

# 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, giving us the opportunity to support and work closely with some of the best farms in the area. If you have a favourite cooking style or any dietary requirements we will be pleased to accommodate your wishes

## Pre-starter

### With our compliments

Amuse Bouche

## Starters

Pressing of Ham Hock with Piccalilli Salad	£5.50
Freshly Homemade Soup of the Day & Homemade Breads	£4.95
Chicken Liver Parfait with Apple & Cider Chutney and Toasted Bread	£4.95
Tiger Prawn Cocktail with Pineapple & Chilli Salsa	£5.25
Moules Marinière, Rock, Padstow Mussels cooked with White Wine	£6.95
Mediterranean Greek Platter	£7.95
Plum Tomato Galette with Creamed Goats Cheese & Basil Pesto	£4.95
Scallops with Chorizo & Rocket and Balsamic Salad	£5.75
Grilled Greek Halloumi Cheese with Vine Tomatoes & Pitta	£5.95
Pan fried Scallops with Shallots and Mushrooms Finished in a Fish Veloute	£5.95

## Mains

Oven Baked Lamb Kleftico with Oregano, Seasonal Vegetables & Potatoes or Greek Salad	£13.50
Pan-fried Sea Bass with Caper Crushed Potatoes or Hand Cut Chips	£13.95
Crispy 'Old Spot Pork Belly' with Wholegrain Mash Potato & Apple Puree	£12.95
Pan Fried Whole Lemon Sole with Triple Cooked Hand Cut Chips & Lemon Beurre Blanc	£16.95
Ballontine of Chicken stuffed with a Tarragon Mousse, Creamed Mashed Potato and a Red Wine and Baby Onion Jus	£11.95
Beef Stroganoff, Strips of Fillet Steak Pan-fried with our very own Sauce, served with Rice	£13.95

Honey Roasted Gressingham Duck Breast, Creamy Mash Potato and a Plum & Port Sauce	£13.50
Wild Mushroom Tagliatelle with Rocket & Parmesan	£10.50
Westcountry Fillet Steak with Sautéed Potatoes, Shallot Marmalade and Madeira Jus	£18.95
Fillet Steak au Poivre 'Peppered Steak' with Sautéed Potatoes and Seasonal Vegetables.	£18.95

### **The Grill**

Choose from a cut of meat from our 21 day mature Westcountry steak or Free range chicken, cooked to your requirement, followed by the sauce of your choice.

Porter House (12oz)	£18.95	Triple Cooked Hand Cut Chips
Fillet Steak (8oz)	£16.95	Hand Cut Chips
Sirloin Steak (9oz)	£14.95	Sautéed Potatoes
Grilled Breast of Chicken (8oz)	£9.95	

(All of our steaks are served with Vine Tomatoes or Market Vegetables)  
(Add a sauce - Stilton & Port, Peppercorn, St Elizabeths or Bearnaise for only £2.95)

### **Desserts**

Glazed Rhubarb and Vanilla Crème Brûlée	£4.50
Chocolate Spring Roll with Pineapple and Kiwi Salsa and Mango Jelly	£5.50
Selection of 4 Westcountry Cheeses with Homemade Chutney, Fresh Celery, our own orchard Apples and Served with Walnut Bread	£6.50
Strawberry Cheesecake with Fresh Strawberry Compote	£5.00
Our amazing Grand Assiette of Chocolate; 5 different Chocolate Desserts <i>(Why not share?)</i>	£8.50
Selection of St Elizabeth's Ice Creams and Sorbets	£4.50
Lemon Tart with Fresh Raspberry's and Raspberry sorbet	£5.50