

Sample Menu

Starters

Soup du Jour **V GF**

Classic Prawn Cocktail, King Prawn **GF**

Chicken Liver Parfait, Toasted Brioche, Caramelised Red Onion Marmalade

Grilled Goats Cheese and Beetroot Salad, Pine Nuts, Balsamic Reduction **V GF**

River Teign Moules Mariniere, Lemon **GF**

Mains

Devin Loin of Roast Beef, Horseradish, Yorkshire Pudding, Pan Gravy

Roast Devon Chicken, Stuffing, Yorkshire Pudding, Pan Gravy

Roast Devon Loin of Pork, Crackling, Stuffing, Apple Sauce,
Yorkshire Pudding, Pan Gravy

Brixham Landed Pan Fried Cod Fillet & Steamed River Teign Mussels
in a White Wine Shallot Cream Broth, Lemon **GF**

Brixham Landed Whole Grilled Devon Plaice, Parsley Butter, Lemon **GF**

Lentil Nut Loaf, Cherry Tomato Purée, Watercress **Vegan GF**

*All served with a choice of roast potatoes or new potatoes (unless mentioned otherwise)
and market fresh vegetables.*

*Red meat is cooked "Pink". Vegetables are served "al dente"
Please let your server know if you prefer an alternative.*

Desserts

Orestone Garden Pear, Cinnamon & Apple Crumble, Crème Anglaise or Ice Cream **V**

Chocolate & Cherry Roulade, Cherries Steeped in Gin, Chocolate Soil,
Chocolate Ice-cream **V GF**

Orestone Garden Pears Poached in Red Wine, Orange Panna Cotta, Orange Crisp **V GF**

Lemon Posset, Raspberry, Meringue **V GF**

Crème Brûlée, Shortbread Biscuit **V**

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

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

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

Two courses for £26.50 or three for £32.50

Speciality Teas, Cafetiere of House Blended
Colombian or Decaf Coffee £3.50
Add Petit Fours for £1.00

