

ILSINGTON COUNTRY

HOUSE HOTEL

DARTMOOR NATIONAL PARK

DINNER MENU

3 Course Dinner £41.00 per person

2 Course Dinner £25.00 per person

May we suggest a glass of Cava Rose @ £6.00 or our Ilsington Gin & Tonic @ £11.00

STARTERS

CARROT AND CORIANDER SOUP

finished with chive, mascarpone and curry oil

SPRING CHICKEN CURRY

with sweet potato, poppadum and onion bhaji

PAN SEARED QUAIL

with artichoke, parsnip, celery, sautéed potato, grape and sloe gin gastrique

SMOKED SALMON PANNA COTTA

with celeriac remoulade, compressed watermelon and lemon and black pepper brittle

GOATS CHEESE SPRING ROLL

with braised celery, grapes, balsamic walnuts and a fennel and hazelnut purée

MAIN COURSE

BREAST AND LEG OF GUINEA FOWL

*with Anna potato, king oyster mushroom, shiitake marmalade,
purple sprouting broccoli and a pomegranate gastrique*

SEARED FILLET OF BEEF

*with braised red cabbage, brûléed red onion, fondant potato,
ox cheek fritter, glazed carrot, liver and a rosemary jus
(£6.00 supplement)*

SEARED BREAST OF DUCK

*with hogs pudding, wilted spring greens, royale potato,
salt baked swede, pickled plum, sweet potato purée and saffron shallots*

PAVE OF HAKE

with slow cooked octopus, squid ink gnocchi, creamed leeks, celeriac and sweetcorn purée

WILD MUSHROOM, LEEK AND COURGETTE RISOTTO

finished with mascarpone, herbs and truffle oil

*ALL OUR MAIN DISHES HAVE VEGETABLES INTEGRATED WITH THEM
IF YOU WOULD LIKE EXTRA VEGETABLES THEN PLEASE ASK*

Gold Winner in South Devon's Hotel of the Year 2015

Ilsington Village, Dartmoor National Park, Nr Newton Abbot, Devon, TQ13 9RR

Tel : (01364) 661452 Email : hotel@ilsington.co.uk

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DAILY SPECIALS

STARTERS

SMOOTH CHICKEN LIVER PARFAIT

*with onion marmalade, warm brioche, pickled vegetables
and balsamic reduction*

BARBECUED CARROT

with, caraway mousse, savoury granola, coriander and pickled raisins

MAIN COURSE

SLOW COOKED TENDERLOIN AND BELLY OF PORK

*with squash purée, sautéed potato, fondant vegetables, sauerkraut,
smoked apple and cumin foam*

RAGOUT OF ROASTED VEGETABLES AND WILD MUSHROOMS

with tomato and rosemary couscous and a Stilton and watercress butter sauce

DESSERTS

PEAR AND CINNAMON CHEESECAKE

with compressed Asian pear and honey ice cream

WARM TREACLE TART

with orange and cardamom Anglaise and pistachio ice cream

***On Friday and Saturday evenings the chef replaces the specials with a
seasonal six course taster menu.***

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CHEESE MENU

If taken as a fourth course all cheese dishes are £7.50 each unless stated otherwise

SMOKED CORNISH GOUDA

*with pickled hazelnuts, celery, blue cheese ice cream,
red wine reduction and mustard frills*

Churchills Finest Reserve Port 4.00

ICED BLUE CHEESE PARFAIT

with spiced tomato chutney, balsamic reduction and walnut and rosemary bread

'Elysium' Black Muscat 9.00 (100ml) / 32.00 (375ml bottle)

VINTAGE GODMINSTER CHEDDAR

with fennel and onion compote, cucumber gel and curried oat biscuits

Otima 10yo Tawny Port 6.00

SELECTION OF WESTCOUNTRY CHEESES

4 cheeses from our selection below, extra cheeses charged at £1.25 each

Churchills Late Bottled Vintage Port, 2011 5.00

Smoked Cornish Gouda

soft and creamy organic cow's milk cheddar matured for twelve months

Sharpham's Rustic

semi-hard six week matured with garlic and chives

Cornish Smuggler

unique red veined cow's milk

Somerset Brie

soft and creamy white cow's milk with natural edible rind

Vulcombe Goats Cheese

handmade in Tiverton, smooth, acidic, curd goats cheese

Cornish Blue

sweet and creamy Gorgonzola type blue cheese

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DESSERTS

DARK CHOCOLATE FONDANT

*with praline mousse, rum soaked raisins and white chocolate ice cream
(please allow extra 10 minutes cooking time)*

'Le Caillou' 9.00 (100ml) / 32.00 (500ml bottle)

ICED PISTACHIO PARFAIT

with toffee syrup, tonka bean ice cream, pistachio brittle and braised plums

'Elysium' Black Muscat 9.00 (100ml) / 32.00 (375ml bottle)

PEAR AND AMARETTO BAKEWELL

with vanilla Anglaise and toffee popcorn ice cream

Late Harvest Riesling 8.00 (100ml) / 27.00 (375ml bottle)

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

Pedro Ximenez 6.00 (50ml)

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