



Welcome

Please peruse today's menu at your leisure. We will be pleased to take your order at the dinner table.

For residents dining on pre-booked Dinner Inclusive terms, you are warmly invited to choose a **starter, main course, pudding, cheese**, and **Fresh Filter Coffee with a Chocolate Mint**. (You are most welcome to help yourself to your hot drink from the beverage station in the Allora Bar.)

Terms are listed overleaf for non-resident diners and residents residing on a bed & breakfast basis.

Please note; Individually priced supplementary items are extra and will be added to the menu price.

In warmer months, limited alfresco evening dining is available, subject to an extra cover charge of £6 p.p. This enables us to arrange you a table inside should the weather turn inclement. Book ahead, if required.

Menu du jour

Mushroom and Rosemary Soup (v)

Ham Hock Terrine with Apricots, Piccalilli and Toasted Granary Bread

Pan Fried Scallops, Butternut Squash Puree, Salsa Verde

Mini Jackets, filled with Spinach and Brie Cheese, Tomato Velouté (v)

A Simple Melon Cocktail with Yarde Farm Raspberry Sorbet (v)

For the Lighter appetite: A single Scoop of Yarde Farm Dairy Fruit Sorbet (v)
(Choose from; Lemon, Mango or Passionfruit)

Finest Smoked Salmon with Chive Crème Fraiche £7 p.p. supplement
with Seasonal leaves, Lemon and Granary Bread



Oven Roasted Leg of Lamb, Rosemary & Red Wine Jus

Pan Roasted Chicken Supreme, Puy Lentil and Orange Stew

Oven Baked Fillet of Hake, Artichoke and Tomato Salsa

Warm Butternut Squash and Somerset Brie Tart (v)

A selection of Cold Cuts (Baked Ham, Westcountry Beef and Poultry)
or a Vegetarian Platter (v) with Salad and assorted accompaniments

8oz Westcountry Sirloin Steak Garni. £12 p.p. supplement

Served with Mushroom, Grilled Tomato and Chips

Together with a choice of Red Wine Sauce, Peppercorn Sauce, or Stilton Sauce

Locally caught Devon Crab Salad £14 p.p. supplement

Fresh Locally Caught Lobster £10 per 100g (av. 800g)

Served with Seasonal Salad and your choice of Thermidor, Mornay or Garlic Butter
(24hours notice required please – minimum weight 500g)

Served with a selection of Market Fresh Vegetables and Seasonal Potatoes

Please make your server aware of any food allergies or intolerances upon ordering, thank you.

SAMPLE DINNER MENU

Classic Tiramisu

Pavlova with freshly whipped cream and Fresh Fruit

Crème Caramel

The Cottage Hotel Trifle

Simple Fresh Fruit Salad with Pouring Cream

A choice of Yarde Farm Dairy Ices with Wafer Biscuit

(Neapolitan flavours include; Clotted Cream Vanilla, Chunky Chocolate and Strawberry)



A selection of English Cheeses for you to choose from, served with Crackers fruit and chutney.

Vintage West Country Reserve Cheddar (v)

(Powerful, intense and complex with a depth of flavour, crumbly.)

Sharpham Rustic with Garlic & Chive (v)

(A semi-soft cheese made deliciously savoury with the addition of chives and garlic.)

Somerset Brie (v)

(Soft and creamy, a mild flavour with an edible rind, scents of grass and mushrooms.)

Blue Stilton – Britain's Historic Blue Cheese

(Open textured, blue-veined cheese with a creamy flavour and tangy finish, crumbly.)

Vintage Smoked Applewood (v)

(A dense, semi-hard cheddar cheese blended with natural smoke flavour, dusted with paprika.)

Why not enjoy a glass of Port with your cheese?

Croft Fine Ruby Port (50ml)	£4.95
Taylor's (LBV) Late Bottled Vintage Port (50ml)	£5.95
Taylor's 20-year-old Tawny Port (50ml)	£7.95



Your choice of Fresh Filter Coffee or English breakfast Tea with a Chocolate Mint
(You are welcome to help yourself to your Hot Drink from the Beverage station in the Allora Bar).

Or treat yourself to a Liqueur Coffee, priced at £7.50 ea.

Irish (Whiskey), Irish (Baileys), Café Royale (Brandy), Calypso (Tia Maria), Witch's (Strega), Jamaican (Dark Rum), Seville (Cointreau), Scottish (Drambuie), Monk's (Bénédictine),

Before retiring, residents are invited to request a copy of their bill to sign, at the Allora Bar.

Terms:

3 Courses: £45.00 per person, (with Fresh Filter Coffee and Chocolate Mint)

4 Courses: £55.00 per person, (with Fresh Filter Coffee and Chocolate Mint)