

Winter Menu:

Starters:

Sweet potato and ginger soup (v) 8.00
with fresh bread

Spanish Olives (ve) 7.50
with olive oil, balsamic vinegar, and bread

Baked camembert (v) 9.50
with cranberry jam served with fresh dipping bread.

Pan fried scallops (gf) 14.00
On a broccoli puree and crispy Parma ham.

Chefs' terrine or pate of the day 10.00
with toast and "The Deli at Dartmouth" Spicy tomato chutney.

Smoked salmon tartar (gf) 9.50
With beetroot, horseradish, capers, dill and shallots.

Mains:

Pan fried Hake 29.50
with a chorizo, new potatoes, samphire, and bell pepper stew.

Rib-eye steak (gf) 29.00
with crushed parsley potatoes, beurre maître d'hôtel and seasonal vegetables.

Filo pastry parcel
Stuffed with a vegetarian filling served alongside a warm salad.

Boeuf Bourguignon 25.00
with buttered new potatoes.

Anzac vegetarian curry £19.00 (add chicken for an extra £5.00)
served with sesame and Jasmin rice.

Fish of the day. (gf) POA.
with seasonal sides

Any dietary requirements or allergies please inform staff.