

A LA CARTE MENU

If taken as a supplement to the Table D'Hote Menu, prices shown will be added to the Table D'Hote Dinner or Luncheon Menu price. For Residents on Dinner Inclusive Terms, only the supplement price indicated will be charged. For those on Bed and Breakfast, Room Only or Non Resident Terms wishing to choose a limited number of courses please apply the A la Carte price.

STARTERS

Chicken Liver Parfait

A la Carte £11 - Supplement £8

Toasted brioche, Cumberland sauce, baby watercress

Scottish Smoked Salmon, Cornish Crab

A la Carte £13 - Supplement £9

Capers, watercress, soda bread, lemon

Tiger Prawn Cocktail

A la Carte £11 - Supplement £8

Baby gem lettuce, Marie Rose sauce

Ham Hock Terrine

A la Carte £11 - Supplement £8

Celeriac remoulade, piccalilli, parsley oil, baby watercress



INTERMEDIATE

Choice on the Table D'Hote Menu £5



MAIN COURSES

Dover Sole

A la Carte £30 - Supplement £18

Prawn, lemon and herb butter

Lobster

A la Carte or Supplement £ as available

Thermidor - glazed brandy and cheese sauce

Salad - Dressed salad, Lemon, Mayonnaise

SUBJECT TO AVAILABILITY

8oz Fillet of Devon Beef

A la Carte £30 - Supplement £17

Truffle gnocchi, celeriac puree, roasted onion, baby leeks, herb oil, jus roti

Loin of Lamb, Braised Belly

A la Carte £25 - Supplement £15

Quinoa, artichoke, kale, mint oil, lamb jus

Free Range Duck Breast (Served Pink)

A la Carte £25 - Supplement £15

Fregula, baby gem lettuce, peas, pancetta, tarragon jus



DESSERTS

A Selection of Desserts from the Table D'Hote Menu £9

A Selection of Local Cheeses with Homemade Biscuits £10



Coffee and Mints £4