

# ILSINGTON COUNTRY

## HOUSE HOTEL

DARTMOOR NATIONAL PARK

### *DINNER MENU*

*3 Course Dinner £39.50 per person*

*2 Course Dinner £33.50 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](mailto:hotel@ilsington.co.uk)

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HOUSE HOTEL

***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 cows milk cheddar matured for twelve months*

#### **Sharpham's Rustic**

*semi-hard six week matured with garlic and chives*

#### **Cornish Smuggler**

*unique red veined cows milk*

#### **Somerset Brie**

*soft and creamy white cows 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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