

# Wine Menu

by 17ml Glass, 500ml Carafe, and 750ml Bottle

White and Rose Wines	G	C	B
Muscat de sevre et maine sue Lie 2018	£7.50	£20	£28.50
Chenin Blanc Slowine 2018	£6.50	£17.50	£24
Chardonnay / Arinto 2018	£6.50	£18	£26
Semillon Helmsford 2016	£9.50	£26	£38
Sauvignon Blanc 2018	£9.50	£27	£39
Rioja Blanco Lopez de Haro 2018	£7	£19	£28
Cotes de provence Rose 2018	£9.50	£26	£37.50
Pinot Grigio 2018	£6.50	£18.50	£27
Sauvignon Blanc Stablemate 2019	£6.50	£18.50	£27
Viognier 2018	£8.50	£22.50	£33.50
Pinot Grigio Rose 2018	£6.50	£17.50	£25
Riesling "Essence" 2018	£9	£24.50	£35.50

## Red Wines

Pinot Noir Reserva 2017	£9	£24	£35
Pinotage Slowine 2017	£6.50	£17.50	£24
Motepulciano D'abruzzo Moda 2017	£7	£19	£27.50
Merlot 2018	£6.50	£17.50	£26
Chateau Vari 2016	£8.50	£22.50	£32.50
Tempranillo Castell 2018	£6.50	£17.50	£25
Shiraz Whistling Duck 2018	£7	£19	£27
Chateau La Passonne 2016	£7.50	£19.50	£28.50
Cabernet/Merlot Chameleon 2015	£8.50	£22.50	£33
Malbec "Vineyard selection" 2017	£8.50	£22.50	£32

# The Trevilder

# Dinner Menu

Friday 3<sup>rd</sup> July 2020

## Starters

### **Garden pea Soup**

Broad beans, mint crème fraiche

### **Blue cheese panna cotta,**

Apple, beetroot sorbet, Hazelnut granola **(GF)**

### **Pickled and smoked sardines**

Rhubarb, apple, crostini

### **River exe mussels**

Leeks, Devon cider, pancetta, double cream

### **Potato terrine**

Fried squash, apple, paneer cheese, almonds, curry

### **Devon beef fillet,**

Crispy cheek, mushroom ketchup, morels, Madeira jus **(GF)**

**(£5 supplement)**

## Mains

### **Garden herb risotto**

Olives, smoked tomatoes, truffle manchego cheese

### **Rump of Devon lamb,**

Carved pink, parmesan risotto, Olives, smoked tomatoes, basil

### **West country Belly pork**

Glazed cheek, cauliflower cheese puree, fritter, apple, cider vinaigrette

### **Cornish brill,**

Lobster ravioli, lemon grass and chervil sauce **(GF)**

**(£6 supplement)**

### **Mushroom tortellini**

wild mushrooms, pecorino cheese, truffle veloute **(GF)**

### **Fillet of cod**

Hisbi cabbage, Parma ham, steamed cockles, Caviar butter sauce

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

### **Salad**

Chorizo, compressed pineapple, pomegranate, Valencia almonds

**gd**

### **Beetroot gnocchi**

Torched goats cheese, squash textures, candied pecans

### **Tandoori spiced chicken**

Mango cous cous, pomegranate, coriander, poppadum's

### **West country ribeye steak**

Grill garnish, skinny fries, Café de Paris butter

**(£6 supplement)**

### **Fillets of lemon sole**

Pickled celery, grapes, brown shrimps, champagne sauce

**(£7 supplement)**

## Sides £4 each

Skinny fries

Chunky chips

Tempura onion rings

Steamed spinach

Roasted carrots squash, sunflower seeds

Garden peas, lettuce and bacon

## Desserts

### **Vanilla pancakes,**

Orange butter sauce, grand Marnier, orange textures, vanilla ice cream

### **Clotted cream mousse,**

Macerated raspberries, raspberry gel, cocoa nib tuile, lemon, raspberry sorbet

### **Iced rhubarb parfait (gf)**

Poached rhubarb, honeycomb, rhubarb gel, hazelnut granola, rhubarb sorbet

### **Strawberry trifle,(gf)**

Vanilla cream, honey sponge, macerated strawberries, white chocolate crisp, citrus curd

### **Chef's selection of local cheeses**

Cheeseboard chutney, crackers,

### **Selection of local ice creams**

Honeycomb, white chocolate tuile **(GF)**

Gf = Gluten Free