

T H E

# L A R D E R

R E S T A U R A N T & B A R

## SOUPS

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Δ Chilled tomato & pepper soup, crème fraiche	£4.50
Soup of the day	£5.05

## STARTERS

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Δ Terrine of chicken, fig chutney and Melba toast	£5.95
Δ Baked Portobello mushroom with spinach and garlic, wild mushroom sauce	£4.95
Δ Spicy fishcakes, tartar and sweet chilli sauce	£5.55
Smoked chicken and avocado salad with toasted pine nuts	£5.25
Smoked salmon and crayfish, lime mayonnaise with lamb's lettuce	£6.50
Salad of King prawns with Brioche	£7.45

## MEATS

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Δ Fillet of pork, savoy cabbage, potato gratin and sweet apple jus	£13.95
Δ Corn-fed spatchcock chicken, mushroom ragout, garlic crushed new potatoes	£12.95
Rump of lamb, minted potatoes, glazed carrots and rosemary jus	£15.95
Δ Warm salad of duckling, caramelised kumquats, toasted almonds	£11.45

## CHAR-GRILLED MEATS

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8oz Rib eye steak	£16.50
8oz Sirloin	£17.50
Choice of sauces: Green peppercorn, Stilton sauce, Bearnaise or Hollandaise	£1.00

All dishes are served with Portobello mushroom, roasted tomato and hand-cut chips

## FISH

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Δ Pan-seared fillet of seabass, Caesar salad, new potatoes and salsa verdi	£12.00
Seafood risotto, asparagus and sun-blushed tomatoes, tomato and onion salad	£15.50
Battered butterfish with garden peas, tartar sauce and hand-cut chips	£11.00
Escalope of salmon with filo pastry 'en crouete' buttered potatoes	£11.50

## VEGETARIAN MAINS

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Δ Wild mushroom Risotto served with aged Balsamic dressing and shaved Parmesan	£11.50
Confit fennel and goats cheese Penne with fresh Basil and cherry tomatoes	£9.00

## SIDES

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Rocket and Parmesan salad	£3.50
Hand-cut chips	£3.50
Mashed potatoes	£3.50
Mangetout	£3.50

## DESSERTS

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Δ Lemon tart, clotted cream and citrus syrup	£5.50
Δ Minted strawberries and cream	£4.95
Δ Cappuccino mousse, sweet vanilla cream	£5.25
Δ Iced Mango parfait with caramelised hazelnuts	£5.95
Brandy and orange crêpe, Devon clotted cream	£5.45
A selection of cheese and biscuits served with grapes and quince jelly	£6.50

Should your dinner be included in your room rate, you may choose courses marked with a Δ. Any other course will be charged at full price less your dinner allocation of £14.60  
We're flexible. Eat what you want, where you want – just ask and we will endeavour to accommodate you.

All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager.