

A LA CARTE MENU

STARTERS

TOMATO AND SWEETCORN SOUP (V)

A chunky soup of spiced tomato and sweetcorn

£4.95

TIGER PRAWN CAESAR SALAD

Tiger prawns sautéed with sweet chilli and coriander on a Caesar salad

£5.45

PAN FRIED SCALLOPS

With a basmati rice pilaff, curried sweet potato puree and a pineapple, spring onion and chilli salsa

£6.95

GRILLED GOAT'S CHEESE TART (V)

With a salad of marinated artichoke hearts, walnuts, and grapes cooked in red wine

£5.45

WESTCOUNTRY GAME TERRINE

Pheasant, pigeon, duck, venison, chicken livers and pork terrine served with dressed leaves and pear chutney

£5.95

MAIN COURSES

CAT IN THE HAT FILLET STEAK

Westcountry Gold beef fillet topped with a smoked mushroom gratin, served with boulangere potatoes and a truffle scented jus

£19.50

PORK BELLY

Rolled and slow braised pork belly with toffee apple, colcannon potatoes and a calvados sauce

£14.50

RUMP OF LAMB

With herb roasted potatoes and a bean, tomato and chorizo ragout

£16.00

FILLET OF BLACK BREAM

With Vanilla and Orange Braised Fennel and crushed new potatoes

£16.00

DEVON BLUE CHEESE, PINE NUT, ASPARAGUS AND SPINACH RISOTTO

With roast cherry tomatoes and herb oil (V)

£14.00

ROAST VEGETABLE TAGLIATELLE

Egg tagliatelle tossed in olive oil with roasted vegetables, quail's eggs and a red wine and thyme reduction (V)

£14.00

SIDE ORDERS

HOUSE SALAD (V)

Mixed Leaves, green beans, red onion marmalade, sunblushed tomatoes and pesto

£3.00

SEASONAL VEGETABLES (V)

A selection of freshly cooked seasonal vegetables

£3.00

DESSERTS

VALRHONA CHOCOLATE FONDANT (V)

Served with Mandarin Parfait and Hazelnut Sauce

£6.50

CRÈME BRULEE (V)

A traditional recipe

£5.50

PANNA COTTA

Italian set dessert made with Madagascan vanilla and cream, served with a red berry and Cointreau compote

£5.50

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE

A light recipe, made with fresh raspberries and mascarpone cheese

£5.50

SELECTION OF WESTCOUNTRY CHEESES

A selection of local cheeses with biscuits, nuts, apple and celery

£6.50

WE WOULD LIKE YOU TO KNOW

Our food is freshly prepared on the premises by chefs. We use locally sourced produce.

We do not add a service charge.

OUR SUPPLIERS

FRUIT, VEGETABLES, FLOWERS Richard's of Topsham

FRESH MEATS J & A Gibbins of Exeter

FISH AND SEAFOOD Fishes, Wardrew Road, Exeter

DRY AND FRESH GOODS Forest Produce Broadhembury Honiton

DRY GOODS MJ Baker Newton Abbot

CHEESES Remarkable Cheeses, Ashreigney

FINE WINES Charles Steevenson Wines Tavistock

SOFT DRINKS, BEERS AND SPIRITS Nectar Imports Wiltshire

ORGANIC SOFT DRINKS Luscombe Farm Buckfastleigh

ORGANIC FAIRTRADE COFFEE Paradise Coffee, Newton Abbot