

A La Carte Dinner Menu



Starters

Salad of young vegetables, Japanese dressing and toasted pumpkin seeds	£9.00
Tortellini of chicken and wild mushrooms, rainbow chard, mushroom cappuccino	£12.00
Salted and grilled fillet of red mullet, scallop ceviche, pickled vegetable and seaweed salad	£12.00
Sandridge Farm ham hock, guinea fowl and duck foie gras terrine, salted grapes	£13.50
Carpaccio of English rose veal, parmesan and blue cheese beignets, vino cotto dressing	£14.25
Risotto of Cornish cock crab with its own veloute, tempura of soft shelled crab	£14.50

Mains

Panfried potato gnocchi, vine tomato fondue with spring greens and parmesan cream	£16.50
Creedy Carver duck breast with confit leg spring roll, roast shallot puree and spring cabbage	£23.00
Fillet of hake with pancetta, Wye Valley asparagus, peas and samphire	£23.50
Pavé of Cornish turbot, crisp tiger prawns and courgette ribbons	£24.25
Assiette of suckling pork with anna potato and young vegetables	£25.00
Fillet of Stokes Marsh Farm beef, dauphinoise potato, confit shallots and girolles	£28.75

Puddings

Indian vanilla bean pannacotta, English soft fruit and raspberry sorbet	£8.50
Valrhona dark chocolate delice, cinnamon doughnuts and Chantilly cream	£8.50
Banana and white chocolate bread pudding, chocolate cappuccino	£8.50
Gooseberry charlotte, poached gooseberries and muscat	£8.50
Selection of homemade ice creams and sorbets	£8.50
West country cheese plate, chutney and grapes	£10.00

Guests are welcome to smoke in the hotel gardens. Prices are inclusive of VAT. Please note that we add 10% gratuity to every bill. 100% of tips are given and shared with the team in the kitchen and the restaurant. If you would like the gratuity removed please advise the waiter who will be happy to do so. A 2% handling charge to American Express transactions