

A La Carte Menu

Any 2 courses £ 15.00

Any 3 courses £ 20.00

Starters

Wild Mushroom and Spring Onion Soup
(v)

French Bouillabaisse Soup with a Medley of Fish

Lambs Kidney
With a Cumberland sauce on wild rocket twists

Tiger Prawns
With a leek and mozzarella risotto

Sauteed Sliced Duck
On a warm honey and sesame dressing and winter leaves

Blue Cheese Salad
With watercress, rocket, sweet pear and walnut
(v)

(v) Vegetarian

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Main Courses

Breast of Guinea Fowl

*Finished with a pomegranate dressing,
served with wilted spinach and sauteed potatoes*

Lamb Liver Steaks

*With crispy ham and onion marmalade
served on creamed potatoes*

Apricot and Pine Nut Rack of Lamb

With soft onions, crispy sage, capers and creamed potatoes

Pork Fillet wrapped in Parma Ham

Served with creamed winter vegetables

John Dory

With sauteed honey courgettes and parmentier potatoes

Cod Fillet

Poached in a tarragon and vegetable broth

(v) Vegetarian

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Mediterranean Cous Cous

*In a carrot and courgette parcel with tomato coulis
(v)*

Creamed Spinach and Pine Nut Tartlet

*Topped with goats cheese in a filo basket
with a red currant reduction
(v)*

Grills

8 oz West Country Rump Steak

8 oz West Country Sirloin Steak

*All served with Grilled Tomatoes,
Button Mushrooms, Fried Onion rings, Chips and Garden Peas*

N.B: All weights shown are uncooked

(v) Vegetarian

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Dessert

Baileys Bread and Butter Pudding
With egg custard

Mulled Wine Poached Pear
With clotted cream ice-cream

Layered Apple, Prune and Butterscotch Compote

Devon Toffee Fudge Cheesecake
With honeycomb chunky ice-cream

Homemade ice-cream
Various flavours available

A selection of Fine Westcountry Cheeses

See overleaf

A La Carte Menu

Westcountry Cheese Menu

St Endellion

*A living Brie made from full-fat milk and double cream
pasteurised milk and vegetarian rennet*

Quickes Mature

*Traditional Mature cheddar matured for a year, cloth
bound which produces the deep rich flavour unique to
cheddar made on Quickes Farm
Independently graded (between 9-12 months)*

Smoked Applewood

*Semi-hard cheddar cheese
coated in paprika giving it a golden amber appearance*

Devon Blue

*Rich, Creamy Cheese made with cow's milk,
matured for a minimum of 4 months –
Made by Tickle More Cheese Company, Totnes, Devon*

All served with Biscuits, Grapes and Celery