

# Autumn Dinner Menu

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## To Start

Chicken & duck liver parfait, truffle butter, dressed leaves,

granary toast, tomato chutney £8.5 G\*

Soup of the day £7

Oak smoked salmon, pickled cucumber, lemon & tarragon mayonnaise £9 D G

Assiette of cured meats, olives, pickles, crostini £8.5 G\*

Glazed marinated goat's cheese, paprika, pine nuts & onion jam, balsamic dressing £8 V G

Tempura cauliflower fritters, chilli and caper dipping sauce £7 D G Vg

## Main Courses

Grilled local butcher's steak, roasted tomato, gourmet chips, dressed leaves, tomato, garlic & herb butter D\* G\*

8 oz **Rump** - £19.5

8 oz **Ribeye** - £24.5

Confit of Creedy Carver duck leg, creamed potato, spiced red cabbage,

port & redcurrant sauce £22 D\* G

Roasted free-range guinea fowl supreme, savoury stuffing, Lyonnaise potato, shallot, pancetta, mushrooms & red wine £21 G

Slow-cooked Dorset lamb shoulder, Parma ham & apricots, creamed potato, red wine sauce £23 D\* G

Torched seabass fillet, warm salad of potato, fine beans and tomato, sauce vierge £19 D G\*

Tortellini of spinach & ricotta, wilted leaves, tomato, basil, vegetarian parmesan £16 V

Chickpea and vegetable curry, basmati rice, poppadum £18 Vg D G

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All our fish is landed at Brixham or West Bay. Our duck comes from the Creedy Carver Farm in Devon, all other meat is from a butcher in Axminster. Our dairy produce comes from Longmans of North Cadbury

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## Pudding

Warm treacle & pecan tart, chocolate sauce, clotted cream £8 Vg\* D\*

West country farmhouse cheeses with biscuits, quince, chutney, fresh grapes £10 G\* V

Poached pear, berry compote, raspberry sorbet, fresh berries £8 Vg G D

Chocolate & Baileys cheesecake, raspberry puree £8 V

Selection of homemade ice creams - Selection of locally made sorbet £7 Vg\* D\* G\*

### Dessert Wine 125ml

Chilean Late Harvest Riesling, £6.9

Australian Rutherglen Muscat, £8.9

### With Cheese 125ml

Churchill's Port LBV, 2013, £7.5

Pomona, Somerset Cider Brandy Co, £7.5

Please inform a member of staff if you have any dietary requirements

D Dairy-Free D\* Dairy-free version

G Gluten-Free G\* Gluten-free version

V Vegetarian Vg Vegan Vg\* Vegan version

**We kindly ask that you wear a face covering when moving around the public areas; this can be removed when seated in the lounge or restaurant.**