THE BLUE TIGER INN

The idea for the Blue Tiger Inn developed when guests staying for a number of nights and eating in the main Restaurant requested a 'secondary' eating area. A place which would produce fine food, yet in a more informal atmosphere with the opportunity to have just one course or light snack if necessary.

This got us thinking and we assumed there would also be a market for non-resident guests to enjoy the amazing food we benefit from in living in this part of the country. We asked our head chef over 25 years, to devise a menu which incorporated the best of the South West, offered good value for money and above all provided excellent quality food.

We experimented with smoking and curing our own meat and fish – locally sourced fish from Brixham and predominantly Devon meat. After tweaking the recipes, we arrived with an excellent product which is used in our menus frequently.

Other locally sourced dishes include West country cheeses from Hawkridge Farm, award winning pasties from Ottery St. Mary and potatoes from a local farmer. Almost all dishes are made on the premises including our ice creams and sorbets.

And what about the name? Ah yes, this is the most asked question in the hotel!
We wanted to give our new venture a name which did not place it immediately in a box – not a pub name, not a bistro or brasserie – it is what it is and what you want it to be. So as a family we did a brainstorming session and a few threads developed. "We certainly don't want this to be a white elephant, I'd rather it be a blue tiger". Then, of course, came the inverse connection with 'the Red Lion' (still England's most common pub name). We also thought it would be a nice link to the legends of Dartmoor – a blue tiger which you read about but never actually see. Not entirely confident with the name we launched in May 2010 to great enthusiasm from locals and guests. Most, of course, wanting to see what exactly this blue tiger was all about!

At the Blue Tiger inn we continuously strive for the highest quality in all our ingredients. We pride ourselves with using locally sourced meats and vegetables from surrounding farms in Devon. Our fish is delivered to us daily from suppliers at Brixham fish market that is brought from the fish market in the morning straight to our kitchen to maintain absolute freshness. Other locally sourced dishes include out pasties, West Country cheeses from Hawkridge Farm. Almost all our dishes are made on the premises including our ice creams and sorbets.

Our goal has always been to reduce our carbon footprint and food miles by locally sourcing as many ingredients as possible by the best local suppliers, we take pride in the high quality produce we deliver and hope that you enjoy and savour every mouthful as intended. Should you have any questions about our suppliers please ask a member of staff who will be happy to assist as best as they can.

Our commitment to sustainability

We are passionate about preserving the beauty of Dartmoor and reducing the impact on the environment. With our biomass boiler, solar panels and own water supply along with our recycling initiatives we are doing our bit to help reduce our carbon footprint. We thank you for choosing us and hope you have enjoyed your time with us.

NIBBLES

Mixed Olives **£5.00**

Homemade Sharing Loaf of Bread **£5.50**

Served with salted butter and olive oil with balsamic

SANDWICHES

(served between 12:00pm – 5:00pm only)

ALL SERVED ON EITHER LOCALLY BAKED WHITE, BROWN OR GLUTEN FREE BREAD

Smoked salmon and cucumber **£13.50**

Devonshire farmhouse cheese with homemade chutney **£11.50**

Prawn, basil and mayonnaise **£13.50**

Home smoked chicken breast with tomato, lettuce and mayonnaise **£13.00**

Tuna, spring onion and mayonnaise **£12.50**

Bacon, lettuce, tomato and mayonnaise **£12.50**

CREAM TEAS

(served between 12:00pm – 5:00pm only)

DEVONSHIRE CREAM TEA **£12.50pp**

2 homemade scones, clotted cream, homemade strawberry jam and a pot of loose-leaf tea

SAVOURY CREAM TEA **£12.50pp**

2 homemade cheese scones with stilton and herb butter and a homemade piccalilli served with a pot of loose-leaf tea

Please see our Afternoon Tea Menu for our full range of Afternoon tea selection

STARTERS

(available between 12:00pm – 5:00pm & 6:00pm – 8:45pm)

SOUP OF THE DAY **£9.50**

Served with homemade bread

PRESSED HAM HOCK TERRINE **£12.00**

With piccalilli, pickled vegetables, garlic croûtons, smoked aubergine and horseradish purée

SMOKED SALMON SLICES **£13.50**

Simply served with homemade brown bread and butter and lemon

CHICKEN AND PROSCIUTTO HAM FLAT BREAD **£11.50**

Served with side salad and cumin and coriander dip

MARINATED VEGETABLE, FENNEL AND HAZELNUT FLAT BREAD **£11.50**

Served with side salad and basil pesto

MAIN COURSES

(available between 12:00pm – 5:00pm & 6:00pm – 8:45pm)

DARTMOOR BURGER **£20.00**
6oz burger homemade from prime steak served in a brioche bun with onion marmalade, tomato, chips, side salad and a cumin and coriander mayonnaise

BREAST AND LEG OF FREE-RANGE CHICKEN **£23.00**
Served with fondant potato, braised red cabbage, roasted vegetables and a grain mustard sauce

PAVE OF LINE CAUGHT POLLOCK **£25.00**
Served with a smoked haddock risotto, roasted vegetables and red pepper essence

RAGOUT OF ROASTED VEGETABLES AND PORTOBELLO MUSHROOM **£20.00**
With sautéed potatoes and a Stilton and watercress butter sauce

RISOTTO OF BUTTON MUSHROOMS, LEEK AND COURGETTE **£19.00**
Finished with fine herbs and truffle oil

AWARD WINNING HANDMADE STEAK AND ONION PASTY **£16.00**
Premium pasties made in Ottery St Mary served with chips and a side salad

AWARD WINNING HANDMADE CHEESE AND ONION PASTY **£16.00**
Premium pasties made in Ottery St Mary served with chips and a side salad

WEST COUNTRY SIRLOIN STEAK **£30.00**
Served with grilled cherry tomatoes, Portobello mushroom and chips
All our steaks come with a sauce of your choice: blue cheese sauce
herb jus

SALADS

All served with homemade bread

GOATS CHEESE, TOMATO AND ARTICHOKE SALAD **£16.00**
With basil pesto

HOT SMOKED FISH SALAD **£16.00**
With pickled fennel, radish, cucumber and a citrus glaze

WARM CHICKEN, BACON AND WALNUT SALAD **£16.00**

SIDE DISHES: **£5.50 EACH**

- Portion of chips
- Side salad
- Selection of seasonal vegetables
- Buttered new potatoes

Desserts

DARK CHOCOLATE NEMESIS **£9.50**
With clementine puree, honeycomb and clotted cream ice cream

VANILLA CRÈME BRÛLÉE **£9.50**
With malibu compressed pineapple, shortbread biscuit and coconut sorbet

JAMAICA GINGER CAKE
With rum soaked raisins, caramelised banana and caramel sauce **£9.50**

SHARING CHEESE BOARD (price per person) **£14.00**

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS 3 scoops **£8.50**

Please enquire from a member of staff about available flavours.

Coffee Menu

	Small	Regular
Flat White	£4.40	
Espresso	£3.20	£3.60
Latté	£3.90	£4.60
Cappuccino	£3.90	£4.60
Americano	£3.70	£4.10
Hot Chocolate	£4.10	£4.50
Mocha	£4.40	£4.80

The coffee above is all made from beans which are responsibly sourced from farms around the world (depending on where is in season) and is roasted by The Coffee Company at Newton Abbot.

Cafetière of coffee and biscuits **£4.00**
(per person)

Pot of Tea and biscuits **£4.00**
(per person)

Biscuits - traditional assortment (2 per serving) **£2.00**

Toasted Tea Cake **£6.00**

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. As 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.