



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

Native Cornish Lobster & Heirloom Tomatoes

Green Apple & Basil

Buttermilk Crunch

F - C - CR - E - M - P - SU

Supplement £5.00

Hand Dived Scallop & Brixam Mackerel

Oyster Emulsion

Pickled Onions & Beer Battered Clams

C - M - S - MO - SU - G

Cured Salmon

Salt Baked Beetroots, Burnt Orange & Goat Curd

F - MU

Roasted Veal Sweetbreads

Jerusalem Artichoke & Porchini Mushrooms

S - C - M - G - SU

Duck Liver Terrine

Compressed Peaches, Gingerbread Granola, Toasted Brioche

E - M - C - G - NU - SU

Roast Loin of Rabbit

Parsley Risotto & Confit Parsley Root

M - G - SU - E

2 COURSES £55

3 COURSES £65

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

Mains

Roast Sea Trout

Potted Crayfish, Jersey Royal Gnocchi, Cauliflower
F – M – S – C – SU

Roast Rump of Devon Beef

Teriyaki Glazed Cheek, Confit Shallot, Madeira Jus
C – M – S – SU – MU – G

Poached Fillet of Halibut

Ruby Artichoke's, Herb & Native Lobster Tortellini
F – E – M – C – G – SU – CR – MO

Roast Loin & Belly of Spring Lamb

Morel Mushrooms & Broad Beans
C – E – G – M – SU

Roast White Chicken

Wye Valley Asparagus, Egg Yolk Pasta, Gewürztraminer Sauce
M – C – G – SU

Roast Fillets of John Dory

Courgettes & Vine Tomatoes, Clam & Rope Mussel Vierge
F – G – C – M – MO – CR – SU

2 COURSES £55

3 COURSES £65

Fillet of “Dartmoor Beef Wellington”

Jersey Royal Croquettes
English Asparagus
E – G – MU – C – SU – M

To Share
Supplement £10 pp

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Desserts

Honey

Yoghurt Mousse, Devon Honeycake, Lavender Ice Cream,
Burnt Honey Crèmeux & Fresh Honeycomb

M – E – G

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

Apricot Souffle

Pistachio Ice Cream

(Please allow up to twenty minutes)

E – M – NU – SU – G

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

Passion Fruit & Chocolate Shell

Passion Fruit Sorbet Espuma, Chocolate Gel

M – E – G – SU

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

English Strawberry & Clotted Cream Panna Cotta

Rosé Champagne Strawberries

Strawberry Sorbet

E – M

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

Artisan Cheese Selection

Our cheese board is uniquely selected by our Head Chef and showcases some of the West Country's best cheeses: Kidderton Goat's, Stinking Bishop, Devon Blue, Wookie Hole, Elmhurst Brie

M – C – G – SU

Additional Cheese Course £13.50

Coffee & Petit Fours

£6.50

Please beware that our desserts may contain traces of nuts

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 £65 per person allocation towards dining.

Additional costs will be charged on consumption.

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