



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

Carrot and Coriander Soup (v)

Goujons of Sole, Rocket and Basil Crème Fraiche and Lime

Smoked Chicken, Prosciutto and Feta Cheese Salad

Goats Cheese and Beetroot Salad with Toasted Walnut and Mustard Dressing (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 £8 supplement with Seasonal leaves, Lemon and Buttered Granary Bread
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Salcombe Ale Battered Cod, Chips and Mushy Peas

Roast Leg of Pork, Chipolata and Roasted Fennel Gravy

Supreme of Chicken, with Wild Mushroom Fricassee

Spiced Vegetable Cutlet with Red Lentils and Pitta Bread (v)

Cold Cuts (Baked Ham, Westcountry Beef and Chicken) with Salad and assorted accompaniments

Vegetarian Platter: Seasonal Vegetarian items with Salad and assorted accompaniments (v)

8oz Westcountry Sirloin Steak Garni. £14 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 £16 supplement

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

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. Allergen File Available.



Traditional Treacle Tart

Profiteroles filled with whipped cream, served with warm Belgian chocolate sauce

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 £7.95 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)