

The Dartmouth

HOTEL • GOLF • SPA



EVENING MENU

ONE COURSE £15.95

TWO COURSE £19.95

THREE COURSE £24.95

TO START

HOMEMADE ROASTED BUTTERNUT SQUASH,
COCONUT AND CHILLI SOUP (VEGAN)

Croutons

ASPARAGUS SPEARS WRAPPED IN PARMA HAM

Hollandaise Sauce and Fresh Parmesan Cheese

TIAN OF MELON (VEGAN)

Raspberry Coulis and Fruit Sorbet

TWICE BAKED GOAT'S CHEESE SOUFFLÉ (V)

Beetroot Carpaccio and balsamic reduction

RIVER EXE MUSSELS

White wine, shallots and finished with cream (SUPPLEMENT £3.95)

PAN FRIED SCALLOPS

Belly pork and black pudding with a pea puree (SUPPLEMENT £4.95)

MAIN COURSE

PAN FRIED SUPREME OF CORN FED CHICKEN

Filled with a Wild Mushroom Duxelle, Tender Stem Broccoli and Finished with a Madeira Jus

LOCAL MIXED SEAFOOD BOUILLABAISSE

Topped with Crispy Fried Onions

PAN FRIED RUMP OF LAMB

French Style Peas, Dauphinoise Potatoes, Wilted Spinach and a red current reduction

ROASTED MEDITERRANEAN VEGETABLE TARTE TATIN (V)

Garlic and Thyme Potatoes with Horseradish Beetroot Compote

CHICKEN LEEK AND HAM HOCK PIE

Mashed potatoes, mushy peas and gravy

CHEF'S INFAMOUS FISH PIE

8OZ DUNERTON FARM SIRLOIN STEAK

Chips, Peas, Tomato and Mushroom (SUPPLEMENT £7.00)

Brandy and Peppercorn or Devon Blue Cheese Sauce £2.45

DESSERT

WHITE CHOCOLATE AND STRAWBERRY TART

Vanilla Ice-Cream and Fresh Strawberries

LEMON CURD CHEESE CAKE

Fresh Raspberries and coulis

VANILLA PANNA COTTA

Apple Compote and Cinnamon Crumble

CHEESE BOARD

Selection of Cheese, Grapes, Celery, Chutney & Biscuits (SUPPLEMENT £2.95)

Why Not Add a Glass of Port for £3.75?

TEA & COFFEE

DOUBLE ESPRESSO	£2.95
AMERICANO	£2.40
LATTE	£2.75
CAPPUCCINO	£2.75
MOCCHA	£2.75
FLAT WHITE	£2.60
HOT CHOCOLATE	£2.60
POT OF TEA	£2.40
HERBAL & FRUIT INFUSION TEA	£2.60

COFFEE LIQUEUR

DISARONNO	£5.95
MARTELL	£5.95
JAMESON'S	£5.95
TIA MARIA	£5.95
BAILEY'S	£5.95