

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 £4.50

MIXED OLIVES OR HOMEMADE BREAD

ALL OUR STARTER DISHES COME WITH HOMEMADE BREAD

STARTERS

*COURGETTE, LEEK AND ROSEMARY SOUP - £7.50
with stilton dumplings*

*MAPLE GLAZED PORK BELLY - £10
with smoked apple purée, truffle potatoes, puffed pork, baby leeks and crispy sage*

*PAN FRIED SEA BASS - £10
with fermented lime risotto, and crispy leeks*

*ESCABECHE OF SEAFISH - £10
with carrots, peppers and shallots in a white wine and saffron broth and fried bread*

*BLUE CHEESE PANNA COTTA - £9
with pickled pears, braised celery, balsamic walnuts and grapes*

*FRESH BUTTERED ASPARAGUS - £10.50
with a sweetcorn pancake, pink grapefruit toasted almonds and confit egg yolk*

*SMOKED LOIN OF BEEF - £11.50
with carrot stew, brûléed red onion, creamed white cabbage and a port and thyme jus*

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

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MAIN COURSE

10oz WEST COUNTRY RUMP STEAK - £25

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

RUMP AND SHOULDER OF LAMB - £27

with anna potato, barbecued aubergine, broccoli, onion purée, braised red cabbage, smoked tomato and goats cheese bon bon and rosemary jus

PAN SEARED BREAST OF DUCK - £28

with confit duck and hog's pudding press, rosti potato, sweet and sour savoy cabbage, pickled cherries, braised carrot and cinnamon jus

BREAST AND BALLOTINE OF GUINEA FOWL - £24

with dauphine potato, glazed turnip, parmesan polenta, roasted parsnip, tomato fondue and mustard sauce

PAVÉ OF HAKE - £24

with chive mash, king prawns, sauerkraut, roasted vegetables and a celeriac and dill velouté

RISOTTO OF MUSHROOM, LEEK, AND COURGETTE - £16

finished with fine herbs and truffle oil

RAGOUT OF ROASTED VEGETABLES AND PORTOBELLO MUSHROOM - £16

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

SIDE DISHES £4.50

*CHUNKY CHIPS / SELECTION OF VEGETABLES / SIDE SALAD /
NEW POTATOES*

AA 4-Star & 2 Rosettes 2024

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.

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DESSERTS

WARM BREAD AND BUTTER PUDDING - £8
with crème anglaise and clotted cream

LEMON GRASS PANNA COTTA - £9
with rhubarb, vanilla and shortbread

IRISH COFFEE VELOUR - £9
with praline mascarpone, rum soaked raisins,
caramel tuille and chocolate sorbet

DARK CHOCOLATE ORANGE CHEESECAKE - £9
with brandysnap, orange and basil

SELECTION OF 3 HOMEMADE ICE CREAMS AND SORBETS - £6

SELECTION OF WESTCOUNTRY CHEESES - £12
4 local cheeses with grapes, celery, chutney, and biscuits

Coffee Selection
Freshly Brewed Coffee or Tea 3.60
Petit Fours Per Person 4.50

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