

HORIZON





# SIGNATURE STARTERS

<b>OAK SMOKED SCOTTISH SALMON</b>	12
Rocket Leaf, Caper Berries, Lemon	
<b>HOTCH POTCH OF MUSHROOMS (v)*</b>	10
<i>AVAILABLE AS A MAIN COURSE</i>	16
Forest Mushrooms, West Country Smoked Cheese Sauce, Warm Homemade Bread	
<b>CRISPY FRIED SALT &amp; PEPPER SQUID</b>	11
Toasted Sesame & Lime Dressing	
<b>MOZZARELLA AND MARINATED SUN DRIED TOMATO BASIL, OLIVE SALAD (v)</b>	11
<i>AVAILABLE AS A MAIN COURSE</i>	16
<b>PAN SEARED SCALLOPS</b>	15
Crisp Pancetta, Samphire Grass, Sweet Chilli & Basil Oil	

# CLASSIC STARTERS

<b>TRADITIONAL PRAWN COCKTAIL</b>	12
Iceberg Lettuce, Marie Rose Sauce, Brown Bread & Butter	
<b>DEVON CHICKEN LIVER &amp; BRANDY PATÉ</b>	10
Spiced Apple Chutney, Toasted Brioche	
<b>PARISIENNE OF MELON (v)*</b>	9
Pearls Of Melon, Elderflower Syrup, Caramelised Orange, Fresh Mint	
<b>BELMONT HORS D'OEUVRES</b>	11
Cured Ham, Pressed Terrine, Olives, Pate and Pickled Quails Egg	
<b>LOCAL WEST COUNTRY CRAB</b>	12
Mixed leaf & Lemon Dressing	

# SIGNATURE MAINS

<b>PRIME 8 OZ WEST COUNTRY FILLET STEAK</b>	27
Red Wine Reduction and Forest Mushrooms	
<b>SEAFOOD LINGUINI</b>	22
Linguini Pasta, Shellfish, Tomato, Basil & Garlic Sauce	
<b>MISTO FRITTO</b>	19
Crispy Fried Fish, Prawns, Calamari with Lemon	
<b>DEVON CALF'S LIVER</b>	20
Pan Fried with Crisp Pancetta, Creamed Thyme Potatoes and Caramelised Shallots	
<b>CREEDY CARVER DUCKLING</b>	22
Confit of Leg and Breast, Balsamic & Candied Orange	
<b>PAN FRIED FILLET OF SEA BASS</b>	22
Wilted Spinach, Shrimp Buttered Sauce	

# CLASSIC MAINS

<b>SUPREME OF CHICKEN WRAPPED IN PARMA HAM</b>	18
Devon Blue Cheese and Sage Crumb , Port Reduction Jus	
<b>BATTERED FISH &amp; CHIPS</b>	16
Peas, Tartare Sauce & Lemon	
<b>PRIME 10OZ WEST COUNTRY SIRLOIN STEAK</b>	24
Caramelised Shallots, Portobello Mushroom, Sweet Cherry Tomatoes	
<b>BREADED SCAMPI TAILS</b>	14
Chips, Tartare Sauce, Peas, Lemon	

# CLASSIC MAINS

<b>CASSERUOLA (v)</b>	16
Lentils, Beans, Tomato and Cumin Sauce, Grilled Polenta, Basil and Parmigiano-Reggiano	
<b>GRILLED WHOLE DOVER SOLE</b>	27
Prawns, lemon and Parsley Butter	
<b>OMELETTE SOUFFLÉ</b>	16
Cream Cheese, Smoked Salmon	
<b>HOMEMADE PASTA (v)*</b>	15
Basil Pesto, Mixed Salad	
<b>BAKED VEGETABLE CAPONATA (v)*</b>	15
Vulscombe Goats Cheese, Toasted Pine Nuts, Rocket Pesto	

All main courses served with a selection of vegetables, potatoes, chunky chips or new potatoes

# DESSERTS

Our dessert and cheese course options change daily and can be found on the accompanying table d'hote menu.

## RESIDENTS ON DINNER INCLUSIVE TERMS

The table d'hote menu and dishes marked with an \* are included in your package, a 40% reduction applies to any of the other dishes.

Please inform us of any food allergies or special dietary requirements (Menu Prices are shown in sterling and are per person)