

therestaurantspringmenu

Head chef Mark Veale and his team welcome you and thank you for choosing to dine with us.

Our emphasis is on local seasonal produce, with fresh fish from Brixham each morning, our Pork, Beef and Lamb hand reared in neighbouring villages, our organic fruit and veg supplied just 6 miles away, and as much produce grown within Cadbury House grounds as possible.

Starters

- Jerusalem artichoke soup, sautéed wild mushrooms (V) - six pounds
- Seared peppered tuna, white radish, fennel, sesame dressing - eight pounds
- Chicken & foie gras boudin blanc, poached Yorkshire rhubarb, gingerbread- eight pounds
- Grilled Cornish makeral, celeriac remoulade, confit cherry tomatoes, caper dressing - seven pounds
- “Asparagus, ham & egg” -eight pounds

Mains

- Suckling pig, fondant potato, wild mushrooms, smoked bacon sauce - nineteen pounds
- Double rib-eye of local beef, cocotte potatoes, roasted garlic, wild garlic & Tarragon butter (for two people) fifty pounds
- Pan fried wild sea bass, braised salsify, smoked haddock ravioli, lemongrass and basil veloute - eighteen pounds
- Roasted cannon of Cleeve lamb, herb pomme puree, braised root vegetables, red wine and thyme jus - nineteen pounds
- Italian gnocchi, wild mushrooms, spinach, parmesan, poached egg -eighteen pounds
- Roasted wild turbot, Sweet corn & chorizo, spinach, champagne beurre blanc- twenty one pounds

Sides

- Herb pomme puree Buttered spinach Baby carrots with cumin Mixed leaf and tomato salad Chips
- Green beans with shallot confit and roasted hazelnuts Purple sprouting broccoli, hollandaise sauce and flaked almonds
- Four pounds each

Desserts

- Creamed rice pudding, warm raspberry compote, pistachio crumble- six pounds
- Dark chocolate fondant, lavender ice cream – eight pounds
- Iced berry soufflé, warm biscotti tuille— eight pounds
- White chocolate tart, fresh raspberry, berry coulis— seven pounds
- Apple tart tatin, vanilla ice cream – seven pounds

daily set menu

Starters

- White onion soup, truffle oil
- Chicken liver parfait, apple chutney, toasted brioche
- Pan fried wild sea bass, peas, broad beans, sauce vierge

Mains

- Braised beef featherblade, pomme puree, spinach, red wine jus
- Roast monkfish tail, braised artichoke, capers, parmesan, beurre noisette
- Wild mushroom risotto, parmesan shavings, truffle oil
- Whole roast organic chicken, stuffed with foie gras butter, roast wet garlic, truffle veloute (for two people) (£13pound supplement)

Dessert

- Chocolate brownie, chocolate sauce, doubletree cookie ice cream
- Lemon posset, fresh berries
- Rhubarb parfait, dentille biscuit

1 course- eighteen pounds 2 courses- twenty four pounds 3 course- thirty pounds

therestaurant taster menu

- Artichoke
- Jerusalem artichoke soup, truffle brioche (V)
- Chicken
- Chicken & foie gras boudin blanc, poached Yorkshire rhubarb, gingerbread Turbot
- Roasted loin of Wild Turbot, sweetcorn & chorizo, spinach, champagne beurre blanc
- Pork
- Suckling pig, fondant potato, wild mushrooms, smoked bacon sauce
- Watermelon
- Watermelon sorbet, berry coulis, fresh mint
- Chocolate
- Dark chocolate fondant, lavender ice cream
- Fifty pounds per person

Please note that some menu items may contain nuts or traces of nuts