



TABLE D'HOTE MENU
Tuesday

STARTERS

Smoked Mackerel Fillet. Set on a caper and wild rocket salad

Seared Breast of Wood Pigeon. Red chard, red wine syrup, dill mayonnaise

Prawn Cocktail. Marie rose sauce and slices of lemon

Seasonal Fruit Timbale. Fruit coulis and soft berries

Smoked Haddock Chowder.

MAIN COURSES

Roast Loin of Free Range Pork. Onion and sage croquettes, apple sauce

Honey Glazed Creedy Duck. Cider potato, forest mushrooms, cider jus

Pan Fried Fillet of Sea Bass. Saffron potatoes on a bed of pickled cucumber, and rocket crème

Baked Fillet of John Dory. With fennel confit, creamed potatoes and herb oil

Baked Puff Pastry Casket. Filled with marinated vegetables and goat's cheese with a pesto dressing

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

DESSERTS

White Chocolate and Baileys Bread and Butter Pudding. Vanilla sauce, caramelised melba toast

Cappuccino Crème Brûlée. Homemade shortbread

Pear Belle Helene. Poached pear coated with warm chocolate sauce and west country ice 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 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