



TABLE D'HOTE MENU
Sunday

STARTERS

Parfait of Chicken Liver. Seasonal leaves, walnut bread, red wine syrup

Sugar Cured Cod Fillet. Set on a pesto pancake, beetroot vinaigrette

Warm Smoked Mackerel. Lemon salsa, melba toast

Tomato and Onion Galette. Rocket and garlic olive oil

Soup of the Day. Garnished with a swirl of cream

MAIN COURSES

Cutlets of Lamb. Garlic mashed potato, sautéed spinach, port wine sauce

Ballotine of Chicken. Fondant potato, fine herb mousse, tarragon jus

Oven Baked Guinea Fowl. Parmentier potato, mushroom mousse and jus

Pan Fried Sea Bass Fillet. Sun dried tomato flavoured pearl barley and basil oil

Butternut Squash Risotto. Glazed with parmesan shavings, red chard and balsamic reduction

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

DESSERTS

Baked Chocolate Fondant. Vanilla ice cream

Bailey's Crème Brûlée. Homemade shortbread

Treacle and Orange Tart. Devon clotted cream

Fresh Fruit Salad. With 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 course 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