

A LA CARTE

MENU A

3 Courses and Coffee at £29.50

To Begin

*Chilled Asparagus
and Tarragon Soup*

*A Smooth Chicken Liver Pate
with an apricot chutney
and toasted honey breads*

*Fritters of Sole,
deep fried in a light saffron batter
with a green mayonnaise*

To Follow

*Simply Grilled Sirloin Steak
with mushrooms, onion rings, chips
and a herb butter*

*Salted Confit of Gressingham Duck Leg
with a beetroot and chive risotto
and a grain mustard sauce*

*Mixed Grill of Sea Fishes
with a chive butter*

To Finish

*A Choice of Desserts
or
English Cheeses with oatcakes and celery*

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A Cafetiere of Coffee with Chocolate Truffles

MENU B

3 Courses and Coffee at £36.50

To Begin

*Stilton Soup
with celery croutons*

*A Salad of Sweet Peppers
with pickled anchovies, parmesan shavings
and a basil relish*

*A Light Pastry Croustade of Scallops
with warm smoked salmon
and a spiced saffron sauce*

To Follow

*Marinated Fillet of Lamb
with honey and rosemary, warm salad leaves
and a piquant mint sauce*

*Tournedos of Devon Beef
with a celeriac puree, pan fried chicken liver
and a Madeira sauce*

*Roasted Sea Bass
with a spinach puree, coriander crust
and a ratatouille sauce*

To Finish

*A Choice of Desserts
or
English Cheeses with oatcakes and celery*

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A Cafetiere of Coffee with Chocolate Truffles

We would appreciate no smoking in the Restaurant

MENU OF THE DAY

Thursday 5th November 1998

DINNER

*Shallot Soup
with a thyme cream*

*Fritters of Sea Fishes
deep fried in a light saffron batter
served with a tartare sauce*

*Griddled Medallions of Venison and Beef
with an artichoke and bacon gratin
and a peppercorn sauce*

*Roasted Rack of English Lamb
with griddled vegetables
and a tarragon butter*

*Roasted Salmon
with puy lentils, basil and tomato*

A Choice of Desserts

or

Cheeses

Coffee and Truffles

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£27.50 including VAT

WE WOULD APPRECIATE NO SMOKING IN THE RESTAURANT

MENU

TO BEGIN

*Lobster Soup
with a nutmeg cream*

Smoked Salmon with a cucumber pickle

*Parma Ham
with a salad of Autumn lettuces, parmesan
and a piquant dressing*

*A Salad of Sweet Peppers
with pickled anchovies and roquette leaves*

A Smooth Chicken Liver Pate with toasted honey breads

TO FOLLOW

*Grilled Fillet of Devon Beef
with deep fried onions, a herb butter
and a tossed leaf salad*

*Roasted Cornish Sea Bass
with a leek puree, asparagus and a ratatouille sauce*

*Grilled Fillet of Trelough Duck
with a ragout of tomatoes, basil leaf fritters
and a red wine and tarragon glaze*

*A Croustade of Wood Mushrooms, Leeks
Gruyere Cheese*

*Roasted Rack of English Lamb
with a rosemary crust
and a piquant, white wine and saffron sauce*

TO FINISH

*A Choice of Desserts
or
English Cheeses
with celery and oatcakes

Coffee and Truffles

*Two Courses with Coffee and Truffles £27.50
Three Courses with Coffee and Truffles £34.50*

All the Beef served on this menu is produced from naturally raised suckler Devon,
South Devon and Angus herds from local farms

BAR MENU

FILLET OF SMOKED HADDOCK <i>with lightly seared scallop, spinach leaves, poached egg and a mustard butter</i>	£8.75
PAN FRIED LAMBS KIDNEYS <i>with bacon, mushrooms, chips and a mustard butter</i>	£8.50
ROASTED SALMON <i>with chive flavoured mashed potato, griddled courgettes and a herb butter</i>	£9.50
SPANISH OMELETTE <i>with deep fried onions and a tossed leaf salad</i>	£7.00
MIGNON OF BEEF <i>with griddled vegetables, chips and a horseradish cream</i>	£11.75

SALADS

SMOKED SALMON <i>with a cucumber pickle</i>	£10.00
COLD ROASTED CONTREFILLET OF WILD VENISON <i>with a horseradish cream</i>	£9.50
CARAMELISED HAM <i>with a Cumberland sauce</i> <i>All served with a tossed leaf salad and potato salad</i>	£8.50

SANDWICHES and SNACKS

A SMOOTH CHICKEN LIVER PATE <i>with honey toast</i>	£3.95
A SALAD OF AVOCADO, ASPARAGUS & LEEKS <i>with a basil relish</i>	£4.50
A BOWL OF SOUP <i>with homemade breads</i>	£3.50
TOASTED FILLET STEAK SANDWICH <i>with a Dijon mustard</i>	£6.75
CROQUE MONSIEUR <i>(toasted ham and Gruyere cheese)</i>	£4.50
EGG & ANCHOVY SANDWICH	£3.00
SMOKED SALMON SANDWICH	£4.50
RIB OF BEEF SANDWICH <i>with a horseradish cream</i>	£3.50
HAM SANDWICH <i>with grain mustard</i>	£3.50
A PLOUGHMANS LUNCH <i>of three different British Cheeses, salad, pickle and homemade breads</i>	£4.50
A LARGE BOWL OF CHIPS	£1.75

DESSERTS

A CHOICE OF DESSERT - <i>ask at bar for today's choice</i>	£3.75
FARMHOUSE CHEDDAR OR STILTON <i>with oatcakes and Bath olivers</i>	£3.75