

**‘Pain de Viande’**

Pan Fried Venison Terrine, Caramelised Brioche,

Pickled Red Cabbage, Cumberland Sauce, Green Peppercorn Jus

**Cullen Skink**

Smoked Haddock, Leek and Potato Soup, Crisp Egg,

Parsley and Rapeseed Oil

**Mackerel**

Grilled Gin Cured Mackerel with Beetroot Ketchup,

Kohlrabi, Blood Orange, Horseradish and Dill

**Winter Squash (V)**

Roasted Squash, Sharpham Rustic, Winter Leaves,

Pear, Walnut, Crème Fraiche and Mustard

**\*\*\***

**Devonshire Aged Beef**

Roast Aged Beef with Yorkshire Pudding and Horseradish Cream

**Creedy Carver Chicken**

Herb Roasted Chicken with Sage & Onion Stuffing

**Lamb Shoulder**

Slow Cooked Lamb Shoulder, Lamb Cutlet, Green Sauce

**All Served with Seasonal Vegetables, Roast Potatoes and Gravy**

**Cornish Hake**

Baked Hake with Almond and Herb Crust, Olive Oil Potatoes,

Lemon, Cauliflower Puree, Brown Shrimp and Capers

**Vol au Vent (V)**

Vol au Vent with Buttered Spinach, Forest Fungi Mushrooms,

Poached Egg Hollandaise, Black Truffle and Parmesan

***2 course £37.50 ~ 3 course £45.00***



**Sticky Jail Ale Pudding**

Sticky Jail Ale and Walnut Pudding,

Butterscotch Sauce and Clotted Cream

**Rhubarb and Custard**

Poached Rhubarb with Vanilla Custard,

Apple, Cider Syllabub, Candied Almonds

**Chocolate Bonbon**

Hot Dark Chocolate Bonbon,

Coffee Ice Cream, Dartmoor Whisky Cream

**Pear, Prune and Almond Tart**

Pear, Prune and Almond Tart with

Vanilla Ice Cream

**Crème Brulee**

Vanilla Crème Brulee,

Shortbread Biscuits

**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

Tea & Coffee with Petit Fours

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