

# Seasons

BAR DINNER



## Light Bites

'SEASONS' SOUP OF THE DAY 5.95  
Baked bread roll

HOUSE CLUB SANDWICH 12.75  
Toasted triple layer sandwich, served on either white or malted brown bloomer, roast Devonshire turkey breast, grilled back bacon, tomato, lettuce and egg mayonnaise, seasonal salad garnish, thin fries

STEAK CLUB SANDWICH 14.75  
Toasted triple layer sandwich, served on either white or malted brown bloomer, flash fried sirloin strip steak, caramelised fried onions, mushrooms and Dijon mustard, seasonal salad garnish, thin fries

'SEASONS' HOMEMADE CRAB CAKES 8.50  
Carrot and orange remoulade, coriander oil

WARM BREADED BRIE **V** 8.00  
Baby leaves with honey dressing, redcurrant and red onion relish

CRISPY CALAMARI 7.95  
Julienne of vegetables, wasabi mayonnaise

## Classics

CAESAR SALAD 10.50  
Romaine lettuce, anchovies, Parmesan cheese, croutons, free range egg, Caesar dressing

CHAR GRILLED CHICKEN AND BACON CAESAR 16.50  
Romaine lettuce, anchovies, Parmesan cheese, croutons, free range egg, Caesar dressing

'SEASONS' BURGER 15.75  
Char grilled beef burger, smoked bacon, Quickee Cheddar, 'Seasons' green salad, homemade coleslaw, thin fries

HONEY ROAST HAM **GF** 12.50  
Two free range fried eggs, chunky chips

10 OZ SIRLOIN STEAK 20.50  
Char grilled with roasted tomato, grilled field mushroom, beer battered onion rings, chunky chips

BREADED WHOLETAIL SCAMPI 14.95  
Minted crushed peas, chunky chip, homemade tartare sauce

CLASSIC FISH & CHIPS 11.75  
Beer battered cod fillet, minted crushed peas, chunky chips, homemade tartare sauce

MUSHROOM RAVIOLI **V** 16.50  
Wild mushrooms and garlic cream, toasted garlic sour dough, wild rocket and parmesan salad

SMOKED VEGAN MAC & CHEESE **VE** 16.50  
Truffle and wild herb salad, toasted garlic sour dough

## Desserts

RASPBERRY PANNA COTTA 7.75  
Mini meringues, raspberry gel, vanilla ice cream

CHOCOLATE TART 7.75  
Honeycomb ice cream, coffee syrup, chocolate soil

BAKEWELL TART GF 7.75  
Clotted cream balsamic dressed strawberries

FRESH FRUIT PLATE GF 6.75  
Lemon sorbet

AWARD WINNING 'YARDE FARM' ICE CREAM 6.50  
3 scoops of either vanilla, chocolate, strawberry,  
salted caramel, mint chocolate, honeycomb, lemon sorbet

WEST COUNTRY CHEESE BOARD 8.95  
Sharpham brie, Hawkridge blue, Quicke's mature cheddar,  
Vulcombe goats cheese, served with savoury biscuits,  
grapes, celery, walnuts, caramelised onion chutney

## Sides

GARLIC BREAD 2.75

HOMEMADE COLESLAW 2.75

'SEASONS' GREEN SALAD 2.75

BEER BATTERED ONION RINGS 2.75

THIN FRIES 2.75

CHUNKY CHIPS 2.75

SWEET POTATO FRIES 2.75

PEPPERCORN, DEVON BLUE OR DIANE SAUCE 2.75

## Drinks

ESPRESSO 2.75

DOUBLE ESPRESSO 3.25

CAPPUCCINO 3.25

CAFE LATTE 3.00

CAFETIERE COFFEE 3.75

MOCHA 3.50

AMERICANO 3.00

ENGLISH BREAKFAST TEA OR DECAFFEINATED TEA 3.00

SELECTION OF FRUIT & HERBAL TEAS 3.00

LUXURY HOT CHOCOLATE 3.75



THE PARK