LYDFORD HOUSE HOTEL

6.00pm-8.30pm Tuesday-Saturday

Starters

Soup of the Day, served with Homemade Bread (V) £6.95

Smoked Mackerel Pate with Horseradish Cream, Served with toast £7.00

Local Ham Hock Terrine, Served with Piccalilli, Toast & a Salad garnish. 8.00

Bread & Olive Board - Warm Sourdough Pava Olive Bread, Cranberry, Sunflower and Pumpkin Seed Bread, a pot of Marinated Olives. Olive Oil and Balsamic dip. Also served with a Sprinkle of Cornish Sea Salt Flakes and Oak, Apple and Cherry wood Smoked Sea Salt.(V) (Vegan) (DF) £12.50

Marinated Olive Pot.(V) (Vegan) (DF) £4.50

Mains

Chicken Chasseur - A French classic dish made with white wine, Mushrooms, Tarragon and Chicken Thighs in a rich gravy. Served with fresh Kale, carrot ribbons, and New Potatoes in herbs. £14.50

Salmon Nicoise- Succulent Grilled Salmon, served chilled, with Poached Eggs. Served on a bed of Gem Lettuce, with a Lemon, Mustard and Garlic dressing topped with New Potatoes in herbs, Olives and chopped Tomatoes. £16.50 Enjoy with a glass of Wide River Chenin Blanc for £4.60

Whole fish of the day in a Butter white wine sauce & fresh Samphire,

Served with New Potatoes in Herbs. £17.50 (GF)

Enjoy with a glass of Paparuda Pinot Grigio for £4.50

Mushroom, Leek and Almond Pie - Homemade with a hearty filling of Mushroom, Kale, and Leek with a home made Shortcrust pastry top. Served with Kale, Carrot Ribbons and New Potatoes in Herbs. £13.50 (V) (Vegan, Dairy Free & GF Option available)

Pan fried Duck Breast - Served with Mash Potato & Braised Red Cabbage. £18.00 Enjoy with a glass of our Brookford Shiraz Cabernet for £4.70

8oz Rump Steak & Pepper Corn Sauce.- Served with Onion rings, Fries, half a grilled Tomato & sauteed Mushrooms. £19.00

Burgers

Local 6oz Beef Burger- With smoked Bacon & Cheese in a Sour Dough bun - Served with Fries and Coleslaw. £12.50 - Add an Extra Burger for- £2

Goats Cheese Beetroot & Butternut Squash Burger - Served in a Sour Dough bun, with a side of Coleslaw and Fries. £10.50 - Add an Extra Burger for £2 - Add a slice of Cheddar for 75p (V) Gluten Free if served with out the bun.

Desserts

Drunken Berries Chocolate Brownie- A Classic with a twist- warm Chocolate Brownie with a rich Chocolate sauce with a Hint of Chambord (Raspberry Liquer). Served with Vanilla Ice Cream or clotted cream. £6.95 (GF)

Summer Apple Crumble- Brambly Apples, Mango, Strawberries and Pineapple, Raisins and a hint of cinnamon, with a biscuity crumble topping. Served with hot custard. £6.95

Sticky Toffee Pudding- Soft hot sponge with a Rich Toffee Sauce Topping. Served with hot Custard £6.50

Irish Coffee- A latte with a shot of Bells Whisky - £6.50

Cornish Dream - Fudge Cream Liqueur 50ml £4.00

Our Local Cheese Board

A sample of 4 Devon cheeses with artisan cheese biscuits and Chutney. Single Person £8.00 /Two persons £12.50 Enjoy with a glass of Port for £4.00

NORSWORTHY

A semi - hard goats' milk cheese made not far from Exeter. Mellow with a delicious after taste. VULSCOMBE

Made by a retired Mathematician near Tiverton, this is dense, mild and more than a little citrusy. It will drive you wild!

WESTCOMBE

Full of "summerset" promise. Deliciously grassy with a hint of sweetness and more than a hint of strength! Specially aged, this is truly 'slow' food DEVON BLUE

Creamy yet firm, crumbly yet moist, this is certainly a Devonian blue cheese of choice.

LYDFORD HOUSE HOTEL
Lydford,
Okehampton
Ex20 4Au
01822 820347

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Children's Menu

Sausage & Chips with Peas or Beans- $\pounds 4.50$

Spaghetti Bolognese Served with Peas - £4.50

Burger & Chips, with Peas or Beans- 5.50

Quorn Vegan Burger with Chips and Peas or Beans (Vegan) -£5.00

Our Suppliers

Country Cheeses in Tavistock West Country in Newton Abbot Palmers in Tavistock, Devon Hogs Bottom in Lifton. Devon

Book Direct for the best room prices on www.lydfordhouse.co.uk

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