

The Oak Room Restaurant

SAMPLE DINNER MENU

Amuse Bouche

Complimentary

Chef's Homemade Soup of the Day with a fresh bread roll	£6.95
Lime & Chilli Crab Cakes with mango salsa & watercress salad	£8.95
Feta, Olive & Sundried Tomato Bruschetta with lemon & herb oil	£7.95
Confit Duck Leg Salad with orange segments & spinach salad	£8.95
Baked Field Mushroom with red onion marmalade, local brie & dressed rocket	£7.95
Seared Lyme Bay Scallops with pea puree, parma ham crisps & black pudding <i>(£4.00 supplement for DBB residents)</i>	£11.95

*Cornfed Chicken Supreme with dauphinoise potato & chasseur sauce	£17.95
*Roasted Rump of Lamb with minted creamed potato & redcurrant jus	£18.95
*Steak, Mushroom & Otter Ale Suet Pudding with new potatoes & pan gravy	£13.95
Battered Catch of the Day with chunky chips, mushy peas & homemade tartare sauce	£13.95
*Pan Fried Fillet of Seabass with herb crusted potatoes, confit heritage tomatoes & basil pesto	£18.95
Roasted Garlic & Wild Mushroom Risotto with truffle oil, rocket & parmesan salad	£13.95
Vegetarian Pasta of the Day (Please ask your waiter/waitress)	£13.95
Pan Fried 8oz Dartmoor Ribeye Steak with chunky chips, grilled tomato, baked field mushroom, peppercorn sauce or Devon blue cheese sauce <i>(£4.00 supplement for DBB residents)</i>	£24.95
* Served with Vegetables of the Day	

Pear & Almond Tart with Dorset clotted cream	£7.95
Sticky Toffee Pudding with salted caramel sauce & vanilla ice cream	£7.95
Vanilla Panna Cotta with berry compote & homemade shortbread	£7.95
Fresh Fruit Salad with local sorbet	£6.95
Selection of Local Cheese with quince jelly, celery, grapes & biscuits	£8.45

Tea or coffee with homemade petit fours	£3.95
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Please see our daily specials menu

Please advise us if you have any particular food allergies or dietary requirements