

A la Carte Menu



Starters

Chefs soup of the day

£4.50

Local Game Terrine wrapped in Bacon with an Apple & Date Chutney

£6.75

Classic Moules Mariniere with Crusty Bread

£7.95

Seared West Country Scallops, with Homemade Sweet Chilli Sauce & Crème Fraîche

£8.95

Warm Leek & Exmoor Jersey Blue Tart with Crisp Leaves

£6.75

Red Wine Poached Pear & Somerset Brie Salad with Crisp Croutons

£6.50

West Country Chicken Livers flamed in Sherry & Finished in a Cream Sauce

£7.25

Main Courses

Confit Leg of Duck with a Thyme Risotto Filo Parcel

And Balsamic Jus

£15.95

*Twice cooked Belly of Somerset Pork, Sage Lyonnaise
Potatoes, Creamy Cider Sauce & Apple Tuilles*

£16.50

*Roasted West Country Rump of Lamb with an English
Garden Mint Jelly and Rich Jus*

£17.95

*Free Range Roast Breast of Chicken Stuffed with a
Mushroom mousse with Chorizo & Herb Puy Lentils*

£14.95

*Pan Seared Fillet Bream with Capers, Brown Shrimps,
Parsley & Lemon*

£15.95

Roasted Crevettes with chilli, Ginger Soy Sauce

And Finished with Coriander

£16.95

Mixed Mushroom & Stilton Strudel with a rich Vegetarian Jus

£13.95

Roasted Butternut Squash and Pea Risotto finished with Parmesan Tuilles

£12.95

Char grilled West Country Steaks

Rump Steak - 8oz £13.95

Sirloin Steak - 8oz £15.95

Venison Steak - 8oz £15.95

Selection of sauces:

Peppercorn, Blue Cheese and Sauce Diane £2.95

All served with homemade Fat Chips, Grilled Field Mushroom, and Roasted Tomato. Steaks are all cooked to your liking and as such final weights may differ due to cooking preference. Our Steaks are all locally sourced via Clive Downes Butchery shop in Porlock. Recognised by Rick Stein as one of his "Food heroes" in the recent TV series and book.

Desserts

Dark Chocolate Torte

With Raspberry Coulis

£5.00

Sticky Toffee Pudding

With Toffee Sauce

£5.00

Warm Apple Crumble Tart

With Crème Anglaise

£5.00

Lemon Posset

With Short Bread biscuits

£5.00

Baked Vanilla Cheesecake

Mixed Berry Compote

£5.00

Create your own Cheese Board

Sharpham Rustic - is a vegetarian, semi-hard, unpasteurised Cheese produced from organic Jersey cows' milk in the Dart Valley, near Totnes. This fresh and Buttery Cheese is only matured for approximately 6-8 weeks, giving a youthful Cheese with a moist and creamy texture and a mild flavour. It has a thin, natural rind and has a dome shape, due to its being made in a colander.

Somerset Camembert- A delicious ripening camembert made from cows milk at the Lubborn creamery at Cricket St Thomas. Suitable for Vegetarians

Devon Oak - Fine Devonshire Mature Full Fat Hard Cheese made from unpasteurised milk. Based on an original 17th Century Recipe

Exmoor Blue- Hand made at Willet Farm Dairy, which lies between the Quantock and Brendon Hills, from the unpasteurised milk drawn from the local Jersey Cow Herd. This blue veined cheese has won numerous awards for its quality and distinctive flavour

Cornish Yarg- Semi Hard cheese hand made from grass rich pasteurised cow's milk and coated in nettles. Suitable for vegetarians

Bath Soft- Hand made full fat soft cheese made from pasteurised organic cow's milk to an original recipe at Park Farm Bath.

Y Fenni- made by Abergvenny fine foods in Wales, This Mature cheddar has Mustard seed and ale added to produce this fine tasting cheese

Cheese selection per person three cheeses £6.95

The Castle Cheese Board for two, six cheeses £12.95

Coffee

<i>Freshly brewed filter Coffee or Espresso with Petit Fours</i>	£2.50
<i>Latte, Mocha and Cappuccino</i>	£2.95
<i>Liqueur Coffee -</i>	
<i>Irish, Jamaican, Calypso, Gaelic and French</i>	£6.95

Liqueurs

Port (50ml):

<i>Western Hunt Ruby Port</i>	£2.60
<i>Grahams LBV</i>	£4.50
<i>Grahams 1985</i>	£14.00

Cognac (25ml):

<i>Courvoisier V.S</i>	£2.60
<i>Janneau</i>	£2.60
<i>Remy Martin V.S.O.P</i>	£4.25
<i>Courvoisier X.O</i>	£12.00

Malt Whisky (25ml):

Dalwhinnie (15YO), Knockando (12YO), Cragganmore (12YO), Oban (14YO), Lagavulin (16YO), Talisker (10YO), Macallan (10YO), Highland Park (12YO), Glenmorangie (12YO) and Glenfiddich (12YO) all £3.70

Liqueurs (25ml):

Amaretto, Baileys (50ml), Benedictine, Cointreau, Drambuie, Dubonnet, Grand Marnier and many more..... all £2.80

If there is any other drink that you require, please ask our staff, who will be able to check our well stocked Cellar Bar

Bon Appétit!!!!

Head Chef - David Vince

Sous Chef - James Webber