



G R E A T  
W E S T E R N  
G R I L L

*at Bovey Castle*

EST 1930

If you have any food intolerances or dietary requirements please speak to a member of our staff before ordering.

Please be advised that a discretionary 12.5% service charge will be added to your meal. Prices are inclusive of VAT at the current rate.

**ALLERGEN INDEX:**

F-Fish, E-Eggs, L-Lupin, MO-Molluscs, S-Soy, M-Milk, C-Celery, MU-Mustard, G-Gluten, P-Peanuts, SE-Sesame, NU-Tree nuts, CR-Crustaceans, SU-Sulphur Dioxide

S - small portion | L - large portion | (v) - Vegetarian

## STARTERS

|  |        |
|--|--------|
| Hand cut Dartmoor fillet steak tartare, wood sorrel mayonnaise, onion toasts (MU-SU-C-E-G) | £15.00 |
| Chilled English asparagus, truffle salad cream (V) (MU-C-E-M)                              | £14.00 |
| Bovey Estate venison scotch egg, wild garlic mayonnaise (MU-E-G-E-SU-M)                    | £12.00 |
| Potted Brixham crab and salmon, roundhead lettuce hearts, caperberries (MU-SU-C-E-G-CR)    | £15.00 |
| Crispy Devonshire duck, hoisin, cashew and compressed watermelon salad (NU-SU-C-SE)        | £14.00 |
| Poached quail egg and wild mushroom feuillette, chive butter sauce (V) (E-M-SU-C-G)        | £12.00 |
| Chicken liver parfait, pickled mushrooms, toasted brioche (E-M-SU-G-NU)                    | £12.00 |

## SOUPS

|  |        |
|--|--------|
| Cream of chicken, wild mushroom butter, toasted brioche (M-SU-G-E-C)   | £12.00 |
| Spiced Thai coconut and lobster broth, glass noodles (M-C-CR-F-SU-G-E) | £12.00 |
| Leek and potato, Jersey royals and crème fraîche (V) (M-C-SU)          | £10.00 |

## SPECIALITIES

|   |         |
|---|---------|
| Half a dozen Porthilly rock oysters, red wine shallot vinegar (SU-CR)               | £24.00  |
| Loche Dart smoked salmon, homemade soda bread and fresh horseradish (M-E-G-SU-MU-F) | £20.00  |
| 30g Exmoor Imperial Oscietra caviar, buckwheat blinis and crème fraîche (F-M-E-C-G) | £140.00 |

## TRADITIONAL FAVOURITES

|   |        |
|---|--------|
| West Country shepherd's pie, wild garlic mash, braised English peas, lettuce and onions (SU-M-C-MU) | £20.00 |
| Truffled macaroni cheese, cave aged Cheddar and sour dough crust (V) (M-E-G-C-MU)                   | £16.00 |
| Poached salmon and soft herb fish cake, bitter leaf salad, Nantais sauce (F-E-M-G-MU-SU)            | £18.00 |
| Battered haddock and triple cooked chips, dill tartare and crushed peas (F-E-M-G-MU-SU)             | £18.00 |

## MEAT & GRILLS

|  |        |
|--|--------|
| Grilled calves' liver and smoked bacon, parsley creamed potatoes (SU-G-M-C)          | £19.00 |
| Truffle butter roast Creedy chicken, herb gnocchi, onions and morels (SU-M-C-G-E-MU) | £22.00 |
| Best end of Devonshire lamb, champ and greens (M-G-MU-SU-C)                          | £22.00 |
| Bovey Castle cheeseburger, Lyonnaise onions, triple cooked chips (M-E-G-C-SU-MU)     | £18.00 |
| Poached duck eggs, crispy shallots, bubble and squeak (V) (E-M-C)                    | £16.00 |
| Chicken liver parfait, pickled mushrooms, toasted brioche (E-M-SU-G-NU)              | £12.00 |

## FISH & SHELLFISH

|   |                |
|---|----------------|
| 16oz Grilled Dover sole, Jersey royals, warm tartare sauce (F-MU-M-E)                                     | £ Market Price |
| Risotto of Brixham crab, chilli and spring onion (C-M-CR-SU)  | £22.00         |
| Whole or half grilled Cornish lobster, herb butter and homemade linguini, bitter leaf salad (CR-M-G-E-MU) | £ Market Price |
| Tandoori monkfish, confit lemon gremolata, red pepper pilaf (F-M-MU-G-NU)                                 | £20.00         |

## STEAKS & HOUSE SPECIALS

All of our beef is 30-day dry aged Devon red cattle and served with Jail Ale onion rings and bitter leaf salad

300g Sirloin steak £28.00      550g Côte de boeuf (to share) £50.00      220g Prime fillet £32.00

**Sauces, choose from:** Café du Paris butter, green peppercorn, bone marrow and truffle hollandaise, chervil and tarragon bearnaise (SU-M-C-E-MU)

Fillet of Dartmoor beef "Wellington", Madeira wine sauce, fondant potatoes (to share) £60.00  
(SU-M-G-MU-C-E)

## VEGETABLES, SALADS & SIDES

|                                       |       |   |                    |
|---------------------------------------|-------|---|--------------------|
| Triple cooked chips (G)               | £5.00 | Caesar salad (M-E-F-G-MU)                   | S £6.00   L £12.00 |
| Buttered Jersey royals                | £5.00 | Heirloom tomato, rocket pesto (M-E-G-SU-MU) | £5.00              |
| Spring onion mash (M-E-C-G)           | £5.00 | Mixed leaf and herb (MU)                    | £6.00              |
| Leaf spinach (M-C)                    | £5.00 | Tarragon carrots (M-C)                      | £5.00              |
| Green beans and shallot (M-C)         | £5.00 | Cheese crusted cauliflower (M-E-G-SU-MU)    | £5.00              |
| Parmesan battered courgettes (M-E-SU) | £5.00 |   |                    |

## P U D D I N G S

|   |        |
|---|--------|
| Mixed peel brioche bread and butter pudding, nutmeg ice cream (SU-G-M-C-NU-E) | £10.00 |
| Bovey Castle sherry and toasted almond trifle (SU-M-G-E-MU)                   | £10.00 |
| Warm dark chocolate fondant, whole milk ice cream (SU-E-G-M-NU)               | £10.00 |
| Deep filled duck egg custard tart, poached rhubarb (M-E-G-C-SU)               | £10.00 |
| Treacle tart, caramelised orange and clotted cream (G-M-SU-E-NU)              | £10.00 |

## H O U S E S P E C I A L S

|  |        |
|--|--------|
| Strawberry soufflé, goats milk ice cream (SU-G-M-E-NU)                       | £12.00 |
| Apple tarte tartin, vanilla ice cream and Chantilly (to share) (G-M-NU-SU-E) | £20.00 |
| Lemon curd and meringue, "Eton Mess" (M-G-SU-E-NU)                           | £12.00 |

## H O M E M A D E I C E C R E A M & S O R B E T S

|   |        |
|---|--------|
| Bovey Castle chocolate nut sundae (NU-M-G-E-SU)       | £10.00 |
| Homemade sorbet selection, fruits and berries (SU-NU) | £10.00 |
| Neapolitan ice cream, filo wafers (NU-M-G-E)          | £10.00 |

## C H E E S E S

|   |        |
|---|--------|
| Plated selection of West Country cheeses homemade crackers and chutneys (NU-M-G-E-C-SU) | £12.00 |
| Devon Blue cheese, Eccles cake and truffle honey (G-M-NU-SU-E-C)                        | £12.00 |

## S A V O U R I E S

|   |        |
|---|--------|
| Jail Ale Welsh rarebit (SU-G-MU-M-C)              | £11.00 |
| 3 Porthilly angels on horse back (CR-SU-G)        | £12.00 |
| William's Farm free range scotch woodcock (E-G-M) | £10.00 |