

Dinner Menu

This is today's 4 course dinner menu, it reflects the seasons of the year and market choices. Our award winning head chef Daniel Gillard and his team select fish from the regions markets daily, dependent on quality, availability and seasons. Our meats and poultry are sourced from local farms in the area. If you have a favourite style or any dietary requirements we will be pleased to accommodate your wishes.

Pre-starter With our compliments

Amuse Bouche

Starters

Fresh Homemade Soup of the Day	£4.50
Goats' Cheese Spring Roll with Tomato Salad & Basil Pesto	£5.95
Smoked Salmon & Caper Salad	£4.95
Chicken Liver Parfait with Apple & Cider Chutney with Toasted Bread	£5.25
Pan Fried King Prawn with Shallots & Mushrooms, finished in a Fish Velouté	£6.95
Tiger Prawn Cocktail with Pineapple & Chilli Salsa	£5.50
Smoked Haddock Fishcake with a Mushroom & Herb Sauce	£5.95
Mediterranean Greek Platter; Taramasalata, Hummus, Tzatziki, Halloumi with Pitta Bread	£7.95
Melon & Parma Ham Salad with Blackcurrant Sorbet	£5.95
Pressing of Chicken & Ham Hock with Piccalilli Relish	£5.75
Pan Fried Scallops with Shallots & Mushrooms finished in a Fish Velouté	£6.75
Moules Marinière; Rock Padstow Mussels cooked with White Wine	£6.95
Scallops with Chorizo & Rocket and Balsamic salad	£6.75

Mains

Oven Baked Lamb Kleftico with Oregano, Seasonal Vegetables & Potatoes or Greek Salad	£13.95
Stilton Steak with a Blue Stilton & Ruby Port Sauce with Sautéed Potatoes & Seasonal Vegetables	£16.95
Local Pan Fried Sea Bass with Caper Crushed Potatoes or Hand Cut Chips & Seasonal Vegetables	£13.95
Crispy Pork Belly with Wholegrain Mash Potato, Apple Puree & Seasonal Vegetables	£12.95
Ballotine of Chicken stuffed with a Tarragon Mousse, Creamed Mashed Potato, Red Wine & Baby Onion Jus and Seasonal Vegetables	£11.95
Beef Stroganoff; Strips of Fillet Steak Pan Fried with our very own Sauce, served with Rice & Seasonal Vegetables	£13.95

Whole Grilled Lemon Sole with Triple Cooked Hand Cut Chips, Pea Puree & Leaf Salad	£16.95
Roasted Chicken Breast with Red Wine & Baby Onion Jus served with Sautéed Potatoes & Seasonal Vegetables	£11.95
Pan Fried Chicken Breast with a Stilton & Port Sauce, Sautéed Potatoes & Seasonal Vegetables	£12.50
Duck A L'Orange; Pan fried Gressingham Duck Breast with Creamy Mash Potato, Seasonal Vegetables and Orange Jus	£13.50
Mushroom Stroganoff with Rice and Seasonal Vegetables	£10.95
Fillet Steak au Poivre 'Peppered Steak' with Sautéed Potatoes & Seasonal Vegetables	£18.95
Pepper Chicken with Sautéed Potatoes & Seasonal Vegetables	£12.50
Tournedos Rossini; Fillet of Devon Beef on Crispy Crouton, Chicken Liver Parfait & Wild Mushroom & Baby Onion Jus, with Seasonal Vegetables	£18.95
Moules Marinière with Skinny Fries & Mixed Leaf Salad	£12.95
Wild Mushroom Tagliatelle with Rocket & Parmesan	£10.95

The Grill

Choose from a cut of Meat from our 21 day mature Westcountry Steak, cooked to your requirement, followed by the Sauce of your choice.

Surf & Turf (9oz) Sirloin Steak with Pan Fried King Prawns £18.95

Porter House (12oz) £18.95 Fillet Steak (8oz) £18.25 Sirloin Steak (9oz) £14.95

All of our Steaks are served with Vine Tomatoes, Mushrooms, Salad Garnish & Hand Cut Chips

Add a Sauce: Stilton & Port, Peppercorn, St Elizabeth's or Béarnaise for only £2.95

Desserts

Glazed Vanilla Crème Brûlée	£4.50
Bread & Butter Pudding with Rum & Raisin Ice Cream	£4.95
Warm Chocolate Brownie with Clotted Cream & Chocolate Sauce	£5.50
Selection of 4 Westcountry Cheeses with Homemade Chutney, Fresh Celery, our own Orchard Apples & served with Toast & Crackers	£6.50
Selection of St Elizabeth's Ice Creams & Sorbets	£4.50
Lemon Tart with Fresh Raspberries & Raspberry Sorbet	£5.50
Classic Tiramisu on Berry Compote with an Orange Sorbet	£5.50
Blackcurrant Panna Cotta with Exotic Fruit & Apple Sorbet	£5.50
Our Amazing Grand Assiette of Chocolate; 5 different Chocolate Desserts (<i>why not share?</i>)	£8.50