

Broccoli and Spinach Soup (v)

King Prawn Cocktail with Marie Rose Sauce and Diced Peach

Hogs' Pudding Hash, Poached Egg and Herb Crumb

Poached Pear, Blue Cheese Pate (v)



Salcombe Dairy Fruit Sorbet
or Soup as above



Lamb Rump, Puy Lentil, Bacon, Roasted Garlic and Rosemary in a light Cream Sauce

Stuffed Chicken Supreme with Leeks, Ricotta Cheese and Rosemary,
coated in Bread-Crumbs with a Red Pepper and Sweetcorn Coulis

Sea Bass with a Goan Prawn Curry Sauce

Skate Wing with a Chorizo, Bean and Prawn Butter Sauce

Roasted Vegetable and Halloumi Salad with Rocket Leaves (v)

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

A Selection of Seasonal Vegetables
and Potatoes



Baked Orange Cheesecake
Trifle

Chocolate Brownie with Toffee Sauce and Vanilla Ice Cream
Creme Caramel
Assorted Ices

Fresh Fruit Salad



English Cheeses



Coffee and Mint

Prices for Non-Residents

2 Course Dinner Menu plus Coffee	£26.00	3 Course Dinner Menu plus Coffee	£30.50
4 Course Dinner Menu plus Coffee	£34.00	5 Course Dinner Menu plus Coffee	£36.00

Please peruse the menu at your leisure. Your order will be taken in the Restaurant.
Please inform your waiter/waitress if you have any special dietary requirements
(e.g. Gluten-free or Dairy-free). (v) - Suitable for Vegetarians