

Lunch Menu

12.30pm - 2.00pm

Parma Ham with Rocket and Shaved Parmesan £6.50

Smooth Chicken Liver Parfait with Grilled Country Bread and Chutney £4.95

Butternut Squash Soup with Creme Fraiche £4.00

Marbled Terrine of Pan Fried Chicken Livers, Tamworth Pork, Bacon and Herbs £4.95

Salmon Gravdax with Salt Cod and Leek Mousse £4.50

Warm Salad of Wood Pigeon, Wild Mushrooms and Poached Free Range Egg £4.50

Scottish Oak Smoked Salmon Lightly Grilled with Winter Leaves Onions and Juniper £7.00/£11.50

Salad of Melon, Avocado and Grilled Parma Ham £4.75/£8.00

Caesar Salad: with Smoked Chicken or Avocado £6.75/£9.00

Salad Paysanne of Beinkleigh Blue, Avocado, Crispy Bacon and Poached Free Range Egg £6.80/£9.00

Risotto of Woodland Mushrooms with Cep Sauce and Coriander £7.00/£11.00

Crispy Confit Duck Leg with Mustard Mash and Watercress £7.00

Ciabatta Bread filled with Spicy Chicken, Grilled Bacon and Humous £7.00

Salmon Fishcakes with a Tomato and Chive Cream Sauce £8.95

Linguine Pasta with Crispy Bacon, Fried Egg and Parsley £7.00

Char-grilled Escalope of Free Range Turkey with Celeriac Mash and Cranberry Gravy £9.00

Grilled lamb Fillet with pan-fried lamb's Kidney, Rosemary Couscous and Sweet onion Jam £8.75

Poached Fillet of Red Mullet in Alsace Wine, Winter Vegetables and Pesto £8.75

*Char-grilled Black Angus Rib Eye Steak with Shallots,
Fresh Tarragon and Chips £13.75*

Side Orders

Mixed Salad £2.20
Vegetables £2.50

Green Salad £2.20
Crispy Rolls £1.00

Chips, Mash and New Potatoes £2.25

Light Pineapple Mousse with Roasted Pineapple £4.00

Passion Fruit Creme Brulee £4.00

Prune and Armagnac Tart Chiboust £4.00

Sticky Toffee Pudding, Butterscotch Sauce and Devon Cream £4.00

Farmhouse Cheese with Grilled County Bread and Chutney £5.85

Selection of Sandwiches - available all day

(served on malted wholegrain bread unless otherwise requested)

Scottish Oak Smoked Salmon with Horseradish and Dill Creme Fraiche £6.50

Rare Roast Beef with Fresh Parmesan and Rocket Leaves £4.80

Traditional Cured Wiltshire Ham with Mustard Mayonnaise £4.80

Crab and Salmon with Watercress £4.80

Mature Cheddar Cheese with Home-made Chutney £4.80

Cafetiere Coffee, Teas and Infusions.

£1.95

Espresso. £1.50

Double Espresso £1.95

Cappuccino £1.95

A voluntary gratuity of 15% will be added to your account
please delete if not satisfied

WOULD GUEST PLEASE REFRAIN FROM SMOKING IN THE RESTAURANT
AND CONSERVATORY

STARTERS

Frothy Broad Bean Soup Infused with Rosemary Oil *~

Grilled Red Mullet Fillet with Tomato, Ginger and Garlic *~

Organic Deverill Valley Watercress and Rocket Salad with Shaved Parmesan

Crispy Quantock Duck Confit, Chilli Lentil and Coriander Dressing

Brixham Crab and Salmon Salad with Herb Mayonnaise

Roasted Red Pepper with Char-grilled Asparagus *~

Oak Smoked Scotch Salmon with Sweetcorn Blinis and Creme Fraiche

Smooth Chicken Liver Parfait with Chutney and Grilled Country Bread

Slow Roasted Tomato and Grilled Aubergine Salad with Basil and Buffalo Mozzarella

MAIN COURSES

Risotto of West Country Mushrooms with Cep Sauce and Parmesan Cheese

Grilled Calves Liver with Smoked Bacon, Colcannon and Brown Onion Gravy

Char-grilled free range Chicken with wild Mushrooms, grilled Asparagus and Lemon Olive Oil *~

Poached Salmon in a Light White Wine Liquor with Herbs and Country Vegetables *~

Smoked Pork Tenderloin with Sage, Bashed Celeriac and Morel Sauce

Char-grilled Black Angus Rib Eye Steak with Sweet Shallot, Mustard and Tarragon

Grilled Seabass with Tomato, Saffron and Chive

Roast Fillet of Lamb with Lemon Garlic and Mint

Side Orders

Mixed Salad £2.20 Mashed Potato £1.95 French Fries £2.25
Green Salad £2.20 Vegetables £2.50 New Potatoes £1.95

PUDDINGS

The "Refresher"

Poached Tamarillo in a Passion Fruit and Vanilla Syrup with Pineapple Sorbet ~*

Marinated Summer Berries with Lemon Verbena Ice Cream

Dark Chocolate Mousse with Raspberries

Poached Peach with Honeyed Nuts and Red Fruit Sauce

Crispy Apple Sorbet ~*

Summer Pudding with Dorset Clotted Cream

Raspberry Crème Brûlée with Raspberry Sorbet

Farmhouse Cheese and Grilled Country Bread and Chutney

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* LOW CHOLESTEROL

~ LOW FAT

Three Course Menu £31.50

Cafetière Coffee, Espresso and Selected Teas with Petits Fours £2.80

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If you require the dishes cooked more simply

please do not hesitate to ask

All prices include Value Added Tax

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■ please delete if not satisfied

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