

A la Carte Menu

Starters

Crab Thermidor Orzo

Orzo Pasta with Crab, Thermidor Sauce & Parmesan Cheese **£13.95**

(1)(2)(4)(7)(9)(10)(12)

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 **£23.95**

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

Confit of Duck with a Red Wine & Port Sauce,
Honey roasted Vegetables & Dauphinoise Potato **£27.50**

(6)(7)(9)(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)

Vanilla Panna Cotta with macerated Black Cherries

(7)(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

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