

THE DARTMOOR LODGE



THE DARTMOOR LODGE IS NOW IN ITS SECOND YEAR UNDER PRIVATE OWNERSHIP AND DIANE & TREVOR PRIDE THEMSELVES ON THE FOOD AND SERVICE PROVIDED BY THEM AND THEIR TEAM.

ALL THE FOOD IS HOMEMADE USING LOCALLY SOURCED FRESH PRODUCE.

WE BUY FROM THE LOCAL BUTCHER, RODNEY CLEAVE.

WE STRIVE TO AVOID ANY GM FOODS AND TRY TO CATER FOR ANY SPECIAL DIETARY REQUIREMENTS.

RODNEY CLEAVE HAS BEEN A BUTCHER IN ASHBURTON FOR OVER 30 YEARS. HE ALSO RUNS HIS OWN FARMING ENTERPRISE SPECIALISING IN FINISHING BEEF CATTLE & LAMBS TO A VERY HIGH STANDARD FOR CUSTOMERS OF HIS OWN SHOP. THE CATTLE, WHICH ARE PREDOMINATELY SOUTH DEVONS, ARE BRED BY HIS BROTHER AT HOLNE SPECIFICALLY FOR RODNEY AND HIS TEAM.

THE QUALITY LAMB IS PRODUCED BY HIS NEPHEW FROM EWES THAT SPEND THEIR SUMMERS ON DARTMOOR. PORK FROM BLACKAWTON & POULTRY FROM CREDITON COMPLETE THE RANGE OF GOOD QUALITY, GENUINE LOCALLY PRODUCED MEAT

UNFORTUNATELY WE CANNOT GUARANTEE ANY OF THE DISHES ARE NUT FREE AND THERE MAY BE THE ODD BONE IN THE FISH DISHES BUT IF THERE IS ANYTHING SPECIFIC YOU REQUIRE PLEASE LET US KNOW AND WE WILL ENDEAVOUR TO DELIVER.

STARTERS

CHEF'S SOUP

PIPING HOT HOMEMADE SOUP WITH REGULARLY CHANGING RECIPES
SERVED WITH FRESH GRANARY BREAD

£4.50

SMOKED MACKEREL PATE

HOMEMADE, LOCALLY SMOKED MACKEREL PATE WITH DRESSED MIXED LEAVES
& A RAMEKIN OF BEETROOT CHUTNEY
SERVED WITH TOASTED GRANARY BREAD

£5.25

CAJUN CHICKEN

GOUJONS OF SUCCULENT CAJUN SPICED CHICKEN BREAST WITH TOASTED
CROUTONS TOSSED TOGETHER WITH MIXED LEAVES & DRESSED WITH OUR OWN
VINAIGRETTE OIL

£5.25

FETA CHEESE & WATERMELON

COOL BUT CRUNCHY WATERMELON BOUND TOGETHER WITH FETA CHEESE,
ROASTED PINE NUTS & FRESH TORN BASIL DRESSED WITH OUR OWN
VINAIGRETTE OIL

£5.50

GARLIC MUSHROOMS & BACON

MUSHROOMS PAN FRIED WITH BACON IN GARLIC BUTTER TOPPED & GLAZED
WITH LOCAL TASTY CHEDDAR
SERVED WITH FRESH GRANARY BREAD

£5.50

CHICKEN LIVERS

CHICKEN LIVERS PAN FRIED WITH MUSHROOMS & SHERRY, FINISHED WITH FRESH
DEVONSHIRE CREAM & SERVED WITH TOASTED GRANARY BREAD

£5.50

CRAB & CRAYFISH COCKTAIL

LOCAL CRAB MEAT & CRAYFISH BOUND TOGETHER IN A LIGHT SEAFOOD SAUCE
ON DRESSED MIXED LEAVES & SERVED WITH FRESH GRANARY BREAD

£6.00

SCALLOPS & ASPARAGUS

FRESH LYME BAY SCALLOPS STEAMED WITH FRESH ASPARAGUS & DRIZZLED
WITH A DILL & LEMON BUTTER
SERVED WITH FRESH GRANARY BREAD

£6.00

MAIN COURSES

LAMBS LIVER

PAN FRIED LAMBS LIVER WITH GRILLED RASHERS OF BACK BACON, COATED
WITH BALSAMIC ONION GRAVY
SERVED ON A BED OF FRESH CHIVE MASH
£10.00

CHICKEN & CORNISH YARG

A SUCCULENT LOCAL CHICKEN BREAST STUFFED WITH CORNISH YARG,
WRAPPED IN BACON, STEAMED & TOPPED WITH A LIGHT CREAMY WILD
MUSHROOM SAUCE
SERVED WITH MINTED NEW POTATOES
£12.00

PORK LOINS

TWO LOINS OF PORK PAN FRIED & LACED WITH A THICK APPLE, PEAR,
SAGE & CIDER SAUCE
SERVED WITH BOULANGERE POTATOES
£12.50

BEEF BOURGUIGNONNE

MADE TO A CLASSIC FRENCH RECIPE USING THE BEST LOCAL BEEF & STREAKY
BACON, NOT FORGETTING THE RED BURGUNDY
SERVED WITH DAUPHINOISE POTATOES
£12.50

DUCK CONFIT

TENDER DUCK LEG COOKED AS CONFIT THEN GLAZED WITH A FRESH PINEAPPLE,
CHILLI & SOY SAUCE WITH A HINT OF FRESH GINGER
SERVED ON A BED OF EGG NOODLES
£12.50

TROUT FILLET

BUTTERFLIED FRESH TROUT FILLET GRILLED & DRIZZLED WITH A
LEMON, FRESH DILL & BLACK PEPPER BUTTER
SERVED ON A BED OF CREAMED POTATO
£12.50

TAGLIATELLE

NESTS OF TAGLIATELLE BOUND TOGETHER WITH A HOMEMADE TOMATO & HERB SAUCE, TOPPED WITH FRESH PARMESAN SHAVINGS & SERVED WITH GARLIC BREAD

£9.00

SEAFOOD LINGUINE

FRESH SCALLOPS, COD, CRAYFISH TAILS & PRAWNS TOSSED TOGETHER WITH LINGUINE IN A CREAM & DILL SAUCE, GARNISHED WITH KING PRAWN CREVETTES & SERVED WITH GRANARY BREAD

£12.00

SUMMER SALAD SPECIALS

HOMEMADE VEGETARIAN TARTLET	£9.50
HOME BAKED HAM & FRESH PINEAPPLE	£10.50
CAJUN CHICKEN	£10.50
CRAB, CRAYFISH TAILS & KING PRAWN CREVETTES	£11.00
FRESH BRIXHAM DRESSED CRAB	£12.50
FRESH LYME BAY SCALLOPS & STEAMED ASPARAGUS	£12.50

**ALL OUR SALAD DISHES COMPRISE OF A CRISP DRESSED SALAD, HOMEMADE COLESLAW, HOMEMADE POTATO SALAD, BOILED EGG, BABY BEETROOT & FINE GREEN BEANS
SERVED WITH FRESH GRANARY BREAD**

WHY NOT ADD A BOWL OF MINTED NEW POTATOES

£1.50

HOMEMADE MAIN COURSE MEALS FOR £9.00

CURRY

ALL OUR CURRIES ARE MADE USING AUTHENTIC INDIAN SPICES & THE BEST
QUALITY LOCAL MEAT

HOUSE CURRY – BUTTER CHICKEN
COOKED TO MEDIUM STRENGTH

CURRY OF THE DAY

WE WILL LET YOU KNOW WHAT TODAY'S CURRY IS

YOUR CURRY MEAL IS SERVED WITH PILAU RICE, PUPPODUM
& A SELECTION OF INDIAN CHUTNEYS.

WHY NOT ADD YOUR CHOICE OF A PLAIN NAAN BREAD OR TWO CHAPATTIS
£1.50

LASAGNE

HOMEMADE BEEF LASAGNE MADE TO OUR OWN RECIPE USING
LOCAL BEEF MINCE & TASTY LOCAL CHEDDAR
SERVED WITH A DRESSED SALAD & GARLIC GRANARY BATTON

STEAK & JAIL ALE PIE

A PROPER HOMEMADE TOP & BOTTOM PASTRY PIE COATED WITH A RED WINE
GRAVY, SERVED WITH MINTED NEW POTATOES & A SELECTION OF FRESH
VEGETABLES

STUFFED MUSHROOM

A LARGE FLAT FIELD MUSHROOM STUFFED WITH SHARPHAM BRIE, TOPPED WITH
A SLICED BEEF TOMATO & ROASTED PINE NUTS
SERVED ON CHAR-GRILLED VEGETABLES WITH A WILD MUSHROOM &
ASPARAGUS RISOTTO

FALAFEL

HOMEMADE SPICED CHICKPEA PATTIE, LIGHTLY FRIED
IN OUR OWN BEER BATTER
SERVED WITH A CRISP SALAD & FRESH GRANARY BREAD

STEAKS: CHAR-GRILLED

RUMP STEAK 8 OZ

£13.25

RUMP STEAK 12 OZ

£16.25

SIRLOIN STEAK 8 OZ

£14.25

FILLET STEAK 8 OZ

£17.50

GAMMON STEAK 10 OZ & THICK CUT
WITH YOUR CHOICE OF A BRACE OF FREE RANGE EGGS
OR PINEAPPLE RINGS
£13.25

ALL COOKED TO YOUR LIKING & SERVED WITH CHUNKY CHIPS, GARDEN
PEAS, OVEN BAKED FIELD MUSHROOM, GRILLED TOMATO & HOMEMADE
ONION RINGS

AND TO ACCOMPANY YOUR STEAK...

GARLIC BUTTER £1.00

STILTON BUTTER £1.00

PEPPER SAUCE £1.50

DIANE SAUCE £1.50