

Dining at Bovey Castle

You've arrived, and now there's no need to leave! We want your stay at Bovey Castle to be as relaxed and easy as possible, which is why we've provided all the opportunities to tickle your taste buds you could wish for, right here on our estate.

We know that eating out is a treat and our only wish is to create an experience that will leave you feeling contented and well looked after. We turn fabulous ingredients into memorable meals, cooked with love, care and flair!

Devon's bountiful food garden should take a bow, as it's a first class offering. We are truly spoiled for choice and take care to pay homage to all the fresh produce on our doorstep by making sure it appears on your menu wherever possible, from local game shot on the moors to lamb and aged Exmoor beef. Our seafood is bright eyed and shiny scaled, sourced from the coves of Devon and Cornwall to arrive fresh on your plate.

Our restaurants have two very different personalities, so if we're lucky enough to have you with us for two nights why not mix it up and try both!

What's in a name?

At Bovey Castle we are extremely proud of our history and heritage, which is why we've captured our past in the future of our restaurants.

Smith's Brasserie - Bovey Castle began life as a private house in 1890 when WH Smith (of book selling fame) purchased 5,000 acres of land from the Earl of Devon, who had owned the estate for the previous five centuries. The original estate consisted of several large manors, almost thirty farms, extensive woodland and fishing rights on the rivers Bovey and Teign. We've named our Brasserie in honour of our famous past owner.

Great Western Restaurant - Once upon a time Bovey Castle was owned by the glorious Great Western Railway, who were the first owners to open Bovey Castle as a golfing hotel in 1930. Great Western Railway took good care of our hotel for almost 30 years and we wanted their part in our history to be remembered.

Our restaurants



Imagine the best pubs in the land. You'll be thinking countryside views, roaring fires, a welcoming atmosphere, cosy seating and delicious aromas drifting from the kitchens. Got an image in your head? Well, *Smith's Brasserie* is that, but better.

Relaxed and inviting, bang on trend yet unpretentious and most certainly classic British dining at its best. Smith's is the kind of place where you can dress up and make it special with a glass of Champagne or dress it down and bring the kids for a family lunch after a day out on the resort. You can spend some 'me time' curled up with a good book and hot chocolate in front of the fire pit or some 'we time' catching up over cocktails.

We don't stand on ceremony here and we don't want you to either so just chill out and prepare to do some serious relaxing in stylish surroundings.

Great Western Restaurant is just a little bit special. We're not in the market for stuffy dining where you feel like you need to whisper behind your napkin. Great Western Restaurant is relaxed and comfortable, yet upscale and classy. We call it 'exclusive dining' actually, purely because it's an experience you won't find anywhere else in the South West.



Our roots are firmly planted in classical cookery, recalling the glamour of the restaurant's Art Deco origins and echoes of a bygone era. They say the first bite is with the eye, so from the very start you are in for a treat as beautifully presented dishes, using locally sourced ingredients, are placed at your fingertips.

The ambience lends itself well to dapper tailoring and a fancy frock so feel free to glam up and feel special for an evening of splendid food and wine.



CONTINENTAL BREAKFAST

£15.00

Freshly squeezed orange juice & apple juice, grapefruit juice or cranberry juice

A selection of dried fruits, nuts, seeds & oats

Boxed cereals – Cornflakes, Weetabix, Rice Krispies, All Bran, Bran Flakes, Special K, Coco Pops

Selection of bio yoghurt pots & natural yoghurt

Homemade Bircher muesli & condiments Poached

apricots & prunes

Berry compote

Seasonal fruit salad in its own juices

Sliced melons & pineapple

Selection of cured meats & cheeses

Toast, pain au chocolat, croissant & Danish served with marmalade, honey & preserves

Porridge, freshly made to your liking

Ronnefeldt teas, filter coffee, decaffeinated coffee, hot chocolate

COOKED BREAKFAST

£20.00

Bovey full English breakfast includes:

Grilled bacon, sausage, field mushroom, tomato, black pudding, with a choice of fried, poached or scrambled eggs.

Bovey vegetarian English breakfast includes:

Vegetarian sausage, field mushroom, tomato, sautéed potato with a choice of fried, poached or scrambled eggs.

Eggs Benedict, English muffin, poached eggs, Devon ham & hollandaise sauce



American pancakes, smoked streaky bacon & maple syrup

Grilled kipper, lemon butter, watercress Smoked

salmon with scrambled eggs Smoked haddock with

poached eggs

Why not try a glass of champagne with your breakfast £16.00

Children's breakfast

Children's continental breakfast £5.00

Children's full English or hot cakes £10.00



Great Western Sunday Lunch

Pea Soup

Flaked Ham Hock
M – SU

Smoked Salmon

Golden Beetroot & Feta, Dill
F – SU – M

Slow Cooked Hen Egg (V)

Spiced Cauliflower
E – NU

Chicken Liver Parfait

Apple & Sour Dough
M – G – E – SU

Roast Sirloin of Devonshire Beef

Roast Potatoes, Roasted Root Vegetables, Yorkshire Pudding
SU – G – C – M – MU

Roast Whole Corn Fed Chicken

Roast Potatoes, Roasted Root Vegetables, Bread Sauce
SU – G – C – M – MU

Pan Fried Fillet of Cod

Jersey Royals, Samphire, Tomato & Fish Veloute
M – F – CR – SU – MO

Wild Mushroom Tagliatelle (V)

Parmesan & Tarragon
E – M – G – SU

Apple & Rhubarb Crumble

Rhubarb Sorbet
G – M – E

Pecan Tart

Pear Ice Cream
NU – G – E – M

Chocolate Brulee

Viennese Swirls
G – E – M





Selection of Cheeses

Crackers & Grapes

G – M

3 Courses £40.00

Tea, Coffee & Petit Fours £5.00

(A discretionary 12.5% service charge will be added to the bill)

Before you order, please speak to a member of our staff if you have a food allergy or intolerance.

ALLERGEN INDEX

F=Fish E=Egg L=Lupine S=Soy M=Milk C=Celery G=Gluten P=Peanuts SE=Sesame
MO=Molluscs MU=Mustard NU=Tree Nuts CR=Crustacean SU=Sulphur Dioxide

