



Welcome

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

For Hotel guests, residing on pre booked Dinner Inclusive terms, you may select up to five courses if you wish. Terms are listed overleaf for guests residing on bed & breakfast terms & Non-Resident diners.

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

Plum Tomato and Basil Soup with Mozzarella Cubes (v)

Pork & Prawn Meat Balls with Tomato & Basil Sauce

Smoked Fish Pâté with Horseradish Cream and Toasted Granary Bread

Creamed Mushrooms on Sourdough (v)

Simple Melon Cocktail with Yarde Farm Raspberry Sorbet (v)

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



Yarde Farm Dairy Fruit Sorbet (v)

or

Soup du jour (as listed above) (v)



Pan Roasted Rump of Lamb (prepared pink) with Garlic and Rosemary Polenta and Red Wine Sauce

Seared Duck Breast (prepared pink), Sweet Potato and White Bean Chilli

Grilled Fillet of Sea Bass, Potato Salad & Pepper Sauce

Vegetable Stroganoff with Champ Potato (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 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 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.



Profiteroles filled with Cream, served with Chocolate Sauce

Poached Pear with Berry Compote

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.)

Cornish Yarg (v)
(Wrapped in nettles, this semi-hard cheese offers mild and delicate flavour.)

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

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: £39.00 | 4 Courses: £45.00 | 5 Courses: £49.00
(inclusive of Fresh Filter Coffee or English Breakfast Tea with Chocolate Mint)