

Breakfast

From the buffet

Freshly squeezed orange and
grapefruit juice
Selection of pastries and home
made banana bread
Poached and fresh fruits
Semi dried fruits, nuts and
seeds
Rude Health muesli and cereals
West Country plain yoghurt
Tresanton granola
Children's variety packs

From the kitchen

Smoothie - blueberry, ginger,
coconut water, sunflower seeds
Organic porridge
Pancakes, lemon, sugar
Ham and cheese toastie, fried
egg
Avocado, poached egg, sourdough
toast
Smoked salmon, scrambled eggs
Smoked kippers
Portobello mushrooms, rarebit,
vine tomatoes, egg

Bacon, sausage, tomatoes, black
pudding, mushrooms, eggs
Poached eggs, hollandaise, ham,
brioche

Lunch

Sample Menu

First Course

Vegetable soup, white beans,
cavolo nero 8

Parma ham, bresaola, salamis,
celeriac, grissini 16

Foie gras parfait, apple
chutney, toasted brioche 14

Buffalo mozzarella, vine
tomatoes, basil 10

Little gem, chicken, avocado,
egg, parmesan, crostini 14

Smoked, fish & shellfish

Fal Native oysters -each 4

Crab, egg, avocado, romaine
salad, grissini 16/22

Mackerel, bruschetta, green
beans, olive tapenade 12

Octopus carpaccio, hand dived
scallop, clams 16

Spaghetti, crab, scallop, bass,
chilli, garlic, parsley 14

Main Course

Wild bass, Jerusalem artichoke,
purple sprouting broccoli,
pancetta 26

Brill on the bone, champ mash,
cavolo nero, tomato, olives 24

Bread crumbed fish, chips,
crushed peas, tartar sauce 19

Terras farm duck, lentils,
parsnips, carrots 26

Cusgarne organic beef burger,
cheese, streaky bacon, chips,
gherkin 16

Tagliatelle, wild mushroom,
garlic, prosciutto 18

Sides 4

Mixed leaf salad

Cauliflower, cavolo nero

Chips and mayo

Lunch Special

Buffalo mozzarella, vine
tomatoes, basil

Bread crumbed fish, chips,
crushed peas, tartar sauce

Glazed lemon tart, pomegranate,
blood orange

Two courses and a glass of house wine 25
Three courses and a glass of house wine 29

Desserts

Bread and butter pudding,
vanilla ice cream 8

Glazed lemon tart, pomegranate,
blood orange 8

Dark chocolate mousse, pistachio
ice cream 8

Tunisian orange cake, yoghurt
sorbet 8

Cropwell Bishop, Boy Laity, Miss
Muffet, quince jelly, apple
chutney, celery, biscuits 12

Ice Cream & Sorbet

Maple, pecan sundae 9

Affogato di gelato 7

Homemade ice cream and sorbets
with biscotti

2.50 per scoop

Ice Cream - Chocolate, Vanilla,
Espresso, Strawberry, Pistachio,
Praline

Sorbet - Yogurt, Passion fruit,
Mango, Raspberry, Coconut

Afternoon tea

Afternoon tea is served all day
and reservations are not
required.

Scones, clotted cream, jam, tea
£9.50

Scones, clotted cream, jam,
pastries, finger sandwiches, tea
£21

or £38 for two

Chocolate fudge cake £4.50

Tunisian orange cake £4.50

Homemade ice cream from our
bicycle £2.50 per scoop

Dinner

Sample Menu

First Course

Vegetable soup, white beans,
cavolo nero 8

Parma ham, bresaola, salamis,
celeriac, grissini 16

Foie gras parfait, apple
chutney, toasted brioche 14

Buffalo mozzarella, vine
tomatoes, basil 10

Little gem, chicken, avocado,
egg, parmesan, crostini 14

Smoked, fish & shellfish

3 Fal Native oysters 12

Crab, quail's egg, confit
tomato, avocado, dandelion 16

Mackerel, bruschetta, green
beans, olive tapenade 12

Octopus carpaccio, hand dived
scallop, clams 16

Spaghetti, clams, chilli,
garlic, parsley 14

Main Course

Wild bass, Jerusalem artichoke,
purple sprouting broccoli,
pancetta 26

Brill on the bone, salt cod
croquettes, cavolo nero, tomato,
olives 24

Terras farm duck, lentils,
parsnips, carrots 26

Slow roast pork belly, gratin
potatoes, red cabbage 22

Tagliatelle, wild mushroom,
garlic, prosciutto 18

Sides 4

Mixed leaf salad

Cauliflower, cavolo nero

Chips and mayo#

Desserts

Bread and butter pudding,
vanilla ice cream 8

Glazed lemon tart, pomegranate,
blood orange 8

Dark chocolate mousse, pistachio
ice cream 8

Tunisian orange cake, yoghurt
sorbet 8

Cropwell Bishop, Boy Laity, Miss
Muffet, quince jelly, apple
chutney, celery, biscuits 12

Ice Cream & Sorbet

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Affogato di gelato 7

Homemade ice cream and sorbets
with biscotti

2.50 per scoop

Ice Cream - Chocolate, Vanilla,
Espresso, Strawberry, Pistachio,
Praline

Sorbet - Yogurt, Passion fruit,
Mango, Raspberry, Coconut

Dessert Wine

Sauternes, Château Petit
Vendrines, 2012, Bordeaux, FR
8/32

Tokaji, Aszú 5 Puttonyos
Dereszla, 2008, HU 12/55

Banyuls, Domaine de la Rectorie,
2014, Banyuls sur mer, FR 14/60

Port

Taylor's Vintage 1985, 12

Taylor's late bottled vintage,
2011, 10

Madeira, Duke of Clarence 7