

A LA CARTE SUPPLEMENTS

Guests on Room only, Bed & Breakfast terms and Non Residents may order solely from the A La Carte Menu and you will be charged the listed price per item.

Guests on Dinner Bed & Breakfast terms if you wish to order from the A La Carte Menu, a 40% reduction will be applied to the listed price per item.

STARTERS

Crispy Calamari £13

Toasted sesame and lime dressing

Traditional Prawn Cocktail £13

Chiffonade of Iceberg lettuce and brandy Marie Rose sauce, brown bread and butter

Local West Country Crab £14

Mixed leaves and lemon dressing

Devon Chicken Liver and Brandy Pate £12

Spiced apple chutney and toasted brioche

Pearls of Melon £10

Caramelised orange, fresh mint and a scoop of elderflower sorbet

Oak Smoked Scottish Salmon £14

Rocket leaf salad, capers and lemon



INTERMEDIATE COURSES

A Selection of Refreshing Sorbets £6

Beef Consommé £6



MAINS

Roast Breast of Creedy Carver Duckling £25

Confit leg and a candied orange and balsamic glaze

Prime West Country 8oz Fillet Steak £30

Red wine reduction and forest mushroom jus

Pan Fried Fillet of Sea Bass £25

Wilted spinach and a shrimp butter sauce

Grilled Whole Dover Sole £30

Lemon, prawn and parsley butter, either served on or off the bone



SPECIALITIES

Tender Lobster

cooked with shallots, brandy and a hint of mustard finished with cream and cheddar cheese

Also available Cold Dressed Lobster.

A minimum of 24 hours notice is required for the above Lobster Dishes
subject to availability – Individually priced



DESSERTS

A Selection of Sweets from the trolley £10

A Selection of Traditional and Local Cheese and Biscuits £10

* Please inform us if you have a food allergy that we should be aware of *