

Starters

Aromatic Smoked Duck Breast Smoked in house

Pickled pink ginger and wasabi
(Wasabi paste is very hot please take care)
£6.00

Crayfish Cocktail

Sauce Marie rose, Melba toast
£6.00

Soup of the Day

Please see waitress for details
£5.50

Harry's Bar Beef Carpaccio

Horseradish glacé, carrot purée and red mustard frills
£6.50

Dartmouth Smokehouse Salmon

Lemon vinaigrette, cracked black pepper and caper mayonnaise
£7.00

Beetroot and Goats Cheese Salad

Goats Cheese, lemon vinaigrette
£5.00

Main Courses

Ruby Red Fillet of Beef

Pan roasted local fillet of beef served with creamy celeriac purée, sautéed wild mushrooms and a rich Madeira jus

£19.95

Cep and Parmesan Risotto

Rich and creamy risotto laced with ceps, wild mushrooms and fresh parmesan

£14.95

Oven Roasted Rump of Lamb

Oven roasted lamb rump served with gratin dauphinoise, haricot Blanc purée, red wine sauce

£17.95

Black Bream

Pan fried fillet of black bream served with rosemary scented new potatoes and a shallot caper dressing

£14.00

Duo of Pheasant

Comfit and pan fried local pheasant with a thyme scented pearl barley, sautéed chestnuts and forest mushrooms garnish and a jus deveau

£15.95

Slow Braised Belly of Pork

Served on a bed of sherried lentils with fabulous crackling

£15.95

Fish of the day

Please see waitress for details

M/P

Puddings

Eton Mess

A dessert traditionally served at Eton College's annual cricket game against the students of Winchester College. Whipped double cream, crushed meringue, raspberries
£5.50

Cambridge Burnt Cream

Also known as 'Trinity Cream' was introduced at Trinity College Cambridge in 1879
Set creamy custard, burnt sugar crust
£5.50

Treacle Tart

Treacle tart is featured in the Harry Potter books, and is known to be Harry's favourite school pudding. Served with vanilla ice cream
£5.50

Sticky Toffee Pudding

The favourite pudding from all our childhoods. Moist sponge cake made with finely chopped dates and served with butterscotch sauce, stem ginger ice cream.
£6.00

Clafoutis of Raspberries

The clafoutis comes from the Limousin region of France
£5.50

Edgemoor Taster

Having trouble choosing which dessert you fancy this is the answer
£8.00

Ice Cream and Sorbet

Freshly made in house by our team of Chefs
Ask your waitress for the flavours available today
£5.50

Sherry Trifle

The earliest known receipt for a dessert known as a trifle was published in 1596 in a book called 'The Good Huswife's Jewell'. Sherry soaked sponge & raspberries resting under silky custard and whipped Devon cream
£5.50

Edgemoor Cheese Board

Cornish Yarg, Newton St Cyres Cheddar, Ticklemore Blue, Sharpham Rustic, with celery, grapes charcoal and rye biscuits
£7.50

After Dinner

Relax at table or down in the lounge bar

Fresh Filter Coffee

Pot for one £2.95

Cafetiere of Coffee

(Decaffeinated also available)

For one £3.50

For two £4.50

Liquor Coffee

Ask waitress for your favourite liquor
Served in fresh filter coffee with rich Devon cream
£6.50

Espresso

£2.95

Cappuccino

£3.50

Latte

£3.50

Tea

Devon Blend
Pot for one £2.95
Pot for Two £3.95

Speciality Teas

Ask the waitress about our selection of herb, fruit and green teas
Pot for one £3.50

Liqueurs

Ask the waitress about your favourite liqueur or after dinner drink