

Seasons

BAR LUNCH



Sandwiches

Freshly cut sandwiches, served on either white or malted brown bloomer, seasonal salad garnish, Kettle chips

HOME BAKED GAMMON HAM 6.95
English mustard

ROAST DEVON TURKEY BREAST 6.95
Cranberry sauce

ROAST WEST COUNTRY BEEF 6.95
Watercress, horseradish sauce

EGG MAYONNAISE V 6.75
Peppery rocket

TUNA WITH MAYONNAISE 6.75
Sliced cucumber

QUICKES DEVON MATURE
CHEDDAR AND CHUTNEY V 6.75
Caramelised onion chutney

COLN VALLEY SMOKED SALMON 8.50
Cream cheese

PRAWN MARIE ROSE 8.50
Traditional Marie Rose sauce

HAND PICKED DEVON CRAB 9.95
Mayonnaise

Open and Clubs

HOUSE CLUB 10.95
Served on either white or malted brown bloomer, roast Devonshire turkey breast, grilled back bacon, tomato, lettuce, egg mayonnaise, thin fries, seasonal salad garnish

STEAK CLUB 12.95
Served on either white or malted brown bloomer, flash fried sirloin strip steak, caramelised fried onions, mushrooms, Dijon mustard, thin fries, seasonal salad garnish

WELSH RAREBIT 7.75
Toasted ciabatta, melted cheese and beer sauce, seasonal salad garnish

BUCK RAREBIT 8.75
Toasted ciabatta, melted cheese and beer sauce, two poached free range eggs, seasonal salad garnish

OPEN TUNA MELT 8.75
Toasted ciabatta, tuna mayonnaise, mixed leaves, topped with melted cheese

Light Bites

'SEASONS' SOUP OF THE DAY 5.95
Baked bread roll

'SEASONS' HOMEMADE CRAB CAKES 7.95
Carrot and orange remoulade, coriander oil

WARM BREADED BRIE **V** 7.25
Baby leaves with honey dressing, redcurrant and red onion relish

CAESAR SALAD 8.95
Romaine lettuce, anchovies, Parmesan cheese,
croutons, free range egg, Caesar dressing

CRISPY CALAMARI 7.75
Julienne of vegetables, wasabi mayonnaise

CLASSIC PRAWN COCKTAIL 7.75
Prawns, Marie Rose sauce, shredded lettuce,
cucumber, malted brown bread

Mains

ROAST OF THE DAY 10.50
'Seasons' house vegetables and potatoes

CHAR GRILLED CHICKEN AND BACON CAESAR 12.25
Romaine lettuce, anchovies, Parmesan cheese,
croutons, free range egg, Caesar dressing

OMELETTE ARNOLD BENNETT **GF** 10.95
Free range eggs, smoked haddock, Swiss cheese and
cream served open, 'Seasons' green salad

SAUSAGE AND MASH 10.75
Creamy mash, onion gravy

8OZ WEST COUNTRY SIRLOIN STEAK 16.50
Ale battered onion rings, roasted tomato,
grilled field mushroom, chunky chips

HONEY ROAST HAM **GF** 10.75
Two free range fried eggs, chunky chips

BREADED WHOLETAIL SCAMPI 11.95
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

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 5.95
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,
Vulscombe 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

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