

Table d'hôte- we will endeavour to cook your preferences and will always offer a choice of desserts

Below are a sample of our choices



Main Courses

Beef Bourguignon

Smeaton Aberdeen Angus steak slow roasted with onions, mushrooms and celery

Cottage Pie

Smeaton's best beef mince topped with fluffy mashed potato

Roast Leg of Pork

Home produced Saddleback pork cooked in the old fashioned way, with crackling how your mum used to make it

Roast leg of lamb

Our own Leg of Dorset Horn lamb with fresh mint sauce

Roast Beef

Aberdeen Angus slow roasted beef from our beef cattle with homemade Yorkshire Pudding

Lamb Chops

Chops from our Dorset Horn Lambs with fresh mint sauce

Steak and Blue Pie

Sarah's best steak and Cornish blue cheese in a fluffy pastry pie

Sirloin Steak (£5 extra)

Sirloin of Smeaton Aberdeen Angus, grilled to your liking and served with a pepper sauce

All of the above is served with seasonal vegetables

Omelette

Special Omelette made with free range eggs with a filling of your choice.

Chicken, Bacon and Brie

Free range chicken breast filled with Cornish Organic Brie and wrapped in our own bacon

Both of these dishes are served with chips and fresh salad

Desserts

Homemade Apple Crumble and Custard

Calvados Trifle

Bread and Butter Pudding

Cornish Clotted Cream Rice Pudding

Smeaton Mess- our very own version of meringue, cream and fruit

A selection of Cornish cheeses

Coffee and organic mints

Two courses plus coffee for £22.00 per head, this includes a complementary glass of red or white wine.

Evening Meals