

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!

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.

LIGHT SNACKS

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

Sandwiches

ALL SERVED ON EITHER LOCALLY BAKED WHITE OR BROWN BREAD
GLUTEN FREE BREAD IS AVAILABLE ON REQUEST

Home smoked salmon and cucumber	£11.00
Devonshire farmhouse cheese with homemade chutney	£9.50
Prawn, basil and mayonnaise	£11.00
Home smoked chicken breast with tomato, lettuce and mayonnaise	£11.00
Tuna, spring onion and mayonnaise	£10.50
Bacon, lettuce, tomato and mayonnaise	£10.50

Cream Teas

DEVONSHIRE CREAM TEA	£11.00pp
2 homemade scones, clotted cream, homemade strawberry jam and a pot of loose-leaf tea	
SAVOURY CREAM TEA	£11.50pp
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	£7.50
Served with two bread rolls	
PRESSED HAM HOCK TERRINE	£9.00
With piccalilli, pickled vegetables, garlic croûtons, smoked aubergine and horseradish purée	
SMOKED SALMON SLICES	£11.00
Simply served with homemade brown bread and butter and lemon	
CHICKEN AND PROSCIUTTO HAM FLAT BREAD	£9.50
Served with side salad and cumin and coriander dip	
MARINATED VEGETABLE, FENNEL AND HAZELNUT FLAT BREAD	£9.50
Served with side salad and basil pesto	

MAIN COURSES

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

DARTMOOR BURGER **£17.00**

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 **£17.00**

Served with fondant potato, braised red cabbage, roasted vegetables and a grain mustard sauce

FILLET OF SEA BREAM **£22.00**

Served with a smoked haddock risotto, roasted vegetables and red pepper essence

RAGOUT OF ROASTED VEGETABLES AND PORTOBELLO MUSHROOM **£16.00**

With sautéed potatoes and a Stilton and watercress butter sauce

RISOTTO OF BUTTON MUSHROOMS, LEEK AND COURGETTE **£16.00**

Finished with fine herbs and truffle oil

AWARD WINNING HANDMADE STEAK AND ONION PASTY **£12.50**

Premium pasties made in Ottery St Mary served with chips and a side salad

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100Z WEST COUNTRY RUMP STEAK (Available at dinner service only) **£25.00**

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 fresh bread

GOATS CHEESE, TOMATO AND ARTICHOKE SALAD **£13.50**

With basil pesto

HOT SMOKED FISH SALAD **£13.50**

With pickled fennel, radish, cucumber and a citrus glaze

WARM CHICKEN, BACON AND WALNUT SALAD **£13.50**

SIDE DISHES: **£4.50 EACH**

- Portion of chips
- Side salad
- Selection of seasonal vegetables
- Buttered new potatoes
- Homemade sharing loaf of bread

Desserts

WHITE AND DARK CHOCOLATE MARQUISE	£9.00
With espresso syrup and a coffee and walnut sponge	
VANILLA CRÈME BRÛLÉE	£9.00
With pineapple and basil compôte, shortbread biscuit and a citrus sorbet	
LEMON POSSET	£9.00
With meringue, braised fruit and a fruit sorbet	
SHARING CHEESE BOARD (price per person)	£12.00
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS	3 scoops £6.00

Please enquire from a member of staff about available flavours.

Coffee Menu

	Small	Regular
Flat White	£4.00	
Espresso	£2.80	£3.20
Latté	£3.50	£4.00
Cappuccino	£3.50	£4.00
Americano	£3.10	£3.50
Hot Chocolate	£3.70	£4.10
Mocha	£4.00	£4.40

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 (per person)	£3.60
Pot of Tea and biscuits (per person)	£3.60
Biscuits - traditional assortment (2 per serving)	£2.00
Toasted Tea Cake	£5.50