

A la Carte Menu

Starters

Pan-sauteéd Scallops & King Prawns with Garlic Butter £16.75
(2)(6)(7)(12)(14)

Tian of Crab & Fennel cured Salmon with Citrus Dressing £17.50
(2)(4)

**Bang Bang Chicken with a Garlic, Sweet Chilli,
Coriander & Sesame Dressing £12.50**
(1)(3)(5)(6)(9)(10)(11)(12)

**Whipped Goats Cheese with Thyme, sweet & sour Apple, Golden Raisins,
pickled Beetroot Dressing £11.95**
(7)(12)

Homemade Soup of the Moment £9.50 (6)(7)(9)

Main Courses

**Monkfish Tail with a spicy Chorizo, Red Pepper & Tomato Sauce
with Rice £35.50**
(4)(6)(7)(9)(12)

**Pan-fried fillet of Seabass with a Dressing of Mint, Pine Nuts, Olive Oil,
Garlic, Tomatoes, Lilliput Capers & Red Onion,
Dauphinoise Potato £32.50**
(4)(6)(7)(8)(12)

**Poached Lobster with Scallops & King Prawns, served with a Thermidor
Sauce, browned under the Grill with Cheese & Breadcrumbs & served with
Dauphinoise Potato & Samphire £42.95** (subject to availability)
(1)(2)(4)(6)(7)(9)(10)(12)(14)

**Cauliflower, Leek & Homity Pie, in puff Pastry with roast Cherry Tomatoes
and a Godminster Cheddar Sauce finished with Cream £23.95**
(6)(7)(9)(12)

**Middle Eastern style roast Cannon of Lamb served with a
Honey & Paprika Hummus and Rice £36.95**
(6)(7)(9)(10)(11)(12)

**Dartmoor Rib Eye Steak 9-10oz with pan juices & a Cream
& Green Peppercorn Sauce, Dauphinoise Potato £38.50**
(6)(7)(9)(10)(12)

Side Dishes

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

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

Allergens present: (1) Gluten: wheat, oats, barley, rye, soy sauce (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soy beans (7) Milk (8) Nuts (9) Celery & celeriac (10) Mustard (11) Sesame (12) Sulphur dioxide (13) Lupin (14) Molluscs

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Homemade Desserts all at £10.50

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)

Compote of Summer Fruits
served with homemade Brown Bread Ice Cream, Almond Madeleines
(1)(3)(5)(6)(7)(8)(11)(12)(13)

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