

## 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 **£18.95** (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 **£14.50**  
(1)(3)(5)(6)(9)(10)(11)(12)

**Homemade Soup of the Moment** **£9.85** (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 **£34.95**  
(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 **£31.00**  
(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 **£38.50** (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 £4.50 Peas £3.95 (7) Creamed Leeks & Bacon £4.80 (7)  
Melange of Green Vegetables £4.90 (7) Steamed Spinach £5.70 (7)

A discretionary 10% service charge will be added to your bill 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)

**Warm Pistachio & Pear Frangipane**  
Honey & double Cream (3)(7)(8)

**Lord Randalls steamed Apricot Sponge Pudding** with Marmalade  
Sauce & Clotted Cream  
(1)(3)(7)

### Torte Sbriciolata

Toffee Crumble Pudding with Apple Compote & double Cream (1)(3)(7)

### Tiramisu Martini

A blend of Baileys Irish Cream, Amaretto, Expré Coffee Liqueur &  
Double Cream topped with shaved Chocolate & Sponge Finger  
**£13.90** (1)(3)(6)(7)(12)

### **Espresso Martini**

Blended Vodka, Espresso Coffee & Expreé Coffee Liqueur **£12.50** <sup>(12)</sup>

### **Chef's Cheeses of the Moment**

with Quince Jam, Grapes & Biscuits **£15.75**

<sup>(1)(6)(7)(8)(9)(11)(12)</sup>

### **After Dinner Drinks** <sup>(12)</sup>

**Berton Vineyard Botrytis Semillon, Australia** - 100ml glass **£12.80**

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

**Ch. Bastor-Lamontagne, Sauternes, France** -100m Glass **£14.50**

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 **£16.00**

Heart-warming, tasting of fig, toasted almond and black muscatel.  
Sweet and sticky.

**Taylor's Late Bottled Vintage Ruby Port** 50ml glass **£5.00**

Ruby red, full bodied & fruity with blackcurrant & cherry aromas.

<sup>(12)</sup>

**Taylor's (10 Year old) Tawny Port** 50ml glass **£7.50**

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 <sup>(1)(3)(7)</sup>

Italian roast Americano with or without Caffeine **£5.50**

Extra Shot **£1.60** Cappuccino **£5.70**

Single/ Double Espresso **£3.70/£4.80** Flat White/ Café Latte **£5.90**

Liqueur Coffee **£9.95**

Yorkshire Breakfast Tea **£4.60** Peppermint/Chamomile/

Earl Grey Tea **£4.80**