

## Starters

<i>Chef's Soup of the Day</i>	<b>£4.95</b>
<i>Cornish cured meat platter with balsamic vinegar and olive oil</i>	<b>£6.25</b>
<i>Loch Duart flaked smoked salmon with apple and horseradish coleslaw</i>	<b>£6.95</b>
<i>Monkfish ravioli with a foamed butter sauce</i>	<b>£6.95</b>
<i>Pan fried pigeon breast with orange salad and toasted pine nuts</i>	<b>£6.25</b>
<i>Wild mushroom tart with salad leaves and walnut dressing</i>	<b>£5.25</b>

## Mains

*Our beef is from Dartmoor farms. Not only is this excellent produce reared locally, but supporting the Dartmoor farmers also helps to sustain the Dartmoor environment. Without grazing, Dartmoor would rapidly deteriorate to an overgrown wilderness.*

<i>Fillet steak with a choice of sauces: Mushroom, brandy &amp; cream Red peppercorn Light soy sauce with spring onion and ginger</i>	<b>£19.95</b>
<i>Veal escalope stuffed with wild mushrooms and thyme jus</i>	<b>£17.95</b>
<i>Devon spring lamb fillet with mushroom and sweet potato and balsamic &amp; rosemary butter</i>	<b>£16.75</b>
<i>Slow roasted duck with orange marmalade sauce</i>	<b>£16.25</b>
<i>Stuffed quail with duck liver parfait and port sauce</i>	<b>£16.25</b>
<i>Ling steak stuffed and wrapped in spinach with tarragon butter sauce</i>	<b>£14.95</b>
<i>Pasta roll stuffed with spinach and ricotta cheese and tomato cream sauce</i>	<b>£13.50</b>

## Desserts

<i>Apricots poached in massala wine served with mascarpone and crème fraiche</i>	<b>£5.75</b>
<i>English strawberries and cream</i>	<b>£5.75</b>
<i>Chocolate fondant with Jody's peanut butter ice cream</i>	<b>£5.75</b>
<i>Lemon tart</i>	<b>£5.75</b>
<i>Devon Cheese Board, Devon Blue, Sharpham Brie, Devon Oke . Serve with a mixture of savoury biscuits and oat cakes</i>	<b>£6.25</b>
<i>Selection of farm and chef made Ice Cream and Sorbet</i>	<b>£4.95</b>

*All of our dishes are cooked to order. This takes a little longer, but tastes a whole lot better.*

