

# Dinner Menu

## Nibbles

Marinated Olives, Bread, Balsamic Reduction & Olive Oil/Halloumi & Hot Honey/Calamari Bites, Tartar Sauce/Honeyed Chorizo/  
Sourdough Bread Basket and Butter

All £5.50 per portion



## Starters

Soup du Jour, Sourdough Bread **V**

£8.50

Twice Baked Smoked Cheese Soufflé, Cream Sauce, Red Onion Reduction, Capers, Grissini **V**

£9.50

Seafood Platter: Crab, Smoked Salmon, Prawns, Calamari, Salad, Sauces, Sourdough

£14.50 \*

Moules Marinere (Fowey or River Teign), Lemon, Sourdough

£9.50

*Subject to market availability*

Chicken Liver Parfait, Toasted Brioche, Caramelised Red Onion Marmalade

£9.50

Antipasti of Cured Meats, Sundried Tomato, Feta Cheese, Olives, Salad Leaves **GF**

£8.50

Seared Brixham Landed Scallops, Crispy Bacon, Caramelised Pearl Onions

Pea Cream, Pea Shoots **GF**

£14.50 \*

Grilled Goats Cheese and Beetroot Salad, Pine Nuts, Balsamic Syrup, Sourdough **V**

£8.50

## Main Course

Seafood Platter: Crab, Smoked Salmon, Prawns, King Prawn, Calamari,  
Salad, Sauces, Choice of Side  
£28.50

Crayfish Tail & Prawn Ravioli, Cream Sauce, Parmesan, Avocado Salad  
£24.50

Moules Marinere (Fowey or River Teign), Lemon, Fries  
£27.00  
*Subject to market availability*

Orestone 8oz Beef Burger, Cheese, Sourdough Bap, Gherkin, Salad, Relish, Fries  
£18.50  
Add Westcountry Bacon for £1.50

Plant Based Burger, Cheese, Sourdough Bap, Gherkin, Salad, Relish, Fries **V**  
£17.50

Devon Confit Pork Belly Crispy Top, Pork Boudin, Cider Jus, Apple,  
Mashed Potato, Greens  
£28.50

English 28 Day Dry Aged 8oz Fillet Steak, Confit Cherry Tomato,  
Field Mushroom, Choice of Potatoes **GF**  
£36.50 \*

Add Peppercorn or Port and Stilton Sauce for £2.50

Fish Dish of the Day – see specials card

Entrée of the Day – see specials card



Twice Baked Smoked Cheese Soufflé, Cream Sauce, Red Onion Reduction,  
Caper Leaves, Avocado Salad, Choice of Side **V**  
£18.50

Artichoke & Truffle Ravioli, Mozzarella, Pine Nuts, Parmesan Cream, Quails Egg,  
Avocado Salad **V**  
£24.50

Lentil Nut Loaf, Basil, Cherry Tomato Purée, Watercress, Choice of Side **VE GF DF**  
£26.50

Grilled Goats Cheese and Beetroot Salad, Pine Nuts, Balsamic Syrup, Choice of side **V GF**  
£18.50

#### Sides

Market Vegetables/ Hand Cut Chips/Fries/ Dauphinoise Potatoes/Minted New Potatoes/Mash Potato/  
Mixed Salad, House Dressing/Sourdough Bread Basket

All £5.50

\* = not included in any dinner, bed and breakfast packages

*Please speak to your server for any dietary requirements.  
Many of our dishes can be made gluten free or cater to other  
dietary requirements with some changes.*

**V = Vegetarian**

**VE = Vegan**

**DF = Dairy Free**

**GF = Gluten Free**



**All our Desserts are made from scratch in our kitchen**

Warm Baked Lemon Meringue Pie, Raspberry Ripple Ice Cream **V**

Dark Chocolate & Cherry Roulade, Chocolate Soil, Cherries Steeped in Liqueur,  
Cherry Ripple Ice Cream **GF**

Banoffee Pie, Ginger Crumb, White Chocolate Soil, Sugared Walnuts,  
Salted Caramel Ice Cream **V**

Vanilla Crème Brûlée, Shortbread Biscuit **V**

Fresh fruit Salad with Berries, Pouring Cream or Clotted Cream **V GF**

Selection of Dairy & Homemade Sorbets & Ice Creams **V GF**

Selection of Three Artisan West Country Cheeses, Chutney, Fruit & Biscuits **V**

*Affogato, Cookie ~ add liqueur of choice £3.50*

All £9.50

Selection of Five Artisan British Cheeses, Chutney, Fruit & Biscuits  
*Cornish Blue, Cricket St. Thomas Brie, Cricket St Thomas Goats,  
Cornish Yarg & Black Bomber Cheddar **V***

£12.50 \*

Speciality Teas & Coffee, Cafetiere of House Blended  
Colombian or Decaf Coffee £3.50  
Add Petit Fours for £2.00

