

Seasons

BRASSERIE MENU



Starters

HOUSE SOUP 5.95

Baked bread roll

MELON PANNA COTTA 6.95

Mixed berry confit, refreshing lemon sorbet

CLASSIC PRAWN COCKTAIL 8.95

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

PAN FRIED HONEY GLAZED PORK BELLY 7.50

Sesame seeds, julienne of vegetables

CRAB BRUSCHETTA 8.95

Devon crab and mayonnaise, toasted bruschetta, rocket salad

CRISPY CALAMARI 7.95

Julienne of vegetables, wasabi mayonnaise

CRAB CAKES 8.50

Broad bean, pea and spinach salad, creme fraiche

POACHED PEAR, MASCARPONE
AND HONEY MOUSSE 8.95

Candied walnuts, baby watercress

CHICKEN LIVER PARFAIT 7.95

Quince jelly, parma ham, toasted brioche, rocket salad

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 3.75

PEPPERCORN, BORDELAISE OR DIANE SAUCE 2.75

Main Dishes

PAN FRIED LAMB SIRLOIN 19.50

Wilted spinach, poached baby pear, red wine glaze,
'Seasons' house vegetables

DUO OF PORK 18.50

Slow roast pork belly stuffed with apricot and sausage meat,
char grilled pork loin, apple and sage jus, crackling,
'Seasons' house vegetables

PAN FRIED WEST COUNTRY CHICKEN BREAST 17.50

Mushroom ketchup, smoked bacon and mushroom jus,
'Seasons' house vegetables

CHAR GRILLED CHICKEN AND BACON CAESAR 16.95

Romaine lettuce, anchovies, Parmesan cheese, croutons,
free range eggs, Caesar dressing

PAN FRIED DUCK BREAST 19.95

Fondant potato, caramelised plum, plum sauce,
'Seasons' house vegetables

10oz CHAR GRILLED SIRLOIN STEAK 22.00

Roasted tomato, grilled field mushroom, beer battered onion rings,
chunky chips or 'Seasons' house vegetables

8oz CHAR GRILLED FILLET STEAK 25.00

Roasted tomato, grilled field mushroom, beer battered onion rings,
chunky chips or 'Seasons' house vegetables

BEER BATTERED COD FILLET 16.50

Garden peas, fries, tartar sauce

PAN FRIED FILLET OF SEABASS 17.50

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

BAKED FILLET OF SALMON 16.95

Creamy mash, prawn, dill and white wine cream,
'Seasons' house vegetables

POACHED PAUPIETTE OF SOLE & PRAWN MOUSSELINE 16.95

Rainbow radish and grapes, sauce veronique,
'Seasons' house vegetables

POACHED MUSHROOM RAVIOLI (V) 15.50

White wine and mushroom cream, rocket, garlic bread

QUICKE'S CHEESE FONDUE FILLED CANNELLONI (V) 15.50

Americaine chunky tomato sauce

BEETROOT GNOCCHI (V) 14.50

Roasted beets, rocket, Parmesan

Desserts

RASPBERRY PANNA COTTA 7.50
Raspberry gel and vanilla ice cream

GLAZED LEMON TART 7.50
Strawberry dust, raspberry sorbet

SALTED CHOCOLATE CARAMEL TART 7.50
Honeycomb ice cream and honeycomb

DEVONSHIRE APPLE AND GOOSEBERRY 7.50
IN AND OUT PUDDING
Elderflower creme anglaise

PEACH MELBA 7.50
Ginger beer poached peach, honey meringues,
vanilla ice cream, charred peach and amaretto crumb

FRESH FRUIT SALAD 6.50
West Country clotted cream or pouring cream

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,
Vulscombe goats cheese, served with savoury biscuits,
grapes, celery, walnuts, caramelised onion chutney

Drinks

ESPRESSO 2.50

DOUBLE ESPRESSO 3.00

CAPPUCCINO 3.00

CAFE LATTE 2.75

CAFETIERE COFFEE 3.50

MOCHA 3.25

AMERICANO 2.75

ENGLISH BREAKFAST TEA OR DECAFFEINATED TEA 2.75

SELECTION OF FRUIT & HERBAL TEAS 2.75

LUXURY HOT CHOCOLATE 3.50





THE PARK