



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 Dinner Inclusive terms, you may select up to five courses if you wish.

Non-Resident terms are listed overleaf.

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

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

Green Pea Soup with Dill and Wasabi Cream (v)

Smoked Duck Breast with Crumbles Goats' Cheese and Pomegranate Dressing

Grilled Fillet of Mackerel with Sauce Vierge and Rocket Leaves

Halloumi, Watermelon and Garden Mint Salad (v)

Simple Melon Cocktail with Yarde Farm Raspberry Sorbet (v)



Yarde Farm Dairy Fruit Sorbet (v)

or

Soup du jour (as listed above) (v)



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

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

Traditional Roast Sirloin of West Country Beef, Yorkshire pudding and Red Wine Gravy

Pan roasted Supreme of Guinea Fowl, stuffed with Black Pudding Hash, wrapped in Smoked Bacon

Fillet of Plaice with Caper & Prawn Brown Butter

Cauliflower Pakora with Mango Rice and Mild Curry Sauce (v)

A selection Cold Cuts (Baked Ham, Westcountry Beef and Poultry)

or a Vegetarian Platter (v) with Salad and Assorted Accompaniments

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.



Bakewell Tart

Black Forest Gateau

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)