

Starters

Vegetable broth, (GF)
Red lentils, Thurlestone ham

Feta cheese pannacotta (GF)
Apple, figs, hazelnut granola

Lamb croquette
Moroccan spiced cous cous, pomegranate, coriander

Salmon fishcake, (GF)
Cockles, samphire, citrus butter sauce

Artichoke risotto, (GF)
Wild mushrooms, artichoke crisps, cep powder

Start bay scallops, (GF)
Belly pork, apple, pickled white radish
(£6 supplement)

Mains

Tagliatelle
Winter mushrooms, parmesan, truffle veloute

Slow braised lamb, (GF)
Curry spices, coconut rice, mango, poppadum's,

Guinea fowl
Roasted breast, du puy lentils,

Cod and chorizo fishcake
Pickled fennel, cockles, saffron fish cream

Butternut squash and mozzarella arancini (GF)
Roasted squash, burnt apple puree, serrano ham

Wing of Devon skate (GF)
Roasted peppers, capers, brown shrimps, nut brown butter

All our main courses are served as a complete dish, however should you require any additional vegetables please arrange with your server at the time of ordering.

Three courses £40.00 per person including coffee

Two courses £32.00 per person including coffee

Guests booked on a Dinner Inclusive Package are welcome to choose from the full menu selection available - Please note supplement prices will apply

Thurlestone Specials

*Shallot tart Tatin
Devon blue cheese and apple salad*

Fillets of South Coast lemon sole, (GF)
Cornish new potatoes, capers, lemon and parsley butter
(£8 supplement)

Devon beef fillet, (GF)
Scotch quails egg, pickled mushrooms, béarnaise
(£10 supplement)

Exmoor Venison (GF)
Carved rare, pickled red cabbage, anise carrot puree, port wine jus
(£10 supplement)

Sides £4 each

Skinny fries
Chunky chips
Tempura onion rings
rainbow chard
Roasted parsnips with honey and poppy seeds
Seasonal vegetable of the day

Desserts

Honey and ginger panna cotta,
Mulled winter fruits, honeycomb, gingerbread

Vanilla crème brûlée,
Hazelnut praline, roasted figs, fig gel, honey tuile **(GF)**

Dark chocolate delice,
Chocolate cremeux, honeycomb, bitter orange, cocoa nib tuile, orange curd **(GF)**

Clementine tart,
Caramelized macadamia, vanilla meringue, whisky and marmalade

Chef's selection of local cheeses,
Apple and cider jelly, wheat crackers

Selection of local ice creams, (GF)

GF = Gluten Free