

Butternut Squash Soup with Nutmeg (v)

Deep-Fried Ale-Battered Goujons with Rocket Leaves

Stuffed Green Lip Mussels, Sauce Vierge, Lemon

Carrot Pancake, Houmous, Feta and Olive Salad (v)



Salcombe Dairy Fruit Sorbet  
or Soup as above



Lamb Rump, cooked pink, Roasted Vegetables, Salsa Verde

Roast Duck, Stuffing, Cherry and Red Wine Sauce

Lemon Sole, Parsley Butter, Lemon

Vegetable Risotto (v)

A Selection of Cold Meats and Poultry or a Vegetarian Platter (v)  
with Salad and Assorted Accompaniments

Chef's Choice of Potatoes      Parsley Potatoes (v)  
Seasonal Vegetables (v)



Lemon Tart                      Sticky Toffee Pudding                      Meze of 3 Desserts (Chefs Choice)  
Trifle                      Fresh Fruit Salad                      Crème Caramel  
Assorted Ices – Chocolate, Vanilla, Honeycomb or Strawberry



English Cheeses  
Somerset Brie, Stilton, Smoked Applewood, Westcountry Cheddar, Cornish Yarg, Devon Rustic



Coffee and Mint, served at your table

**Room Service is available on request**

**This menu will change every few months**

Prices for Non-Residents

2 Course Dinner Menu plus Coffee	£25.00	3 Course Dinner Menu plus Coffee	£29.50
4 Course Dinner Menu plus Coffee	£33.00	5 Course Dinner Menu plus Coffee	£35.00

Please place your order with Reception before 11am.  
Please inform us if you have any special dietary requirements  
(e.g. Gluten-free or Dairy-free).      (v) - Suitable for Vegetarians