



TABLE D'HOTE MENU
Saturday

STARTERS

Goujons of Dab. Homemade tartare sauce and wild rocket

Poached Galantine of Chicken. Herb stuffing and red wine syrup

Julienne of Scottish Smoked Salmon. Mousse of avocado, with a mustard dressing

Warm Potato and Goat's Cheese Tartlet. Glazed with a hollandaise sauce

Soup of The Day. Herb croutons

MAIN COURSES

Slow Roast Belly of Pork. Pont neuf sweet potato, braised cabbage and thyme reduction

Pan Fried Lambs Liver. Grain mustard scented potato puree, crisp bacon julienne, caramelised onion gravy

Pan Fried Supreme of Creedy Duck. Fondant potato, caramelized black cherry

Grilled Fillet of Rainbow Trout. Set on pearl barley with a confit of fennel and citrus salsa

Baked Bell Pepper. Filled with couscous, crumbled feta cheese and a tomato coulis

Accompanied by our Chef's selection of fresh vegetables
French fries are available if you prefer

DESSERTS

Sticky Toffee Pudding. Warm fudge sauce

Tiramisu. Classic Italian dessert

Chocolate and Hazelnut Galettes. Chantilly cream

Fresh Fruit Salad. Devon clotted cream

Somerset Brie, Cornish Yarg and Cheddar. Biscuits, tomato chutney and shaved celery

TO FINISH

Fresh Filter Coffee and Dinner Mints

£13.95 per person for main including coffee
£ 18.95 per person for 2 courses including coffee
£ 23.95 per person for 3 courses including coffee
Please advise us if you have any particular allergies