

# THE BLUE TIGER INN

The idea for the Blue Tiger inn developed when guests staying for a number of nights and eating in the main restaurant requested a 'secondary' eating area. A place which would produce fine food, yet in a more informal atmosphere with the opportunity to have just one course or light snack if necessary.

This got us thinking and we assumed there would also be a market for non-resident guests to enjoy the amazing food we benefit from in living in this part of the country. We asked our head chef over 20 years, to devise a menu which incorporated the best of the south west, offered good value for money and above all provided excellent quality food.

We experimented with smoking and curing our own meat and fish - locally sourced fish from Brixham and predominantly Devon meat. After tweaking the recipes, we arrived with an excellent product which is on this menu today. Fondues, pierades and sharing dishes were also a theme we wanted to develop. What could be better than a bottle of wine and a few sharing dishes with some close friends on our beautiful terrace on a sunny day?

Other locally sourced dishes include West country cheeses from Hawkridge Farm, eggs from our own hens and potatoes from a local farmer. Almost all dishes are made on the premises including our ice creams and sorbets.

And what about the name? Ah yes, this is the most asked question in the hotel!

We wanted to give our new venture a name which did not place it immediately in a box - not a pub name, not a bistro or brasserie - it is what it is and what you want it to be. So as a family we did a brain storming session and a few threads developed. "We certainly don't want this to be a white elephant, I'd rather it be a blue tiger". Then, of course, came the inverse connection with 'the Red Lion' (still England's most common pub name). We also thought it would be a nice link to the legends of Dartmoor - a blue tiger which you read about but never actually see. Not entirely confident with the name we launched in May 2010 to great enthusiasm from locals and guests. Most, of course, wanting to see what exactly this blue tiger was all about!

*Please let us know if you have a food allergy or intolerance when you order your food so that we can make recommendations for you. As all our food is cooked freshly on the premises in many cases our chefs are able to prepare the dish of your choice with alternative ingredients.*

# LIGHT STARTERS AND SHARING DISHES

(ALL FOOD SERVED FROM 12 – 9PM)

SELECTION OF DIPS SERVED WITH HOMEMADE FLAT BREADS  
(CHOOSE FROM 4 OF THE FOLLOWING SUITABLE FOR 2 OR MORE PEOPLE)

**£9.25**

Smoked Aubergine and Horseradish    Balsamic and Honey    Cumin and  
Coriander  
Fennel and Hazelnut    Aioli    Thai Mayonnaise  
Pesto

## FROM OUR OWN SMOKE-HOUSE

WE SMOKE ALL OUR OWN FISH AND MEATS AND CURE OUR OWN  
SALAMIS BRESAOLA AND OTHER CHARCUTERIE ON THE PROPERTY

PLATTER OF LOCAL AND HOME SMOKED FISH    (SUITABLE FOR 2)

**£14.50**

Hot smoked fish, cold smoked salmon, potted mackerel served with a spaghetti of vegetables and a smoked aubergine and horseradish sauce, with a basket of homemade bread.

PLATTER OF LOCAL AND HOME SMOKED MEATS (SUITABLE FOR 2)

**£14.50**

Selection of Home cured and smoked meats served with marinated olives, Mushrooms a la Grecque and a tossed mixed salad, with a basket of homemade bread.

PLATTER OF HOME CURED VEGETABLES (SUITABLE FOR 2)

**£14.50**

Pickled and marinated vegetables with smoked aubergine and horseradish dressing, mixed salad and a basket of homemade bread.

SMOKED SALMON

**£7.95**

Simply served with homemade brown bread and butter and lemon

GOATS CHEESE SPRING ROLL

**£7.25**

With a tomato, red onion and potato salsa and basil pesto

PRESSED HAM HOCK TERRINE

**£7.25**

With piccalilli, garlic croute, micro herbs and a fennel and hazelnut puree

# MAIN COURSES

## PRIME SIRLOIN STEAK

**£19.00**

Served with grilled cherry tomatoes, Portobello mushroom and chips

With a choice of sauces: Stilton and watercress butter  
Green peppercorn and Madeira  
Red wine and herbs  
Curried butter sauce

## PAVE OF HAKE

**£15.95**

Served with smoked haddock risotto, roasted vegetables and red pepper essence

## ILSINGTON DUCK PANCAKES

**£11.75**

Slow cooked duck served with a spiced plum sauce, spaghetti of vegetables and Chinese pancakes

## DARTMOOR BURGER

**£13.50**

6oz burger homemade from prime steak served in a brioche bun with onion marmalade, tomato, chips, side salad and a cumin and coriander mayonnaise

## BREAST OF CHICKEN

**£12.50**

Served with fondant potato, braised red cabbage, roasted vegetables and a grain mustard sauce

## PORK AND LEEK MEATBALLS

**£12.25**

In a tomato barbeque sauce, served with crushed potato and sautéed green vegetables

## ROOT VEGETABLE AND BEAN CURRY

**£11.95**

With rice and poppadoms

## RISOTTO OF BUTTON MUSHROOMS, LEEKS AND TARRAGON

**£10.50**

Finished with truffle oil and Twineham Grange cheese

## LOCAL HANDMADE STEAK OR CHEESE AND ONION PASTY

**£8.50**

Served with chips and a side salad

## SIDE DISHES:

**£3.00**

### EACH

Portion of chips

Side salad

Selection of seasonal vegetables

Buttered new potatoes

Sharing loaf of bread

## SALADS

WARM CHICKEN, BACON AND WALNUT SALAD

**£11.50**

With spring onions, croutons and walnut oil dressing

CURED SALMON, CUCUMBER AND FENNEL SALAD

**£11.50**

With radish and aioli

GOATS CHEESE AND TOMATO SALAD

**£10.50**

With pine nuts and basil

## SANDWICHES

ALL SERVED ON EITHER LOCALLY BAKED WHITE OR BROWN SEEDY BREAD

Home smoked Salmon and Cucumber

**£7.90**

Devonshire farmhouse cheese with homemade chutney

**£7.25**

Prawn, basil and mayonnaise

**£7.70**

Home smoked Chicken Breast with tomato, lettuce and mayonnaise

**£7.90**

Tuna, spring onion and mayonnaise

**£7.25**

Bacon, lettuce and tomato

**£7.80**

## **Children's Menu**

All of the below are priced at £6.00 (suitable for children aged 12 and under)

HOMEMADE GOUJONS OF LOCAL SEAFISH

HOMEMADE GOUJONS OF CHICKEN

LOCAL HONEY ROAST PORK SAUSAGES

LOCAL PASTY (EITHER STEAK OR CHEESE AND ONION)

All of the above are served with a choice of either peas or baked beans and crushed new potatoes or chips

**FRESH PASTA WITH: A TOMATO, BASIL AND PARMESAN, MUSHROOM OR CHEESE SAUCE**

## Children's Dessert's

<b>MINI CHOCOLATE BROWNIE</b> Served with a caramel sauce	<b>£3.50</b>
<b>MINI CHOCOLATE DIPPING POT</b>	<b>£3.50</b>
<b>SELECTION OF HOMEMADE ICE CREAMS AND SORBET</b>	<b>2 scoops £3.50</b>
<b>ICE CREAM CONE</b>	<b>£1.50</b>

## DESSERTS

<b>CHOCOLATE FONDUE</b> (price per person min 2 people) Served with fruits and other offerings to dip	<b>£6.95pp</b>
<b>ICED BAILEYS PARFAIT</b> <b>£7.50</b> With banana, rum soaked raisins and caramel	
<b>VANILLA CRÈME BRULEE</b> Served pineapple compote and shortbread biscuit	<b>£6.95</b>
<b>VANILLA PAVALOVA</b> With citrus and lemon grass	<b>£6.95</b>
<b>SMOKED CORNISH GOUDA</b> With pickled nuts, oat biscuit crumb, beetroot granita and celery	<b>£7.25</b>
<b>SHARING CHEESE BOARD</b> (price per person) <b>£7.95</b>	
<b>SELECTION OF HOMEMADE ICE CREAMS AND SORBETS</b>	<b>2 scoops</b>
<b>£3.50</b>	<b>3 scoops £4.50</b>

Please enquire from a member of staff about available flavours.

## Dessert Wines by the Glass

Château Vari 2011 Monbazillac, SW France	100ml Glass	£6.00 Casas Del
Bosque 2013 Late Harvest Riesling, Chile	£8.00	
Quady 2015 'Elysium' Black Muscat, California		£9.00
Roche-Audran 2011 'Le Caillou', France		£9.00

## COFFEE MENU

	Medium	Large
Espresso	£1.80	£2.10
Latte	£2.60	£3.20
Cappuccino	£2.60	£3.20
Americano	£2.20	£2.50
Hot Chocolate	£2.80	£3.30

The coffee above is all made from beans which are responsibly sourced from farms around the world (depending on where is in season) and is roasted by Origin Coffee in Falmouth.

Cafetiere of coffee and biscuits

£3.25  
(per person)

Pot of Tea and biscuits

£3.25  
(per person)

Biscuits - traditional assortment (2 per serving)

£1.60

Homemade Flapjack

£1.95

Toasted Tea Cake

£3.00

## CREAM TEAS

Served everyday between 2.00pm and 5.00pm

DEVONSHIRE CREAM TEA

£8.00pp

2 homemade scones, clotted cream and homemade strawberry jam and a pot of tea

ILSINGTON AFTERNOON TEA

£19.50pp

2 homemade scones, clotted cream and homemade strawberry jam, assorted finger sandwiches, a selection of homemade cakes, pastries and a pot of tea  
Make it a celebration and add a glass of fizz

Prosecco £6.00

Champagne £9.00

**SAVOURY CREAM TEA**

£8.25pp

2 homemade cheese scones with stilton and herb butter and a homemade piccalilli served with a pot of tea

**SAVOURY ILSINGTON AFTERNOON TEA**

£15.50pp

2 homemade cheese scones with stilton and herb butter, homemade piccalilli, 3 finger smoked salmon and cucumber sandwiches and pressed ham hock terrine served with a pot of tea