

Starters

Smoked Haddock Orzo
Spring Onion, Cream, Butter **£16.50**
(1)(4)(7)(9)

Scallops Teriyaki sautéed
with a Soy, Garlic & Ginger Dressing,
garnished with Sesame & Pak Choi **£17.95** (1)(4)(6)(11)(12)(14)

Rustic Veal & Pork Terrine Brinjal Pickle, crispy Toast **£14.95**
(1)(3)(10)

Baked Goats Cheese, Nut Crumble, Heather Honey & Thyme
£13.75 (7)(8)

Bang Bang Chicken with a Garlic, Coriander, Sesame & Sweet
Chilli,
Dressing **£13.95**
(1)(3)(5)(6)(9)(10)(11)(12)

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

Main Courses

Steamed Tranche of Loch Duart Salmon, Smoked Salmon Butter
Cream Sauce, Champ Mash **£31.50**
(4)(7)(9)(12)

Sautéed fillet of Seabass, with a Dressing of Capers, Tomatoes,
Tarragon, Olive Oil & Garlic,
Potato Mash **£33.95**
(4)(7)(12)

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

Field Mushrooms,
stuffed with Squash, Aubergine, Godminster Cheddar, Peppers &
Spinach with Dauphinoise Potato, Cream & Cep Sauce **£24.95**
(1)(7)(9)

Confit of Duck Red Wine & Port Sauce,
Honey roasted Vegetables & Dauphinoise Potato **£28.95**
(7)(9)(12)

Pan-fried Fillet of Venison, cooked rare, with a purée of Cauliflower, Apple & Chestnut Pearls, a Port & Red Wine Sauce, 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⁾⁽⁴⁾⁽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 & Expré 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 Semillon.

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**