



SPRING MENU 2014

6.30–9pm Sunday – Thursday, 6.30-9.30pm Friday and Saturday

STARTERS

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|---|-----------------------------------|
| Homemade Focaccia Bread | (Complimentary - £1.25 per extra) |
| Soup of the Day | £5.25 |
| Homemade Chicken Liver & Sweet Cured Bacon Parfait with Red Wine and Raisin Puree | £7.95 |
| Smoked Cheddar & Leek Tart with Tomato & Comfit Garlic Chutney (v) | £7.25 |
| Roasted Squash, Wild Mushroom and Cornish Blue Cheese Salad with Roasted Hazelnuts (v) | £7.50 |
| Slow-Roasted Asian Spiced Duck Leg Roulade with Split Pea Puy Lentil Cassoulet | £8.25 |
| Panko Calamari with Squid Ink Risotto and Dressed Rocket | £7.95 |
| Boringdon Fish Cakes with Gratinated Green Lip Mussels and Garlic Aioli | £7.95 |
| Pan-Fried Scallops with Oakwell Black Pudding, Celeriac Puree and Port Jus | £8.25 |
| Roasted Beetroot & Goats Cheese Arancini Balls with Wild Garlic & Chive Crème Fraiche (v) | £6.95 |

MAIN COURSE

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| Medley of Pork Fillet, Braised Belly & Loin, Dauphinoise Potato & Sauté Spring Greens with Roasted Apples | £17.95 |
| Chicken Breast Stuffed with House Chorizo served with a Butter Bean, Smoked Bacon and Garlic & Herb Cassoulet | £16.95 |
| Jerusalem Artichoke Risotto with Pecorino Shavings and Dressed Rocket (v) | £13.50 |
| Loin of Lamb with Rosemary & Thyme Infused Fondant Potato with Glazed Carrots and Gremolata Dressing | £21.95 |
| Roast Hake, Samphire, Mussel and Chardonnay Chowder | £18.95 |
| Honey Roasted Gressingham Duck Breast with Spring Vegetables, Egg Noodles and Sweet Ginger Sauce | £18.95 |
| Pollock Fillet with a Sweet Chilli Vegetable Crust with Dill and Lemon Crushed Potatoes and Green Oil | £16.95 |
| Wild Mushroom Pithivier with Creamy Mushroom and Madeira Sauce (v) | £14.25 |
| Grilled Minted Lamb Salad with Cumin Vinaigrette | £15.50 |

STEAKS – Angus and South Devon Beef. Dry aged, Farm Assured All steaks are served with Chunky Chips, Onion Rings & Salad Garnish

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| 10oz Rump Surf & Turf with Portobello Mushrooms and Cherry Tomatoes* | £18.95 |
| 10oz Rib-eye Steak with Portobello Mushrooms and Cherry Tomatoes* | £19.95 |
| 6oz Fillet Steak with Portobello Mushrooms and Cherry Tomatoes* | £19.95 |

All dishes marked * have a £5.00 supplement

SIDES

STEAK SAUCES £2.50 each

Au Poivre - Peppercorn and Brandy
Diane - Mushrooms, Shallots and Peppercorns
Creamy Stilton

Chef's Seasonal Salad £2.50 French Fries £3.00
Dauphinoise Potato £3.00 Onion Rings £2.50
Seasonal Vegetables £3.00
New Potatoes £3.00
Homemade Chunky Chips £3.00



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DESSERTS

The Boringdon Signature Dessert

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|---|-------|
| Signature Black Forest Gateaux in Dark Chocolate Cup with Milk Chocolate Ice Cream | £8.50 |
| Baked Apple filled with a Sultana & Rum Compot and Cinnamon Ice Cream | £7.50 |
| Rhubarb & Bourbon Vanilla Crème Brûlée with Shortbread | £6.25 |
| Orange & Cardamom Panacotta with Raspberry Tuille | £7.95 |
| Hot Chocolate Fondant with Pistachio Ice Cream | £8.25 |
| (This dessert is made to order and takes around 15 minutes to cook, but trust us it's worth it) | |
| Selection of Westcountry Cheeses with House Chutney and Crackers* (£2 Supplement) | £8.50 |
| Homemade Ice Cream Selection | £5.50 |
| Blackberry & Apple Crumble with Vanilla Custard | £6.95 |
| Assiette of Desserts - Chocolate Fondant, Crème Brûlée, Orange & Cardamom Panacotta & Pistachio Ice Cream | £8.50 |

BEVERAGES

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|-----------------------------|---------------------|
| English Breakfast Tea – Pot | £2.00 |
| Espresso – Single | £1.70 |
| Espresso – Double | £3.40 |
| Macchiato – Single | £1.70 |
| Macchiato – Double | £3.40 |
| Americano | £2.35 (Large £3.75) |
| Cappuccino | £2.45 (Large £3.95) |
| Caffè Latte | £2.45 |
| Caffè Mocha | £2.45 |
| LIQUEUR COFFEE | |
| Irish Coffee | £5.00 |
| Baileys Coffee | £5.00 |
| Tia Maria Coffee | £5.00 |
| Martell Brandy Coffee | £5.00 |

Dishes may contain traces of nuts, please make Restaurant staff aware of any allergies.

NB- All weights shown are uncooked.

(*Supplements Apply to Dinner Inclusive Guests)

Head Chef – Katie Richardson

Restaurant Manager – Karl Chapple