Hotel Tresanton

Sample Dinner Menu

EXMOOR CAVIAR 30g £60

PORTHILLY OYSTERS shallot vinegar £4.50

STARTER

CROWN PRINCE SQUASH SOUP crispy ham, balsamic vinegar £12

DUCK LIVER PARFAIT tomato chutney, toasted brioche £20

MACKEREL tomato, red onion, capers, olives, crostini £20

CRAB TIAN confit tomato, avocado, egg, crostini £30

BURRATA Heritage tomatoes, basil pesto £18

MAIN COURSE

FISH SOUP bass, monkfish, mussels, scallop, aioli, crostini £42

JOHN DORY mash potato, purple sprouting broccoli, lemon and herb butter £34

MOORLAND BEEF FILLET new potatoes, green beans, tomato compote, olive tapenade £45

LEEK AND POTATO TERRINE oyster mushrooms, toasted hazelnuts, chives £24

SIDES *all* £5

MIXED LEAVES

SEASONAL VEGETABLES

CHIPS

DESSERTS

VANILLA PANNACOTTA poached pear, poppy seed tuille £10

DARK CHOCOLATE FONDANT pistachio ice cream £10

FLOURLESS ORANGE CAKE creme fraîche sorbet £10

AFFOGATO DI GELATO homemade vanilla ice cream, espresso £10

WEST COUNTRY CHEESE Miss Muffet, Sparkenhoe, Boy Laity, quince £18

If you have a food allergy or intolerance please speak to the staff before you order. Our low gluten products are made with gluten free ingredients, however gluten products are prepared in our kitchen, so will have traces of gluten.

There is a discretionary 12.5% service charge. Please let us know if you are unhappy with the service. We accept cash, Visa & Mastercard.