

## APPETISER

Chef's Appetiser of the Day



## STARTERS

Leek and Stilton Tart

Roasted Red Pepper with Goat's Cheese

Fresh Melon with Parma Ham

Homemade Soup of the Day

Country Pate – Chicken Liver and Sage –topped with

Fruit Chutney and served with Melba toasts

Lobster and Basil Mousse – delicately flavoured and has a soft basil and cream centre

Smoked Haddock and Chive Fishcake with a lemon mayonnaise

Mushroom Crepe – a delicious Mushroom and Cheese filling wrapped in a thin Crepe

Seaweed Salad – with Smoked Salmon, Capers and Egg



## SORBET OF THE DAY

A shot of Sorbet to freshen and revive



## MAIN COURSE

Sirloin Steak cooked to your liking and served with a Stilton Sauce

Pork Medallions, cooked pink with our superb Peppercorn Sauce

Gressingham Duck Breast pan fried in an Orange & Cranberry Jus

Chicken Breast sat on a leek and potato cake and napped

with a Brandy Cream Sauce

Exmoor Braised Beef in a rich Red Wine Gravy

With Shallots and Mushrooms

Devon Lamb Shank in a Rosemary Sauce

Local Fresh Whole Seabass simply grilled

Luxury Fish Pie served on a Dill Mash with a puff pastry Hat

Oyster Mushroom and Rocket Risotto – A creamy baby Oyster Mushroom Risotto

traditionally cooked with Arborio Rice



ALL THE ABOVE ARE SERVED WITH A SELECTION OF  
FRESH VEGETABLES AND POTATOES



VEGETARIAN OPTION AVAILABLE – PRIOR NOTICE REQUIRED



EXCITING RANGE OF DESSERTS