

## **LUNCH MENU**

***Available Tuesday – Thursday Dinner Also.***

***Two Courses £10.50 Three Course £14.00.***

***Twice baked cheese soufflé with balsamic dressing.***

***Pate of local venison with red onion jam and toasted brioche.***

***Chilled gazpacho with goats cheese and olive crostini  
and vegetable salsa.***

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***Pink roasted breasts of local wood pigeon, wild mushrooms,  
fondant potato and red wine sauce.***

***Risotto of wild mushrooms with tarragon and truffle.***

***Pan fried Porlock Bay mullet on a warm potato salad,  
courgette ribbons and tomato and basil butter sauce.***

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***Vanilla crème brulee with crunchy tulle biscuits.***

***Roasted pineapple with coconut sorbet and rum syrup.***

***Selection of cheeses from the British Isles.***

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***coffee and petit fours.  
£3.00.***

## **A LA CARTE STARTERS**

**£8.00**

***Pan fried scallops on creamed leeks, tagliatelle of asparagus  
and asparagus veloute.***

***Ravioli of Lynmouth Bay lobster with pack choy  
and lobster veloute.***

***Tian of Cornish crab, spring onions and coriander  
with rock oyster, sauce gaspacho and coriander oil.***

***Carpaccio of Devon ruby beef with artichokes,  
rocket salad and parmesan.***

***As our produce is purchased freshly each day,  
please be understanding if certain dishes are not available.***

## **MAIN COURSES**

**£18.00**

***Roast cannon of Exmoor Spring lamb with sundried tomato  
cous-cous, basil tortellini's and olive juices.***

***Catch of the day.***

***Breast of free range Devon duckling with pan fried duck liver  
fondant potato and a port wine jus.***

***Fillet of Porlock Bay seabass  
on a tian of provencal vegetables, herb potatoes  
and a fennel, anchovy and garlic dressing.***

***Each main course is individually garnished with its own vegetables,  
but if you wish to have any extra vegetables,  
Please do not hesitate to ask.***

**DESSERTS.**

**£6.50**

***Delice of 3 chocolates with orange sorbet and grand marnier sauce.***

***Tasting of lemon.***

***( crème moulee, posset, curd ice cream)***

***Rhubarb cheesecake, cardamom ice cream and rhubarb syrup.***

***Twice baked cheese soufflé with a creamed mustard dressing.***

***A selection of cheeses from the British Isles,  
(Please see cheese menu).***

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**Dessert wines.**

	<b>Glass</b>	<b>1/2 bottle</b>	<b>Bottle</b>
<b><i>Muscat De Mireval, N.V</i></b>	<b>£3.75</b>	<b>£14.65</b>	<b>—</b>
<b><i>Late Harvest Noble Riesling, 1997</i></b>	<b>—</b>	<b>£21.75</b>	<b>—</b>
<b><i>Chateau Filhot, 1998</i></b>	<b>—</b>	<b>£33.40</b>	<b>—</b>

**Ports.**

	<b>Glass</b>	<b>1/2 bottle</b>	<b>Bottle</b>
<b><i>Churchill's Finest Vintage Character</i></b>	<b>£2.50</b>	<b>£12.00</b>	<b>£22.95</b>
<b><i>Warre's Quinta Da Cavadinha, 1987</i></b>	<b>—</b>	<b>—</b>	<b>£61.00</b>

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***Espresso, Cappuccino and Cafetiere coffees,  
Teas and Infusions with petits fours.***

**£3.00**

## **TASTING MENU.**

**£55.00 Per Person.**  
**The whole table must indulge in this menu.**

**Carpaccio of ruby Devon beef with artichokes  
rocket and parmesan.**

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**Tian of Cornish crab spring onions and coriander with rock oyster,  
sauce gaspacho and coriander oil.**

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**Sorbet.**

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**Roast cannon of Exmoor spring lamb with sundried tomato  
cous-cous, basil tortellini and olive jus.**

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**Lemon posset.**

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**Chocolate delice with orange sorbet and grand marnier sauce.**

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**Coffee and petit fours.**

**VEGETARIAN MENU.**  
**£32,50 Per Person.**

**Warm goats cheese pithivier on a salad of plum  
tomatoes and basil.**

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**Sorbet.**

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**Poached globe artichoke with buttered spinach,  
sauté wild mushrooms poached hen's egg  
and sauce béarnaise.**

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**Delice of chocolate with orange sorbet and grand  
marnier sauce.**

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**Coffee and petit fours.**