

A la Carte Menu

Starters

Crab Thermidor Orzo

Start Bay Crab, Cream, Mustard & Brandy Sauce, with Orzo Pasta & Godminster Cheddar **£16.50**
(1)(2)(4)(7)(9)(10)(12)

Scallops & King Prawns sautéed with Nduja Sausage **£17.50** (2)(12)(14)

Salt & Fennel cured Duck Breast pickled Slaw, Asian Dressing, Sesame **£14.95**
(1)(6)(11)

Whipped Goats Cheese, glazed Figs, Honey & Pecan Crumb **£13.75** (7)(8)

Bang Bang Chicken with a Garlic, Coriander, Sesame & Sweet Chilli, Dressing **£13.85**
(1)(3)(5)(6)(9)(10)(11)(12)

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

Main Courses

Pan- fried Cod, Chickpea dahl, Curry Butter sauce served with Jasmine Rice **£33.50**
(4)(7)(9)

Sautéed fillet of Seabass, Cider Cream Sauce, crispy Pancetta, Potato Mash **£32.50**
(4)(7)(9)(12)

Fish of the Moment (M.P) whatever is good today!

Mushroom & Aubergine Shepherd's Pie,

with Chick Peas, Onions, Peppers, Red Wine & Sun blushed Tomatoes, Potato Mash, Godminster Cheddar Crisp, Cream & Cep Sauce **£24.50**
(6)(7)(9)(12)

Confit of Duck Red Wine & Port Sauce, Honey roasted Vegetables & Dauphinoise Potato **£28.50**
(7)(9)(12)

Pan-fried Fillet of Venison, cooked rare, served with a Mulberry & Red Wine Sauce, creamed Celeriac, Dauphinoise Potato **£36.95** (7)(9)(12)

Dartmoor Rib Eye Steak 9-10oz with pan juices & a Café de Paris Butter, Dauphinoise Potato **£39.50**
(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 Olives £4.95

Mixed Salad £4.8 (9)(10)(12)

Skinny Chips £3.95 Peas £3.60 (7)

Creamed Leeks & Bacon £4.80 (7)

Melange of Green

Vegetables £4.90 (7) Steamed

Spinach £5.70 (7)

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

Homemade Desserts all at £11.50

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

Nutty Orange & Olive Oil Cake
Orange, Pistachio and Almond
Olive Oil Cake with Honey,
Orange Syrup & double Cream
(3)(7)(8)

Lord Randalls steamed Apricot Sponge Pudding with Marmalade
Sauce & Clotted Cream
(1)(7)

Torte Sbriciolata
Scicilian Lemon Crumble Pudding
with double Cream (1)(3)(7)

Baileys Mudslide Liquid Dessert
A blend of Baileys Irish Cream,
Vodka, Expre Coffee Liqueur &
Double Cream topped with shaved
Chocolate **£11.90** (6)(7)(12)

Espresso Martini
Blended Vodka, Espresso Coffee
& Expre Coffee Liqueur **£12.50** (12)

Chef's Cheeses of the Moment
£15.75
with Quince Jam, Grapes &
Biscuits
(1)(6)(7)(8)(9)(11)(12)

After Dinner Drinks (12)

Berton Vineyard Botrytis Semillon, Australia - 100ml glass
£12.50

Deep & golden, rich & honeyed
with flavours of pear, apple &
apricot.

Ch. Bastor-Lamontagne, Sauternes, France - 100m Glass
£13.90

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 **£15.50**
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 **£6.85**
10 years matured in oak, gives
this port a subtle nuttiness, ripe
berry flavours and mellow
chocolate notes.

Coffees & Teas
All served with our delicious homemade
Chocolate Brownies (1)(3)(7)
Italian roast Americano with or
without Caffeine **£5.20**

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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Extra Shot **£1.60** Cappuccino
£5.60

Single/ Double Espresso
£3.60/£4.80 Flat White/ Café Latte
£5.50

Liqueur Coffee **£9.75**
Yorkshire Breakfast Tea **£4.60**
Peppermint/Chamomile/
Earl Grey Tea **£4.80**