

ILSINGTON COUNTRY

HOUSE HOTEL

DARTMOOR NATIONAL PARK

DINNER MENU

Served Monday to Sunday 6:00pm to 9:00pm

£35 allowance per person for guests on a Dinner inclusive rate

NIBBLES £4.50

MIXED OLIVES / HOMEMADE BREAD

ALL OUR STARTER DISHES COME WITH FRESH HOMEMADE BREAD

STARTERS

LEEK AND POTATO SOUP

finished with chive and truffle crème fraiche

£7.25

LOBSTER RAVIOLI

braised baby vegetables, lobster bisque

£9

CELERIAC AND ROSEMARY GRATIN

mushrooms à la grecque, smoked aubergine, broad bean fricassee and turnips

£8.50

BREAST AND LEG OF GUINEA FOWL

parmesan polenta, fine ratatouille, braised tomato, sweetcorn purée

£9

SMOOTH CHICKEN LIVER PARFAIT

red onion marmalade, pickled vegetables, warm toast

£9

SMOKED TOMATO AND GOATS CHEESE BON BON

braised red cabbage, barbecued aubergine, tenderstem broccoli

£9

PAN SEARED SEA BREAM

root vegetable risotto, wilted spinach, horseradish emulsion

£9

AA 4-Star & 2 Rosettes 2022

Gold Winner in South West England Tourism Excellence Awards 2017

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

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

MAIN COURSE

SLOW COOKED BELLY OF PORK

royale potato, celeriac, sauerkraut, braised cheek, apple, maple, and mustard gel
£18

DARTMOOR BURGER

6oz burger homemade from prime steak served in a brioche bun with onion marmalade, tomato, chips, side salad and cumin and coriander mayonnaise
£15

8OZ WEST COUNTRY RUMP STEAK

chips, portobello mushroom, cherry tomatoes with either a blue cheese glaze or a herb jus
£24

BREAST AND WING OF CHICKEN

fondant potato, braised red cabbage, roasted vegetables, peppercorn sauce
£16

RAGOUT OF ROASTED VEGETABLES AND MUSHROOMS

sautéed potatoes, blue cheese sauce
£15

RISOTTO OF COURGETTE, LEEK AND MUSHROOM

finished with parmesan and truffle oil and slow poached egg
£15

ILSINGTON FAVOURITES

SMOKED RUMP OF BEEF

rosti potato, braised red cabbage, Roscoff onion, king oyster mushrooms, golden beetroot, thyme jus
£22.50

LOIN AND LEG OF RABBIT

parma ham, tarragon, anna potatoes, braised red cabbage, pickled shallots, carrots, mustard sauce
£18.50

MI-CUIT OF SEATROUT

confit potato, peas, courgette, red pepper essence, sea herbs
£22.50

SIDE DISHES £4.50

**CHUNKY CHIPS / SELECTION OF VEGETABLES / SIDE SALAD /
BUTTERED NEW POTATOES**

DESSERTS

RASPBERRY AND VANILLA VELOUR

orange and cardamon Anglaise, mango and ginger sorbet
£8.50

DARK CHOCOLATE & PASSION FRUIT CHEESECAKE

with passion fruit curd, vanilla ice-cream
£8.50

LEMON POSSET

roasted white chocolate, meringue, braised blueberries
£8.50

BERGAMOT AND HONEY CREMEUX

elderflower pickled strawberries, sable biscuit, elderflower sorbet
£8.50

SELECTION OF 3 HOMEMADE ICE CREAMS AND SORBETS

please turn over for our list
£6.00

SELECTION OF WESTCOUNTRY CHEESES

4 local cheeses with grapes, celery, chutney and gluten free biscuits
£10.00