

SAMPLE Restaurant Menu

To Start

Chefs homemade tomato and orange soup	£4.75
Served with croutons	
Creamy Garlic Mushrooms	£5.15
Topped with a stilton and pesto cream	
Locally Smoked Duck Breast	£5.75
Served on a salad with oranges and a herb dressing	
Ardennes pate.	£4.95
Served with toasted bread and piccalilli	
Chicken waldorf salad	£4.95
Served spicy tomato salsa & mixed leaves	
Prawn & Crayfish Tails in a chilli and coriander butter	£5.95
Served with rustic bread and a tomato and cucumber salsa	

Main Courses

Confit Duck Breast	£17.95
Served on boulangerie potato with a cherry and kirsch sauce	
Pan fried Skate Wing	£14.95
Served on an apple and date polenta cake with balsamic syrup and green herb dressing	
Roasted Breast of Guinea Fowl	£15.95
Served with dauphinoise potatoes and a wholegrain mustard and whisky sauce	
Steamed Plaice fillet with Crayfish and Ginger	£14.75
Served on a sun blush tomato, poppy seed polenta cake with a lemon and parsley sauce	
Roasted Peppers	£13.25
Stuffed with cous cous and finished with a tomato and basil sauce	
Seared Venison Steak on crushed rosemary roasted potatoes	£19.85
Served with a rich port wine and redcurrant jus	
Porcini Mushroom, Pine Nut and Blue Cheese Risotto	£13.95
Served with crisps rocket leaves and parmesan shavings	
Stilton coated Grilled Sirloin Steak	£19.25
Served with a crisp green salad, wild mushrooms, tomato and a home-made chip stack	

Dessert

Individual Banoffee Tart	£5.25
Served with cookies and cream ice cream	
Chefs homemade Chocolate Brownie	£4.95
Served in a chocolate sauce and Devon clotted cream	
Individual Chocolate Mousse	£5.25
Served with raspberry sorbet	
Strawberry and Elderflower Mille Feuille	£5.15
Served with fruit sorbet	
Coconut Pannacotta	£5.25
Served with a pineapple salsa	