

Seasons

BRASSERIE

Starters

FRENCH ONION SOUP (V)

Parmesan croutons

CRAB CAKES

Endive, dill and red onion salad, fresh lime mayonnaise,
Thai sweet chilli dip

CLASSIC PRAWN COCKTAIL

Shredded lettuce, cucumber, Marie rose sauce, tiger prawn,
malted brown bloomer

CHICKEN LIVER PARFAIT

Endive and watercress, orange and apricot marmalade

MELON PANNA COTTA

Pineapple and ginger confit, prosciutto ham, raspberry puree

Mains

ROAST LOIN OF ENGLISH PORK

Apple sauce, stuffing, 'Seasons' house vegetables

CREDITON 'CREEDY CARVER' DUCK BREAST

Fondant potato, braised cabbage, orange reduction,
'Seasons' house vegetables

CHARGRILLED 8OZ SIRLOIN STEAK

With a rich red wine shallot and mushrooms jus,
'Seasons' house vegetables

PAN FRIED LAMB SIRLOIN

Fondant potato, creamed spinach, rosemary infusion,
'Seasons' house vegetables

PAN FRIED FILLET OF SEABASS

Herb crust, mussel and saffron cream, 'Seasons' house vegetables

POACHED MUSHROOM RAVIOLI (V)

White wine and mushroom cream, rocket, garlic bread

BROAD BEAN AND PEA RISOTTO (V)

Herb oil, rocket, garlic bread

All main dishes are served with:

Chantenay carrots, mange tout, baby corn, roast potatoes, new potatoes

Sweets

WARM CHOCOLATE FUDGE CAKE

Chocolate sauce, Westcountry clotted cream, vanilla ice cream

BAKED VANILLA CHEESECAKE

Fruit compote and vanilla ice cream

LEMON TART

Westcountry clotted cream

STRAWBERRY SMASH SYLLABUB

Chocolate chip shortbread

FRESH FRUIT SALAD

West Country clotted cream or pouring cream

AWARD WINNING 'YARDE' ICE CREAMS

3 scoops of vanilla, chocolate, strawberry, blackberry, salted caramel,
mint chocolate, honeycomb, lemon and lime sorbet

WEST COUNTRY CHEESE BOARD

Sharpham Brie, Hawkrigde Blue, Quicke's Mature Cheddar,
Vulscombe goats cheese, served with savoury biscuits, grapes,
celery, walnuts, caramelised onion chutney

3 COURSES £29