

DINNER MENU

3 COURSES | £26.95 PER PERSON

STARTERS

Cream of Tomato Soup (PB) (GF)*
Garlic & Herb Croutons*

Chicken Satay (D)
Mild Indonesian Spices, Pickled Chilies, Coleslaw

Salmon & Dill Fishcake (GF) (D)
Green Herb Mayonnaise, Lemon

MAINS

Rump of 'Loosebeare Manor Farm' Lamb (GF)
Pan Gravy, Roasted Mediterranean Vegetables, Potato Dauphinoise

Tenderloin of 'Crossman's Farm' Pork (GF)
Burnt Apple Sauce, Pan Gravy, Market Vegetables, Leek Mashed Potatoes

28 Day Aged 'Staplegrove Farm' Sirloin Steak (GF)
Roasted Vine Tomato, Mushrooms, Triple Cooked Chips, Brandy & Green Peppercorn Sauce, Wild Rocket
£8.00 Supplement

Fillet of Cornish Sea Bass (GF) (D)
Lemongrass, Peppers & Coriander Salsa, Pak Choi, Sugar Snaps, Baby New Potatoes

Mushroom Stroganoff (V) (GF)
Paprika, Peppers, Brandy, Tarragon, Cream, Fragrant Rice

Romanoff Platter (GF)*
Cold Cuts, West Country Cheeses, Kitchen Terrine, Salad, Pickles, Headlands Chutney,
Soft Boiled Egg, Freshly Baked Bread*

DESSERTS

Sticky Toffee Pudding (V) (GF)
Butterscotch Sauce, Caramelized Banana

Tiramisu (V)
Classic Italian Coffee Dessert

St Clements Posset (V) (GF)*
Berry Compote, Shortbread*

Seasonal Fruit Salad (V) (GF)
Trewithen Dairy Double Cream

Yarde Farm Ice Cream (V) (GF)
Clotted Cream Vanilla, Honeycomb, Strawberry, Rum & Raisin, or Chocolate
Dairy-Free Ice Cream available on request

Cheese Board
Hawkridge Dairy Vintage Cheddar, Cricket St. Thomas Brie, Knowle Farm Cornish Blue,
Grapes, Headland Chutney, Crackers & Biscuits
£2.50 Supplement

TO FINISH

Tea or Coffee & Chocolate Dinner Mint £3.75

For any information regarding allergies please speak to one of our restaurant staff.

GF - Gluten Free | V - Vegetarian | D - Dairy Free | PB - Plant Based

**Denotes that without this food item the dish is Gluten-Free*

Please note that this is a sample menu, and items and prices may vary.