



GREAT WESTERN

At Bovey Castle, we are extremely proud of our history and heritage, which is why we've captured our past in the future of our restaurants.

In the past Bovey Castle was owned by the glorious Great Western Railway, the first owners to open Bovey Castle as a golfing hotel in 1930. Great Western Railway took good care of our hotel for almost 30 years and we wanted their part in our history to be remembered.

The Great Western Railway was famous for its beautiful railway locomotives, always dressed in green with highly polished parts and an overall beautiful livery; our model example of a Castle Class Locomotive is featured on the Champagne bar in the Great Western.

Great Western Restaurant is just a little bit special.

We're not in the market for stuffy dining where you feel like you need to whisper behind your napkin. Great Western Restaurant is relaxed and comfortable, yet upscale and classy. We call it 'exclusive dining', purely because it's an experience you won't find anywhere else.

Our roots are firmly planted in classical cookery, recalling the glamour of the restaurant's Art Deco origins and echoes of a bygone era. They say the first bite is with the eye, so from the very start you are in for a treat as beautifully presented dishes, using locally sourced ingredients, are placed at your fingertips.

The ambience lends itself well to dapper tailoring and a fancy frock so feel free to glam up and feel special for an evening of splendid food and wine.

The kitchen brigade is a perfect balance of youth and experience, lead by Mark Budd who grew up only a few miles away, and who had the intention that one day he would be the head chef here at Bovey Castle.

Dinner DRESS CODE smart casual: We would like all guests to be comfortable. We respectfully ask that no jeans be worn in the restaurant, and no shorts or flip flops, including children. We'll be delighted to hang any jackets or coats safely for you



Our Breads

Our starter dough “Daniela” was born on 11th March 2011 using water that had previously been barrelled with last season orchard fruits and natural flour.

It has then gone through a long fermentation process activating the natural yeasts contained in the flour. Every time we bake bread at Bovey Castle, a specific amount of the starter dough is incorporated, creating a very unique flavour and fermentation in the dough.

At the end of each day Daniela is then fed with flour and water and readied for the next day of baking at Bovey Castle. We are delighted to present a selection to accompany dinner consisting of:

Tomato & Oregano

Garlic & Seeds

Malted Granary

Irish Soda Bread

Starters

Brixham Crab & Poached Cornish Lobster

Green apple, Avocado & Vanilla

Buttermilk Crunch

F – C – CR – E – M – P – SU

(Supplement £5)

Seared Hand Dived Scallops

Oyster Emulsion

Pickled Onions & Beer Battered Clams

C – M – S – MO – SU – G

Loch Duart Salmon

Mi-cuit,

Passion Fruit & Caper, Smoked Bone Marrow, Lapsang Soochong

F – Mu

Squab Pigeon

Almonds, Blood Orange, Sorrell

SU – C – M – G – N

Hot & Cold Duck Liver

Fennel & Pineapple Salad, Roasted Brioche

E – M – C – G – NU – SU

Roast Loin of Rabbit

Artichoke & Pearl Barley

Hazelnut Pesto

M – G – SU

2 COURSES £55

3 COURSES £65

Mains

Torched Fillet of Cornish Brill

Roasted Cauliflower, Crispy Chicken and Wild Mushroom
F – M – S – C – SU

Roast Fillet of Dartmoor Beef

Beef Cheek, Boulangère, Grelot Onions, Celeriac
Supplied by Dartmoor Farmers
C – M – S – SU – MU

Roast Loin of Bovey Estate Venison

Caramelised Shallot Chutney Sauce, Red Leaves
C – G – MU – SU

Poached Fillets of Dover Sole “Veronique”

Chilled Grapes, Lobster Cannelloni
F – E – M – C – G – SU

Roast Cready Carver Duck

Crusted Turnip, Roscoff Onions, Date Sauce
M – C – G – SU

Roast Fillets of John Dory

Chardonnay Butter Sauce, Shellfish & Bitter Lemon
F – G – C – M – MO – CR – SU

2 COURSES £55

3 COURSES £65

Fillet of “Dartmoor Beef Welly”

Confit Sand Carrot
Brussel Sprouts & Bacon
E – G – MU – C – SU – M

18oz Dover sole

Grilled or Meuniere
Sautéed Greens
F – M – SU – G

To Share

SUPPLEMENT £10 pp

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Before you order, please speak to a member of our staff if you have a food allergy or intolerance.

ALLERGEN INDEX

F=Fish E=Egg L=Lupine S=Soy M=Milk C=Celery G=Gluten P=Peanuts
SE=Sesame MO=Molluscs MU=Mustard NU=Tree Nuts CR=Crustacean SU=Sulphur Dioxide

Desserts

Artisan cheese selection

Our cheese board is uniquely selected by our Head Chef and showcases some of the Westcountry's best cheese, : Ticklemoor, Stinking Bishop, Devon Blue, Wookie Hole, Sharpham Brie

M - C - G - SU

(Additional Cheese Course £13.50)

Rhubarb Ginger & Custard

Rhubarb Mousse, Granita & Compote
Vanilla Bavarois Ginger Ice Cream

M - E

Elysium Black Muscat, Quady Winery, California, £8.50

Lime Alaska

Coconut Crumble, Lime Curd

E - M - SU - NU - G

Alsace Pinot Gris, Vendange Tardive, Zind-Humbrecht, Clos Jepsal 2010 £10.00

Hazelnut & Chocolate Soufflé

Praline Ice Cream

(Please allow up to twenty minutes)

E - M - NU - SU

Sauternes, Chateau Guiraud, 1er Cru Classe, 1996, £13.00

Chocolate Liquor Parfait & Orange

Sea Buckthorn Sorbet

M - E - G - SU

Muscat de Beaumes de Venise, La Pastourelle, 2014, £8.00

Banana & Pecan

Banana Cake, Maple Mousse
Corn Ice Cream

E - M - NU

Tokai, Late Harves Cuvee, Sauska, 2005, £9.00

Coffee & petit fours

£6.50

Please beware that our desserts may contain traces of nuts

Before you order, please speak to a member of our staff if you have a food allergy or intolerance.

Please be advised that a discretionary 12.5% service charge will be added to your bill.

Guests staying on a dinner, bed and breakfast package have a £55 per person allocation towards dining.

Additional costs will be charged on consumption.