

# Dining Room menu

## Finger Nibbles

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

## Starters

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
Brixham scallops on spinach with a cheese glaze (D) (G)	8.00
Wild rabbit pâté topped with cranberry jelly served with devils on horseback (D)	8.00

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

Medallions of Beechridge Farm free range chicken on a potato rösti with wild mushrooms, romanesque broccoli and a tarragon sauce (D) 16.00

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

Roasted rump of lamb on a sherry and shallot sauce with roasted vegetables and new potato gratin (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)

Chips

Truffle chips 4.00

New potatoes & chives (D)

Vegetables

Garlic Mushrooms

Tomato & parmesan salad (D)

Mixed leaves salad (N)

(D) - contains Dairy products

(G) - contains Gluten

(N) - contains nuts & seeds

(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