

Seasons

BRASSERIE MENU



Starters

HOUSE SOUP 5.50

Baked artisan roll

CHICKEN LIVER PARFAIT 7.00

Endive and watercress, orange and apricot marmalade, brioche toast

CLASSIC PRAWN COCKTAIL 8.00

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

CRAB CAKES 7.50

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

HAM TERRINE 7.00

Apple jelly, grain mustard mayonnaise, brioche toast

WARM BREADED BRIE (V) 7.00

Baby leaves with honey dressing, redcurrant and red onion relish

BUFFALO MOZZARELLA (V) 6.50

Sundried tomatoes, red onion, kalamata olives, dressed rocket, pesto oil

MELON PANNA COTTA 6.50

Pineapple and ginger confit, prosciutto ham, raspberry puree

CRISPY CALAMARI 7.50

Thai style spring onion and chilli salad, wasabi mayonnaise

CRAB BRUSCHETTA 8.00

Devon crab and mayonnaise, toasted ciabatta bruschetta

MUSSELS MARINIERE 9.50

White wine garlic cream, garlic bread

Sharing Platters

HOT SEAFOOD PLATTER 18.50

Crab cakes, calamari, scampi, garlic king prawns, tartare sauce, chilli dip, lime mayonnaise

COLD SEAFOOD PLATTER 18.50

Smoked salmon, Devon crab, crevettes, Atlantic prawns with Marie Rose and mayonnaise sauce

Pasta & Salads

CAESAR SALAD 9.50

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

CRUMBLIED VULSCOMBE GOATS CHEESE SALAD (V) 12.50

Mixed salad leaves, sundried tomatoes, crisp croutons, honey and lemon dressing

POACHED MUSHROOM RAVIOLI (V) 12.50

White wine and mushroom cream, rocket, garlic bread

POTATO GNOCCHI (V) 12.50

Butternut squash puree, roasted courgette, pesto oil, garlic bread

Main Dishes

PAN FRIED LAMB SIRLOIN 17.50
Fondant potato, creamed spinach, rosemary infusion,
'Seasons' house vegetables

SAUTEED CHICKEN BREAST 15.50
Sweet potato puree, wild mushrooms, tarragon infused jus,
'Seasons' house vegetables

CHAR GRILLED CHICKEN AND BACON CAESAR 14.50
Romaine lettuce, anchovies, Parmesan cheese, croutons,
free range egg, Caesar dressing

CREDITON 'CREEDY CARVER' DUCK BREAST 17.50
Fondant potato, braised cabbage, orange reduction,
'Seasons' house vegetables

DUO OF PORK 17.00
Slow cooked belly of pork, pan fried loin of pork, baked apple,
sweet potato puree, calvados cream, 'Seasons' house vegetables

CHAR GRILLED CALVES LIVER 16.50
Creamed potato, melted onions, bacon crisp, veal jus,
'Seasons' house vegetables

Steaks

10 OZ SIRLOIN STEAK 18.50
Char grilled with roasted tomato, grilled field mushroom,
beer battered onion rings, chunky chips

8 OZ FILLET STEAK 21.00
Char grilled with roasted tomato, grilled field mushroom,
beer battered onion rings, chunky chips

Fish Dishes

BEER BATTERED COD FILLET 13.50
Peas, fries, tartare sauce

OVEN BAKED HAKE 16.50
Roasted garlic and chorizo, tomato braised potatoes,
olive tapenade, 'Seasons' house vegetables

MUSSELS MARINIERE 16.50
White wine garlic cream, garlic bread, thin fries

PAN FRIED FILLET OF SEA BASS 16.50
Herb crust, mussel and saffron cream,
'Seasons' house vegetables

BAKED FILLET OF SALMON 15.50
Creamy mash, prawn, dill and white wine cream,
'Seasons' house vegetables

Sides

- GARLIC BREAD 2.50
HOMEMADE COLESLAW 2.50
'SEASONS' GREEN SALAD 2.50
BEER BATTERED ONION RINGS 2.50
THIN FRIES 2.50
CHUNKY CHIPS 2.50
SWEET POTATO FRIES 3.50
PEPPERCORN, DEVON BLUE OR DIANE SAUCE 2.50

Desserts

- BLACK CHERRY AND BELGIAN
CHOCOLATE TART 6.50
Blackberry ice cream
- STRAWBERRY AND CHAMPAGNE TORTE 6.50
Berry compote, vanilla ice cream
- WARM PEANUT BUTTER AND
CHOCOLATE BROWNIE 6.50
Peanut brittle, honeycomb ice cream
- PINEAPPLE, WHITE CHOCOLATE
AND COCONUT CHEESECAKE 6.50
Lemon and lime sorbet, toasted coconut
- RASPBERRY AMARETTO ROULADE 6.50
Amaretto biscuit, popping candy
- WARM TREACLE TART 6.50
Toffee sauce, West Country clotted cream
- FRESH FRUIT SALAD 5.50
West Country clotted cream or pouring cream
- AWARD WINNING 'LOVINGTONS' ICE CREAMS 5.50
3 scoops of vanilla, chocolate, strawberry, blackberry,
salted caramel, mint chocolate, honeycomb, lemon and lime sorbet
- WEST COUNTRY CHEESE BOARD 8.50
Sharpham Brie, Hawkridge Blue, Quickes Mature
Cheddar, Vulscombe goats cheese
Served with savoury biscuits, grapes, celery,
walnuts, caramelised onion chutney
- ★★★★
- COFFEE AND MINTS 3.00



THE PARK