

HORIZON



SIGNATURE STARTERS

OAK SMOKED SCOTTISH SALMON	14
Rocket Leaf, Caper Berries, Lemon	
HOTCH POTCH OF MUSHROOMS (v)*	11
<i>AVAILABLE AS A MAIN COURSE</i>	17
Forest Mushrooms, West Country Blue Cheese Sauce, Warm Homemade Bread	
CRISPY FRIED CALAMARI	13
Toasted Sesame, Lemon & Garlic Dressing	
WARM VULSCOMBE GOATS CHEESE AND CARAMELISED ONION STACK (v)	12
Basil Pesto & Cranberry Compote	
<i>AVAILABLE AS A MAIN COURSE</i>	17
PAN SEARED SCALLOPS	17
Crisp Pancetta, Samphire Grass, Sweet Chilli & Basil Oil	

CLASSIC STARTERS

TRADITIONAL PRAWN COCKTAIL	13
Iceberg Lettuce, Marie Rose Sauce, Brown Bread & Butter	
DEVON CHICKEN LIVER & BRANDY PATÉ	12
Spiced Apple Chutney, Toasted Brioche	
PARISIENNE OF MELON (v) (VE)*	10
Pearls Of Melon, Elderflower Syrup, Caramelised Orange, Fresh Mint	
BELMONT PLATTER	13
Cured & Smoked Meats, with Olives, Borettane Onions & Manchego Cheese	
LOCAL WEST COUNTRY CRAB	14
Mixed leaf & Lemon Dressing	

SIGNATURE MAINS

PRIME 8 OZ WEST COUNTRY FILLET STEAK	30
Red Wine Reduction & Forest Mushrooms	
SEAFOOD LINGUINI	24
Linguini Pasta, Shellfish, Tomato, Basil & Garlic Sauce	
MISTO FRITTO	22
Crispy Fried Fish, Prawns, Calamari with Lemon	
DEVON CALF'S LIVER	22
Pan Fried with Crisp Pancetta, Creamed Thyme Potatoes & Caramelised Shallots	
CREEDY CARVER DUCKLING	25
Confit of Leg & Breast, Balsamic & Candied Orange	
PAN FRIED FILLET OF SEA BASS	25
Wilted Spinach, Shrimp Buttered Sauce	

CLASSIC MAINS

SUPREME OF CHICKEN CHASSEUR	20
Cooked in a White Wine, Mushroom, Tomato & Fresh Thyme Sauce, served with Parsley Mousseline Potatoes	
BATTERED FISH & CHIPS	17
Peas, Tartare Sauce & Lemon	
PRIME 10OZ WEST COUNTRY SIRLOIN STEAK	27
Caramelised Shallots, Sautéed Mushrooms & Sweet Cherry Tomatoes	
BREADED SCAMPI TAILS	15
Chips, Tartare Sauce, Peas, Lemon	

CLASSIC MAINS

CASSERUOLA (v) (VE) 17

Lentils, Beans, Tomato and Cumin Sauce,
Grilled Polenta, Basil

Please let your server know whether you require the dish as vegetarian or vegan

GRILLED WHOLE DOVER SOLE 30

Prawns, lemon and Parsley Butter

OMELETTE SOUFFLÉ 17

Cream Cheese, Smoked Salmon

HOMEMADE PASTA (v)* 16

Basil Pesto, Mixed Salad

BAKED VEGETABLE CAPONATA (v)* 16

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

(All prices are shown in pound sterling and are per person)

