

## A La Carte Dinner Menu



### Starters

Salad of vegetables, toasted seeds and orange miso dressing.	£10.00
Mosaic of wild game with duck foie gras and bullace chutney.	£13.50
Risotto of Cornish cock crab with its own velouté, tempura soft shelled crab and crisp parmesan.	£14.50
Seared yellowfin tuna niçoise, kalamata olive, crisp tomato and fennel.	£15.50
Yuzu marinated squab pigeon, green mango salad and roasted pink peanuts.	£15.75
Dorset King and Queen scallops, braised gem lettuce, smoked bacon and marjoram.	£16.00

### Main

Panfried potato gnocchi with vine ripened tomato fondue, olives and spring vegetables.	£17.50
Fillet of Brixham red gurnard with Bombay potatoes and spiced onion bhajis.	£23.50
Slow cooked belly of Bishop Collings pork, cheek, loin and kidney, crackling pencil.	£26.25
Breast of mallard duck with confit leg, Alsace cabbage and crown Prince squash.	£27.00
Pavé of wild Cornish turbot, potato crisp tiger prawns, courgette ribbons and champagne cream.	£30.50
Fillet of Stokes Marsh beef with prosciutto, veal kidney, cocotte potatoes and artichoke.	£31.00

### Vegetables

Buttered bobby beans.	£4.00
Minted new potatoes.	£4.00



**OLIVE**  
**Tree** RESTAURANT

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### Puddings

Valrhona dark chocolate fondant, cherries and pistachio ice cream.	£9.25
Iced meringue and white peach parfait, caramel almonds and peach liqueur.	£9.25
Bourbon vanilla panna cotta, summer berries and raspberry sorbet.	£9.25
Glazed caramel mousse, caramel sauce and peanut butter ice cream.	£9.25
Selection of homemade ice cream and sorbets.	£9.25
West country cheese plate, chutney and grapes.	£12.00
Warm goats cheese fritter, caramelized figs and jelly.	£12.00

### Glorious golden sweet wines

	75ml
Campbells Rutherglen Black Muscat, Victoria, Australia	£7.00
Monbazillac 2000	£7.00
Aleatico di Puglia, Candido, Italy, 2008	£7.00
Akasi-Tai Shiraume Umeshu, Plum Infused Sake	£7.00
Plessis Pineau des Charentes	£7.00
Traminer Ried Mitterkraftn Beerenauslese, 2004, Ernst Triebaumer	£7.00
Noble Late Harvest Riesling, Paul Cluver, Elgin South Africa	£7.00
Rudera Chenin Blanc, Stellenbosch South Africa	£7.00
Cardenal Cisneros Pedro Ximinez	£9.75
	75ml
Quinta Do Portal LBV Port	£6.00
Quinta Do Portal 10 Yr Old Tawny Port	£7.25
Quinta Do Portal Vintage Port	£12.50
A selection of Fresh Brewed Leaf Teas or Coffee	£4.25

Guests are welcome to smoke in the hotel gardens.

Prices are inclusive of VAT.

A 2% handling charge will be added to American Express transactions.