

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**
(4)(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 £4.80 (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)

We're trialling a discretionary 10% service charge for a short period to help us support our team through rising costs. It's entirely optional and shared fully with staff — just let us know if you'd prefer it removed.

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, Expré 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**

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**