

Starters

Tian of shelled Prawns & Crab

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

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

Sautéed Scallops, sweet & sour Dressing, Japanese style pickled Vegetables **£18.95** (14)

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

Honey glazed Figs with whipped Goats Cheese, Heather Honey Dressing,
Sugared Pecans **£14.50**

(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

Aromatic Massaman spiced Monkfish & King Prawns, with Coconut & Tamarind, a hint of Cream, spiced fried Potato & Cherry Tomatoes, Jasmine Rice **£36.50** (2)(4)(7)(9)(12)

Sautéed fillet of Stone Bass, with Chorizo, Cherry Tomato, Sausage, Chickpeas, Olive Oil & Garlic, Potato Mash **£34.95** (4)(7)(12)

Fish of the Moment (M.P)

whatever is good today!

Cauliflower, Leek & Homity Pie in puff Pastry with roast Cherry Tomatoes and a Godminster Cheddar Sauce finished with Cream **£24.95**

(1)(7)(9)(12)

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 Celeriac and Apple, a Mulberry 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

Dark Chocolate Ganache with Coffee flavoured Dulce de Leche
(3)(7)

Warm Frangipane
with roast Plums & pouring Cream (3)(7)(8)

Lord Randall's steamed Apricot Sponge Pudding
with Marmalade Sauce & Clotted Cream (1)(3)(7)(12)

Lemon Sbriciolata
Buttery Oat Crumble with a silky Lemon Egg Custard & double
Cream (1)(3)(7)

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

After Dinner Drinks

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

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

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

(12)

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

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

(12)

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 £16.00

(12)

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

Grahams Late Bottled Vintage Ruby Port 50ml glass £5.00

(12)

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

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

(12)

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**