

# A la Carte Menu

## Starters

**Crab Thermidor with Garlic Toast £17.50**

(1)(2)(4)(6)(7)(9)(10)(11)(12)(13)

**Teriyaki Salmon with pickled Vegetables, Ginger & Citrus Dressing £14.95**

(1)(4)(6)(10)(11)(12)

**Pan fried Calves Liver, with Sage, crispy Bacon,  
fried Red Onion, Garlic, Leaf Salad £12.50**

(7)(12)

**Honey glazed Figs with whipped Goats Cheese, Honey Dressing,  
crushed Pistachios £11.95**

(7)(8)

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

## Main Courses

**Mixed Fish & Prawns** poached in a fragrant Broth of Lemon Grass, Garlic,  
Chilli & Ginger, finished with Coconut & served with Red Peppers & Onions,

**Jasmine Rice £32.50**

(2)(4)(6)(7)

**Fillet of Seabass** sautéed with Pancetta, Garlic, Lilliput Capers, Courgette,  
Tomato & Spring Onions, finished with Olive Oil, Dauphinoise Potato **£32.50**

(4)(6)(7)(12)

**Mushroom & Aubergine Shepherd's Pie,**

with Chick Peas, Onions, Peppers, Red Wine & Sun blushed Tomatoes,  
Potato Mash, Godminster Cheddar Crisp, Cream & Cep Sauce **£25.50**

(6)(7)(9)(12)

**Middle Eastern style roast Cannon of Lamb** served with a  
Honey & Paprika Hummus and Saffron Rice **£36.95**

(6)(7)(9)(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)

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(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% discretionary 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

**Torte Caprese** - a deliciously light Chocolate & Almond Frangipane, with roast flaked Almonds and double Cream

(3)(7)(8)

**Lord Randall's steamed Apricot Sponge Pudding**

with Marmalade Sauce & Clotted Cream

(1)(3)(7)(12)

**Madagascan Vanilla Panna Cotta**

with an Espresso Coffee Sauce, shaved Chocolate

(7)(12)

**Baileys Mudslide Liquid Dessert** a blend of Baileys Irish Cream, Vodka, Expre Coffee Liqueur & Double Cream topped with shaved Chocolate **£10.90**

(6)(7)(12)

**Espresso Martini,**

blended Vodka, Espresso Coffee & Expre 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