



To help stop the spread of Covid-19 we have made our drinks menu available on your mobile phones and tablets.

Please open your camera and scan this code.

Served Monday – Sunday 12.00pm – 5.00pm

(Dinner will be served in our main restaurant between 6.00pm-9.00pm please ask a member of staff for a menu.)



STARTERS/LIGHT BITES

- Soup of the day **£5.50**
two bread rolls
- Pressed Ham Hock Terrine **£7.25**
piccalilli, garlic croute, micro herbs and a fennel and hazelnut puree
- Hot Smoked Fish and Tomato Flat Bread **£7.50**
side salad and smoked aubergine dip
- Marinated Vegetable and Hazelnut Flat Bread **£7.50**
side salad and basil pesto
- Chicken and Prosciutto Ham Flat Bread **£7.50**
side salad and cumin and coriander dip
- Simply Smoked Salmon **£9.00**
home smoked and served with brown bread and butter

SANDWICHES

(served on either White or Brown bread)

- Home Smoked Salmon and Cucumber **£8.25**
- Devonshire Farmhouse Cheese **£7.25**
homemade chutney
- Prawn, Basil and Mayonnaise **£7.70**
- Home Smoked Chicken Breast **£7.90**
tomato, lettuce and mayonnaise
- Tuna, Spring Onion and Mayonnaise **£7.50**
- Bacon, Lettuce, Tomato and Mayonnaise **£7.80**

MAINS

- Dartmoor Burger **£14.00**
6oz burger homemade from prime steak served in a brioche bun with onion marmalade, tomato, chips, side salad and cumin and coriander mayonnaise
- Breast of Free-Range Chicken **£15.00**
fondant potato, braised red cabbage, roasted vegetables and a grain mustard sauce
- Risotto of Button Mushrooms, Leeks and Courgette **£12.00**
truffle oil, Twineham grange cheese and herbs
- Pave of Hake **£15.50**
smoked haddock risotto, roasted vegetables and red pepper essence
- Award Winning Handmade Steak and Onion Pasty **£9.75**
Premium pasty made in Ottery St Mary served with chips and a side salad
- Award Winning Handmade Cheddar and Onion Pasty **£9.75**
Premium pasty made in Ottery St Mary served with chips and a side salad

SALADS

- Chicken, Tomato, Basil and Pasta Salad **£11.50**
pine nuts and pesto
- Duck, Orange and Beetroot Salad **£11.50**
green peppercorn vinaigrette and marinated vegetables
- Hot Smoked Fish and Pickled Fennel Salad **£11.50**
radish, and cucumber aioli
- Marinated Vegetable Salad **£10.50**
white wine vinaigrette

DESSERTS

- Chocolate Brownie **£7.25**
caramel, banana and chocolate sorbet
- Lime Posset **£7.25**
braised plums and shortbread
- Strawberries **£7.25**
vanilla ice cream and clotted cream
- Sharing Cheese Board **£8.50**
(price per person)
- Selection of Homemade Ice Creams and Sorbets **£4.50**
3 scoops

CREAM TEAS

- Devonshire Cream Tea **£8.50pp**
2 homemade scones, clotted cream, homemade strawberry jam and a pot of loose-leaf tea
- Savoury Cream Tea **£9.25pp**
2 homemade cheese scones with stilton and herb butter and a homemade piccalilli served with a pot of loose-leaf tea
- Savoury Ilington Afternoon Tea **£15.50pp**
2 homemade cheese scones with stilton and herb butter, homemade piccalilli, 3 finger smoked salmon and cucumber sandwiches and a pressed ham hock terrine served with a pot of loose-leaf tea

SIDES £4.00

- Chunky Chips
- Buttered New Potatoes
- Side Salad
- Sharing Loaf of Bread

Gluten free options available on request

COCKTAILS

BLUE TIGER

Rum, Amaretto, Curaçao, Apple Juice, Lime // £8.00

KIR ROYALE

Cassis and Champagne // £12.00

VODKA MARTINI

Vodka, Martini, Lemon // £9.00

ESPRESSO MARTINI

Vodka, Espresso, Coffee Liqueur // £8.00

COSMOPOLITAN

Vodka, Orange Liqueur, Orange Twist, Cranberry Juice, Lime Juice // £8.00

LYNCHBURG LEMONADE

Jack Daniels, Cointreau, Lemonade // £9.00

BLOODY MARY

Tomato Juice, Vodka, Amontillado, Tabasco, Worcestershire sauce // £9.00

MARGARITA

Tequila, Orange liqueur, Lime, Salt // £8.00

FLORA DORA

Gin, Grenadine, Ginger Beer, Lime // £8.00

AFTER EIGHT

Chocolate Liquor, Crème de Menthe, Cream // £8.50

MOCKTAILS

ORANGE & CRANBERRY SPRITZ

Orange Juice, Cranberry Juice, Grenadine, Soda // £5.00

SUMMER'S CALLING

Pineapple Juice, Lime, Chopped Mint, Ginger Ale // £5.00

ROSE AMOUR

A cocktail made to complement our Spa's Caudalie range

Rose, Rhubarb & Tonic // £5.00



NIBBLES

Fancy something small whilst unwinding after your day?

Try some of nibbles from our menu below

BURT'S CRISPS // £1.20

RAMEKIN OF MARINATED OLIVES // £4.00

RAMEKIN OF HOME SALTED OR CURRIED NUTS // £2.00

FLATBREAD ACCOMPANIED WITH DIPS // £4.00

AIR CURED HAM & BEEF WITH OLIVES & POPCORN // £4.00

SHARING BREAD WITH OLIVE OIL & BALSAMIC // £4.00

SELECTION OF 3 PETIT FOURS // £4.00

If you would like a cocktail that is not listed within our menu, please feel free to ask one of our members of staff.

2|4|1

Please note both cocktails on offer must be the same

STROLL ON THE MOOR

Can you guess what it is? Vodka, Archers, Cranberry & Orange // £12.00

THE GATSBY

Southern Comfort, Ginger Ale & Orange Juice // £12.00

BRAMBLE

Gin, Crème de mure, Lemon // £12.00

ILSINGTON MIST

Gin, Grand Marnier & Lemon // £12.00

SUNSET

Malibu, Midori, Archers, Grenadine, Orange, Lemon & Grapefruit Juice // £12.00

JUNE BUG

Midori, Malibu, Banana Liqueur, Pineapple Juice, Lime // £12.00

If you would like a cocktail that is not listed within our menu, please feel free to ask one of our members of staff

G&T'S

GIN FLIGHT // FROM £14.00

Three selected Gins served with two bottles of tonic. A perfect way to test both local and popular Gins. please see a member of staff for more information.

TEN TORS // £7.00

Chudleigh, Devon - Seasonal Dartmoor Botanicals, Ask A Member Of Staff For More Information

PAPILLON // £6.50

Moretonhampstead, Dartmoor - Gorse Flower, Violet, Cardamom

SALCOMBE // £6.50

Salcombe, Devon - Coriander, Citrus, Cubeb

TARQUINS DRY // £6.50

Wadebridge, Cornwall - Violets, Orange Blossom

PLYMOUTH // £6.00

Plymouth, Devon - Orris Root, Coriander, Orange Peel

TANQUERAY NO. 10 // £6.00

Edinburgh, Scotland - Angelica Root, Coriander, Licorice

BOMBAY SAPPHIRE // £6.00

Whitchurch, London - Citrus, Juniper, Light Spice Finish

SIGNATURE ILSINGTON G&T // £11.00

Double Shot Of Salcombe Gin, Mediterranean Fever Tree Tonic, Cucumber, Orange Peel, Juniper Berries

GUEST GIN // FROM £6.00

Keep An Eye Out For Our Guest Gin, Recommended By Our Supplier For Its Interesting Characteristics. Changes Each Time A Bottle Is Finished.

Draught Beer and Cider

	Pint	Half
Tarka Four 4%	4.20	2.10
Wildsider 4.6%	4.00	2.10
Otter Bitter 3.6%	4.00	2.10
Dartmoor IPA 4%	4.00	2.10

Having the pleasure of two local breweries nearby we vary between which bitters/ales we have on, please ask a member of staff to see what we have available.

Bottled Beer and Cider

Peroni 5.1%	330ml	4.00
Guinness 4.1%	520ml	5.00
Anning's Mixed Berries 4%	500ml	5.00
Anning's Strawberry & Lyme 4%	500ml	5.00
Alcohol Free Lager	330ml	2.50

Whiskies

	25ml
Famous Grouse 40%	3.50
Highland Park 12yo 40%	5.50
Talisker 46%	4.90
Laphriog 40%	4.90
Oban 43%	5.40
Glen Morangie 40%	4.00
Jura 40%	4.00
Jamesons 40%	3.50
Glenfiddich 40%	4.70
Teeling 46%	6.50
Nikka 45%	5.50
Jack Daniels 43%	4.00

2 for 1 Cocktails

We have a selection of 2 for 1 cocktails. Check out our cocktail menu for more details!

We take pride in offering several local premium gins as well as some old favourites. Please ask a member of staff or see our cocktail menu to explain their individual characteristics and flavours

Gin

	25ml
Ten Tors Chudleigh, Devon 40%	5.00
Salcombe Salcombe, Devon 44%	4.50
Tarquins Wadebridge, Cornwall 42%	4.50
Papillon Moretonhampstead, Dartmoor, Devon 40%	4.50
Plymouth Plymouth, Devon 41.2%	4.00
Tanqueray 10 Edinburgh, Scotland 47.3%	4.00
Bombay Sapphire Witchchurch, Hampshire 40%	4.00
Hendricks Scotland 41.4%	5.00

Please see staff for information on our Guest Gin

Vodka

	25ml
Black Cow Dorset, made from milk 40%	4.00

Rum

	25ml
Bacardi 40%	3.50
Kraken Dark Spiced Rum 40%	3.50
Sailor Jerrys Spiced 40%	3.50
Malibu 21%	3.50

Vermouth

	50ml
Martini, Extra Dry, Rosso or Bianco 15%	3.50
Cinzano 15%	3.50
Campari 25%	4.30

Sherry

	50ml
Tio Pepe 15%	3.40
Croft Original 18%	3.40
Harvey's Bristol Cream 18%	3.40
Harvey's Amontillado 18%	3.40

<u>Cognac</u>	25ml	
Leyrat XO 40%	12.00	
Remy Martin VSOP 40%	4.60	
Courvoisier 40%	3.50	
<u>Armagnac</u>	25ml	
Baron de Sigognac 1966 40%	22.00	
Baron de Sigognac 1982 40%	10.00	
Dom de Cassagnoles 12yo 41%	5.50	
Janneau Arm 5yr 40%	4.50	
<u>Calvados</u>	25ml	
Pays d'Auge 2009 42%	4.50	
<u>Port and Madeira</u>	50ml	
Churchill's Finest Reserve 20%	4.00	
Churchill's LBV 19.5%	5.00	
Otima 10yo Tawny 20%	6.00	
Finest 5yo Medium Rich Madeira 19%	6.00	
<u>Liqueurs</u>	25ml	
Pimms No1 25% with lemonade	4.80	
Limoncello 30%	3.50	
Midori 20%	3.50	
Grand Marnier 40%	3.50	
Benedictine 40%	3.50	
Cointreau 40%	3.50	
Tia Maria 20%	3.50	
Sambuca 38%	3.50	
Tequila Gold 38%	3.50	
Southern Comfort 35%	3.50	
Archers 18%	3.50	
Baileys 17% (50ml)	3.50	
Drambuie 40%	3.50	
Kahlua 20%	3.50	
Saliza Amaretto 28%	3.50	

Cant see your favourite? We have more available in the Blue Tiger inn for you to choose from, please ask a member of staff for more information

Soft Drinks

Luscombe Drinks, Buckfastleigh, Devon

Sicilian Lemonade, Elderflower Bubble, Hot Ginger Beer, Sparkling Apple Juice, Raspberry Crush	320ml	3.30
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Frobisher's Pure Juices, Exeter, Devon

Orange, Apple, Tomato,	250ml	3.10
Apple & Mango, Orange & Passionfruit	275ml	3.10

Fever Tree

Original, Slimline, Mediterranean	200ml	2.10
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Britvic

Ginger Ale, Bitter Lemon	200ml	2.00
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Juices

Grapefruit, Pineapple, Cranberry	200ml	2.00
Coke, Diet Coke	330ml/220ml	3.00 2.00
Juice & Lemonade	Pint/Half	3.00 2.20
Lemonade	Pint/Half	2.80 2.00

Coffee & Tea

	Medium	Large
Espresso	1.90	2.10
Latte	2.70	3.20
Cappuccino	2.70	3.20
Flat White	2.70	
Americano	2.30	2.50
Hot Chocolate	2.90	3.30
Specialty Latte served with a choice of flavoured syrup	3.00	3.40
Cafetiere of Coffee and Biscuits Per Person		3.25
Pot of Tea and Biscuits Per Person		3.25
Biscuits 2 Per Serving		1.60
Petit Fours 3 Per Person		4.00
Toasted Tea Cake Served with Jam and Butter		3.00
Homemade Flapjack 2 Per Serving		1.95