

Starters

Tian of shelled Prawns & Crab

bound lightly with Mayonnaise & served with Lemon **£17.75**

(1)(2)(3)(10)

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, candied Beetroot, Heather Honey & Thyme

£13.75

(7)

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

Red Thai style Curry of Monkfish & King Prawns finished with

Coconut & Cream, served with sautéed Red Peppers & Onions,

Jasmine Rice **£36.50**

(2)(4)(7)(9)(12)

Sautéed fillet of Stone Bass, 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)

Vanilla Panna Cotta with Berry Fruit Compote & Elderflower Syrup
(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 & Expré Coffee Liqueur **£12.50** (12)

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

After Dinner Drinks (12)

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.
(12)

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 (1)(3)(7)

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**