



DINNER MENU
23rd DECEMBER 2019

May we suggest a local winter batch Gin? Flavoured with traditional gin botanicals and foraged seasonal ingredients from Dartmoor, served with Fever Tree Tonic - £8.00

CARAMELISED CAULIFLOWER SOUP
with cheese and onion

ROAST BREAST AND LEG OF QUAIL
with celeriac, dauphine potatoes, artichoke and sloe gin jus

RED PEPPER AND GOATS CHEESE SOUFFLE
with smoked tomato and goats cheese bonbon and basil mousse

SMOKED SALMON RAVIOLLI
with creamed leeks, shellfish and crab bisque



SEARED BREAST OF GROUSE
with game faggot, savoy cabbage, pickled pear, bread sauce, salsify and anna potato

PORK CHOP
with barbecued shoulder, sauerkraut, piccolo parsnips, fondant potato, maple and mustard gel

PAN SEARED HALIBUT
with root vegetable risotto, slow cooked octopus, tenderstem puree, cherry tomatoes and chilli gel

RAGOUT OF ROASTED VEGETABLES AND WILD MUSHROOMS
with tomato and rosemary couscous and chive butter sauce



CRÈME CARAMEL
with spiced golden raisins and rum foam





*DECONSTRUCTED CARROT CAKE
with spiced milk ice cream*

*BRAISED PLUM PARFAIT
with caramel sponge, raspberry, basil and yuzu foam*

*APPLE STREUSEL
with cinnamon Anglaise and cider sorbet*

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

SELECTION OF WESTCOUNTRY CHEESES



*Freshly Brewed Coffee with Petit Fours included
Espresso, latte and cappuccino available at the bar and charged accordingly. Liqueur Coffees £7.00
Some of our foods may contain ingredients produced from genetically modified
soya and/or maize (we rely on our suppliers for this information). Please ask a Manager if you require further assistance.*

Dessert Wine

<i>Chateau Vari Monbazillac 2011, SW France</i>	£6.00	<i>100ml glass</i>
<i>Glorious juicy flavours of peach with hints of toffee and spice</i>	£19.00	<i>375ml bottle</i>
<i>Late Harvest Riesling 2013, Chile</i>	£8.00	<i>100ml glass</i>
<i>Intense fruit aromas; concentrated, fresh passion fruit</i>	£27.00	<i>375ml bottle</i>
<i>'Elysium' Black Muscat 2015, California</i>	£9.00	<i>100ml glass</i>
<i>Deep, black red – rose petal bouquet – rich and velvety</i>	£32.00	<i>375ml bottle</i>
<i>'Le Caillou'</i>	£9.00	<i>100ml glass</i>
<i>Very rare, 100% old vine 'late harvest' Grenache – unctuous, coffee-tinged</i>	£32.00	<i>500ml bottle</i>
<i>Petit Guiraud Sauternes 2011, Bordeaux</i>	£10.00	<i>100ml glass</i>
<i>Light gold, nose of honey, sweet ginger, apricot, peach and light mineral, medium body, round and smooth with pleasant acidity, sweet yet fresh finish</i>	£39.00	<i>375ml bottle</i>

Port

<i>Churchill's Finest Reserve Port</i>	£4.00	<i>50ml</i>
<i>'Otima' 10 yr old Tawny Port</i>	£6.00	<i>50ml</i>
<i>Churchill's LBV Port</i>	£5.00	<i>50ml</i>
<i>Finest 5 yr Medium Rich Madeira</i>	£6.00	<i>50ml</i>

Non Residents £41.00 per person

