ILSINGTON COUNTRY HOUSE HOTEL

NEAR HAYTOR, DARTMOOR

ILSINGTON COUNTRY HOUSE HOTEL

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

£50 allowed per person for guests on a Dinner inclusive rate

Nibbles £5.00

Mixed Olives or Homemade Bread

All our starter dishes come with homemade bread

Starters

Parsnip and Rosemary Soup- £9.50

Finished with curry oil

Slow Cooked Octopus—£14

With a tomato and chorizo puree, rosti potato, samphire and lemon brittle

Line Caught Wild Pollock - £12

With a warm heritage tomato, potato, cockle, chickpea and basil cassoulet

Tenderloin and Belly of Pork- £12

With aubergine, braised red cabbage, tenderstem broccoli and barbecue sauce

Goats Cheese Spring Roll - £11

With beetroot, braised celery, balsamic walnuts, braised grapes and basil oil

Smoked Sirloin Of Beef - £11

With mushrooms a la grecque, stilton croquette and thyme jus

MAIN COURSE

10oz West Country Rump Steak- £30

With chips, portobello mushrooms, cherry tomatoes with either a blue cheese glaze or a herb jus

Seared Breast Of Duck- £30

With rosti potato, carrot purée, sweet & sour savoy cabbage, confit duck leg press, smoked beetroot and madeira jus

Breast Of Guinea Fowl- £26

With creamed leeks, dauphine potato, guinea fowl & herb sausage, hen of the wood mushroom and onion foam

Rump and Shoulder Of Lamb- £30

With herb mash, goats cheese and smoked tomato bon bon, braised red cabbage, tenderstem broccoli, butternut squash puree and a maderia jus

Ragout Of Roasted Vegetables And Portobello Mushroom- £20

With tomato and rosemary couscous and a stilton and watercress butter sauce

Risotto Of Mushroom, Leek And Courgettes- £19

Finished with hers and truffle oil

Line Caught Wild Sea Bass- £28

With a smoked fish scotch egg, citrus fennel, celeriac, green beans, sauteed potato and dill emulsion

DESSERTS

BANOFFEE VELOUR
with caramelised banana, caramel gel, rum soaked raisins,
sable biscuit, toffee popcorn ice cream
£9.50

PINEAPPLE AND COCONUT STREUSEL
with crème anglaise, coconut compressed pineapple
and a mango and ginger ice cream
£9.50

ICED BAILEYS PARFAIT
with coffee and walnut sponge, aerated chocolate, praline
mascarpone and a dark chocolate sorbet
£9.00

SELECTION OF 3 HOMEMADE ICE CREAMS
AND SORBETS
£8.50

SELECTION OF WESTCOUNTRY CHEESES
4 local cheeses with grapes, celery, chutney and biscuits
£14.00