

Starters

Soup du Jour **GF**

Antipasti of Marinated Vegetables, Sun Dried Tomato, Mushrooms a la Grecque, Olive, Baby Feta Peppers, Salad Leaves **V**

Salmon Gravlax, Cured in Gin, Beetroot and Dill, Rosemary Focaccia Crisp, Pickled Cucumber, Elderflower Dressing

Chicken Liver Parfait, Toasted Brioche, Caramelised Red Onion Marmalade

A La Carte Dishes



£5.00 Supplement

Seared Torbay Scallops, Crispy Bacon, Caramelised Pearl Onions, Pea Cream, Pea Shoots **GF**

£3.00 Supplement

Avocado and Goats Cheese Mousse, Poached Baby Pear in Port Wine, Candied Almonds **GF**

£2.00 Supplement

Orestone Crab Cake, Spiced Mango, Coriander and Spring Onion Salad

£28.50 for Two Courses, £32 for Three Courses

Please note an optional gratuity of 8% will be added to your bill

Main Course

Tennessee Style Smokey BBQ Roasted Whole Sliced Beef Fillet, BBQ Sauce Dip, Smoked Cheese Mash **GF**

Game Pie (Venison and Pheasant in Whiskey and Wine Sauce), Puff Pastry Top, Gravy, Sauté Lyonnaise Potatoes

Pan Fried Brixham Landed Cod Fillet, Hot King Prawn Gumbo, Dauphinoise Potato **GF**

Twice Baked Smoked Cheese Soufflé, Cream Sauce, Red Onion Reduction, Capers Berries, Choice of Potato **V**

Lentil Nut Loaf, Cherry Tomato Sauce, Watercress **Vegan GF**

Served With Market Vegetables

A La Carte Dishes



£5.00 Supplement

8oz Fillet Steak, Confit Cherry Tomato, Field Mushroom, Choice of Potatoes **GF**
Add Peppercorn or Port and Stilton Sauce for 2.50 **GF**

£5.00 Supplement

Pan Fried Brixham Landed Bass Fillet, King Prawn, Pickled Cauliflower Florets, Creamed Leeks, Lobster Bisque, Parma Ham Crisp, Saffron Potatoes **GF**

£5.00 Supplement

Pork Plate; Crispy Top Confit Pork Belly, Pan Roasted Tenderloin in Smokey Bacon, Cranberry and Chestnut Stuffing, Caramelised Apple, Black Pudding Crisp, Red Wine and Cranberry Jus, Pak Choi, Courgette, Dauphinoise Potato

£28.50 for Two Courses, £32 for Three Courses

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Desserts

Orestone Made Christmas Pudding, Brandy Sauce or Clotted Cream **V**

Treacle Tart ish, Lemon and Passionfruit, Banana Ice Cream

Fresh Fruit Salad with Berries, Pouring Cream or Clotted Cream **V GF**

Warm Lemon Meringue Pie, Raspberries, Raspberry Ripple Ice Cream **V GF**

Dark Chocolate Delice, Baked Strawberries, Honeycomb, Strawberry Ice Cream **V GF**

Selection of Dairy and Homemade Sorbets & Ice Creams **V GF**

£2.00 Supplement

Assiette of Miniature Desserts

Selection of Three Artisan West Country Cheeses, Chutney, Fruit & Biscuits

Dorset Blue Vinney, Sharpham Brie & Godminster Cheddar

£2.00 Supplement

Selection of Five Artisan West Country Cheeses, Chutney, Fruit & Biscuits

Dorset Blue Vinney, Sharpham Brie, Cricket St Thomas Goats, Cornish Yarg & Godminster Cheddar

Speciality Teas, Cafetiere of House Blended Colombian or Decaffeinated Coffee and Petit Fours

£3.80

£28.50 for Two Courses, £32 for Three Courses

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