



THE
WHITE
ROOM

RELAXED INFORMAL DINING

Stuart White

HEAD CHEF - VICTORIA HOTEL

After leaving Exeter College in 2001 Stuart has worked in several Hotels and Restaurants in the South West before moving to Cardiff for the reopening and re-branding of the Thistle Hotels.

He then moved back to Devon with an initial 3 month Stage at John Burton Race's, Michelin Star Restaurant, The New Angel in Dartmouth before joining the Victoria Hotel, part of the Brend Group, in Sidmouth in 2009.

In 2010 he was offered the opportunity to complete a month Stage at Heston Blumenthal's 3 Michelin Star, The Fat Duck. From where he returned to the Victoria Hotel as Sous Chef, before being promoted to Head Chef in 2011.

Stuart has competed in competitions for the Brend Hotels as well as demonstrating his cookery skills at the Devon County Show and Barnstaple Food Festival.

With a team of 18 chefs spread out over 3 kitchens, Stuart promotes the training and development of younger chefs, the future of the industry.

With a modern approach to cooking backed up by his classical French training influencing the menu featuring local and sustainable produce.

The White Room offers customers to dine in a more informal atmosphere, yet still being able to enjoy the wonderful dishes that Stuart and his team put together.

Signature

STARTERS

HAM HOCK TERRINE	12
Celeriac Remoulade, Piccalilli, Parsley Oil	
SCALLOPS	15
Pea Puree, Smoked Bacon Crumb, Pea Shoots	
SALT BAKED BEETROOT	10
Vulscombe Goats Cheese, Hazelnut Dressing, Baby Watercress	
POACHED PEAR*	9
Mascarpone, Honey, Pistachio	

CLASSIC STARTERS

CHICKEN LIVER PARFAIT	10
Cumberland Sauce, Toasted Brioche, Watercress	
TIGER PRAWN COCKTAIL	10
Baby Gem Lettuce, Marie Rose Sauce, Brown Bread and Butter	
SMOKED SALMON, CORNISH CRAB	14
Capers, Baby Watercress, Soda Bread, Lemon	
MOULES MARINIÈRE	12
White Wine & Cream	
(Main Course size with frites and bread)	18
SHAVED MELON*	9
Elderflower Sorbet, Poached Blueberries	
FIELD MUSHROOMS, SPINACH AND CREAM CHEESE	10
Toasted Brioche	

Signature

MAINS

8OZ FILLET OF DEVON BEEF	29
Truffle Gnocchi, Celeriac Puree, Roasted Onion, Baby Leeks, Herb Oil, Jus Roti	
8OZ DEVON FILLET STEAK	26
Chunky Chips, Tomato, Field Mushroom, Onion Rings, Watercress With a choice of Peppercorn Sauce, Garlic Butter, Stilton Cream Sauce, Café de Paris Butter	
FREE RANGE DUCK BREAST (SERVED PINK)	25
Fregula, Baby Gem Lettuce, Peas, Pancetta, Tarragon Jus	
DEVON LAMB LOIN (SERVED PINK)	26
Braised Belly, Quinoa, Artichoke, Kale, Mint Oil, Lamb Jus	
CALF'S LIVER	20
Pommes Mousseline, Long Stem Broccoli, Crispy Shallots, Jus Piquant	
BRILL	26
Wilted Greens, Mussel and Chorizo Veloute, Poached Potato	
CONFIT TROUT	22
Squid Ink Risotto, Smoked Salmon and Leek Velouté, Baby Leek, Herb Oil	
DOVER SOLE	29
Prawn, Lemon and Herb Butter	
SEAFOOD LINGUINE	22
Mussels , Prawns , Chorizo, Chilli, Tomato	
ROASTED CAULIFLOWER*	16
Garlic, Mustard and Caper Salsa	
GORGANZOLA, PEA AND COURGETTE RISOTTO*	15
Walnuts, Baby Watercress	

CLASSIC MAINS

8OZ DEVON SIRLOIN STEAK	22
Chunky Chips, Tomato, Field Mushroom, Onion Rings, Watercress With a choice of Peppercorn Sauce, Garlic Butter, Stilton Cream Sauce, Café de Paris Butter	
BEER BATTERED FISH AND CHIPS	16
Peas, Tartare Sauce	
SCAMPI AND CHIPS	15
Peas, Tartare Sauce	
FREE RANGE CORN FED CHICKEN BREAST	19
Creamed Potato, Fine Green Beans in Garlic Butter, Chasseur Style Sauce	

Signature

DESSERTS

APPLE MOUSSE	14
Salted Caramel, Crumble	
VICTORIA 'TRIFLE'	12
Sponge, Fruits, Custard, Cream	
CHOCOLATE AND HONEYCOMB TORTE	12
Otter Ale Ice Cream	
VICTORIA 'ETON MESS'	12
Fruit, Cream, Meringue	
3 SCOOPS ICE CREAM AND SORBET OF YOUR CHOICE FROM YARDE FARM	9
SELECTION OF WEST COUNTRY CHEESES BISCUITS, CHUTNEY, GRAPES	10

RESIDENTS ON DINNER INCLUSIVE TERMS

The table d'hote menu and dishes marked with an * are included in your package, a 40% reduction applies to any of the other dishes.
(Prices are shown in sterling and are per person)

Please inform us of any food allergies or special dietary requirements