

**Terrine**

Pressed Terrine of Ham Hock,

Confit Chicken & Hogs Pudding, Pickled Vegetables,

Winter Leaves, Crisp Bread

**Mill End Fish Cake**

Breaded Fish Cake with Poached Williams Farm Egg,

Buttered Spinach, Hollandaise Sauce

**Forest Fungi Parcel**

Crisp Forest Funi Mushroom & Risotto Parcel

with Truffled Mayonnaise, Thyme Cream, Parmesan

**Cheese and Onion Soup (V)**

White Onion Soup with Aged Cheddar,

Cauliflower Fritters, Nutmeg & Chive

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**Devonshire Aged Beef**

Roast Aged Beef

with Yorkshire Pudding & Horseradish Cream

**Creedy Carver Chicken**

Herb Roasted Chicken

with Sage & Onion Stuffing

**Westcountry Pork**

Roast Stuffed Loin of Pork

with Black Pudding, Apple Sauce & Crackling

**Gilt Head Bream**

 Pan Fried Sea Bream with Café De Paris Butter, Brown Shrimp,

Purple Sprouting Broccoli, Sautéed Potatoes, Buttered Spinach

**Souffle**

 Twice Baked Cheese Souffle with Forest Fungi Mushrooms,

Buttered Spinach, Butternut Squash, Aged Gouda Fondue

***2 Courses £34 - 3 Courses £39***

On all food and drink bills there is a discretionary 10% service charge added.

The whole service charge goes to all the staff, if you are disappointed and would like us to remove this please do not hesitate to let us know



**Sticky Toffee Pudding**

Sticky Toffee and Walnut Pudding,

with Butterscotch Sauce & Clotted Cream

**Crumble**

Winter Fruit Crumble

with Custard & Vanilla Ice Cream

**Cheesecake**

Baked Vanilla Cheesecake

with Rhubarb, Candied Ginger & Almond

**Chocolate Bonbon**

Hot Dark Chocolate Bonbon,

Coffee Ice Cream, Dartmoor Whisky Cream

**Crumble Tart**

Autumn Fruit Crumble,

Custard and Vanilla Ice Cream

**Mill End Selection of Ice Creams or Sorbets**

**Westcountry Cheese Board**

Our Selection of Westcountry Cheeses are Accompanied by a Generous Garnish,

Rhubarb Jelly, Chutney, Celery, Apple, Grapes and Fudges Wafers

**Dessert Wines**

Deen Vat 5 Botrytis Semillon De Bortoli 50ml £5.00

Muscat de St Jean de Minervois Domaine Les Tailhades                         50ml £7.00

Pedro Ximenez Triana Javier Hidalgo                                                           50ml £7.00

Walter Hick Western Hunt Ruby 50ml £6.00

Taylor’s Late Bottled Vintage 50ml £8.00

Taylor’s 10 Year Tawny Port 50ml £8.00

Dow’s 50ml £11.00

Tea & Coffee with Petit Fours

Served in Lounge (Supplement of £4.50 for Dinner Inclusive Guests)