

Dining Room menu

Finger Nibbles

Beer nuts	1.00
Granary bread & butter or olive oil & balsamic vinegar (G) (N)	2.50
Deep fried cauliflower fritter (D) (G)	3.50
Chilli olives	3.50
Focaccia bread with rosemary, olives & garlic butter (D) (G)	4.00
Mini hot chorizo (G)	4.00

Starters

Porlock Bay oysters with sherry shallot vinegar -	3 Oysters	5.50
	6 Oysters	10.00
Somerset baked brie fondant with a warm melting centre (D) (G) (V)		6.95
Cornish fish soup with crouton, gruyere & aioli (D) (G) (N)		6.95
Baked soufflé Omelette with smoked haddock and cheese (Omelette Arnold Bennett) (D) (G)		7.95
Devon white crab layered with avocado & smoked salmon		7.95
Pan fried breast of Wood pigeon with black pudding on a salad of pecan nuts and salad leaves dressed with a truffle oil (D) (G) (N)		7.95

Please make us aware if you have any special dietary requirements before ordering. Thank you.
However, all our food is made here and so may contain trace elements of other foods unknown to us.

Mains

- Sweet potato flavoured gnocchi with fresh spinach, red onions, pine kernels, grilled artichoke and parmesan shavings (D) (G) (V) 15.95
- French Guinea fowl with truffle sauce, tartiflette potatoes, creamed cabbage with smoked bacon (D) 17.00
- Featherblade of Aberdeen Angus Beef marinated in black garlic and black treacle, cooked slowly for 14 hours, with rainbow carrots and cheddar cheese mash potatoes (D) 17.00
- Breast of Beechridge Farm free range duck with new season vegetables on a creamed onion puree, roasted garlic juices and truffle dauphinoise potatoes (D) 17.50
- Double lamb chop with slowly braised shoulder on a potato rösti, with new season vegetables (D) 18.00
- Aged Aberdeen Angus Rib eye steak with caramelised vegetables, wild mushrooms and red wine sauce & truffle chips 21.50

Sides - £3.00 each

Mashed potatoes (D)

Vegetables

Tomato & parmesan salad (D)

Chips

Garlic Mushrooms

Truffle chips 4.00

Mixed leaves salad (N)

(D) - contains Dairy products

(N) - contains nuts & seeds

(G) - contains Gluten

(V) - Vegetarian

Devon Ruby red rump steak with green beans, mushroom, tomato and chips with garlic butter or café de paris butter or truffle butter or peppercorn sauce 15.95

28 day hung 10z Angus Sirloin steak with green beans, mushroom, tomato and chips with garlic butter or café de paris butter or truffle butter or peppercorn sauce 21.50

Fillet steak 8oz steak with green beans, mushroom, tomato and chips with garlic butter or café de paris butter or truffle butter or peppercorn sauce 24.00

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Please note all gratuities go directly to our Staff, and service is not included in bills