Sponge Pudding**  
with Marmalade Sauce & Clotted Cream  
(1)(3)(7)(12)

**Warm Pear & Almond Frangipane**  
with Berry Purée & Double Cream  
(1)(3)(7)(8)(12)

**Baileys Mudslide Liquid Dessert** a blend of Baileys Irish Cream, Vodka,  
Expré Coffee Liqueur & Double Cream topped with shaved Chocolate **£10.90**  
(6)(7)(12)

**Espresso Martini**,  
blended Vodka, Espresso Coffee & Expré Coffee Liqueur **£11.95** (12)

**Chef's Cheeses of the Moment £14.50**  
with Quince Jam, Grapes & Biscuits  
(1)(6)(7)(8)(9)(11)(12)

### After Dinner Drinks (12)

**Berton Vineyard Botrytis Semillon – NSW Australia** - 100ml glass £11.80  
Deep & golden, rich & honeyed with flavours of pear, apple & apricot.

**Chateau Bastor-Lamontagne – Sauternes, France 2016** -100m Glass £13.15  
Citrus attack with more exotic notes of guava and creamy peach with a hint of  
honey from the semillion.

**Campbells Rutherglen Muscat – Australia** - 100ml glass £14.95  
Heart-warming, tasting of fig, toasted almond and black muscatel. Sweet and  
sticky.

**Taylor's Late Bottled Vintage Ruby Port** 50ml glass £4.50  
Ruby red, full bodied & fruity with blackcurrant & cherry aromas. (12)

**Taylor's (10 Year old) Tawny Port** 50ml glass £6.60  
Matured for 10 years in oak, gives this port a subtle nuttiness with ripe  
berry flavours and mellow notes of chocolate.

### Coffees & Teas

All served with our delicious homemade Chocolate Brownies (1)(3)(7)

Italian roast Americano with or without Caffeine £4.50 Cappuccino £4.90  
Single or Double Espresso £3.70/£4.40 Flat White £5.05 Café Latte £5.05  
Extra Shot of Coffee £1.60 Liqueur Coffee £9.00

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Yorkshire Breakfast Tea £4.30 Peppermint/Chamomile/Earl Grey Tea £4.60