

ILSINGTON COUNTRY HOUSE HOTEL

DARTMOOR NATIONAL PARK

*Our menu has been created to allow for 3-courses to be enjoyed comfortably.
For larger appetites having less courses we recommend ordering additional side dishes to compliment your meal*

SAMPLE DINNER MENU

*Served Monday to Sunday 6:00pm to 9:00pm
£45 allowance per person for guests on a Dinner inclusive rate*

NIBBLES MIXED OLIVES OR HOMEMADE BREAD - £4.50

ALL OUR STARTER DISHES COME WITH HOMEMADE BREAD

STARTERS

SWEET POTATO AND ROSEMARY SOUP - £7.50

*SLOW COOKED OCTOPUS - £10
with tomato and chorizo sauce, green beans, lemon and black pepper croquette
and citrus braised fennel*

*CHESTNUT GNOCCHI - £9
with smoked tofu, pickled wild mushrooms, beetroot and onion foam*

*CONFIT LAMB FRITTER - £11.50
with braised leeks, artichoke, sautéed potatoes, and thyme jus*

*LOIN AND LEG OF RABBIT - £10
with parma ham, carrot, pickled shallots, savoy cabbage and mustard sauce*

*SMOKED TOMATO AND GOATS CHEESE BON BON - £10
with barbecued aubergine, tenderstem broccoli and braised red cabbage*

MAIN COURSE

*10oz WEST COUNTRY RUMP STEAK - £25
with chips, portobello mushroom, cherry tomatoes with either a blue cheese glaze or a herb jus*

*SEARED LOIN OF VENISON - £27
with herb mash, venison stew, madeira jelly, ginger and spring onion dumpling,
parsnip purée and braised red cabbage*

*BREAST OF DUCK - £28
with confit duck and hog's pudding press, rosti potato, pickled plums,
braised carrot and plum sauce*

*BREAST AND BALLOTINE OF GUINEA FOWL - £24
with parmesan polenta, cauliflower purée, salt baked swede, sautéed potato and bay jus*

*PAVE OF COD - £25
with spring onion crushed potatoes, king prawns, courgette, braised kale celeriac and herb velouté*

*RAGOUT OF ROASTED VEGETABLES AND PORTOBELLO MUSHROOM - £16
with sautéed potato and a stilton and watercress butter sauce*

*RISOTTO OF MUSHROOM, LEEK, AND COURGETTE - £16
finished with fine herbs and truffle oil*

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WARM SPICED TREACLE CAKE
with apple purée, crème anglaise, warm poached pear
£9.00

ICED PISTACHIO PARFAIT
with coffee walnut sponge, caramel gel, praline mousse
and dark chocolate sorbet
£9.00

WHITE CHOCOLATE MARQUISE
with passionfruit curd, coconut compressed pineapple, meringue
and a quince and prosecco sorbet
£9.00

SELECTION OF 3 HOMEMADE ICE CREAMS AND SORBETS
please turn over for our list
£6.00

SELECTION OF WESTCOUNTRY CHEESES
4 local cheeses with grapes, celery, chutney, and biscuits
£12.00

AA 4-Star & 2 Rosettes 2023
Gold Winner in South West England Tourism Excellence Awards 2017
Ilsington Village, Dartmoor National Park, Nr Newton Abbot, Devon, TQ13 9RR
Tel: (01364) 661452 Email: hotel@ilsington.co.uk

We do not add service to the bill. If you are pleased and feel that our team have delivered good service, a gratuity is at your discretion.

Please let us know if you have a food allergy or intolerance when you order your food so that we can make recommendations for you. All our food is cooked freshly on the premises, and in many cases our chefs are able to prepare the dish of your choice with alternative ingredients