

# The Conservatory Restaurant

## Fresh Fish from St. Ives

Working out of small ports that hug the Cornish coast, the day boats we source much of our seafood from spend less time at sea resulting in fresher fish and sustainable stocks

### Cornish Plaice Fillets

Curried Mussel Velouté  
Roasted Fennel and New Potatoes  
Fresh Green Vegetables  
**£16.95**

### Fillet of Salmon

Pea Purée, Roasted New Potatoes  
Coriander and Chilli Emulsion  
Fresh Green Vegetables  
**£16.95**

### Oven Roasted Hake Fillet

Bacon and Leek Fricassee, New Potatoes  
Citrus Butter Sauce  
Fresh Green Vegetables  
**£16.95**

West Country Chicken Breast with Truffled Mash Potatoes, Wild Mushroom and Sage Cream Sauce, with Green Vegetables **£16.95**

Braised Blade of Beef with Celeriac Fondant, Hazelnut and Stilton Crust, Stout Gravy, Served With Roasted Root Vegetables and Potatoes **£16.95**

West Country Fillet Steak with Peppercorn Sauce, Garlic and Thyme Potato Rosti, Pan Fried Curly Kale, Roasted Root Vegetables **£25.95**

Local Venison Fillet Wrapped in Bacon, Celeriac Purée, Pickled Pears, Fondant Potato and Red Wine Sauce Served with Roasted Root Vegetables **£20.95**

Roasted Loin of Pork with Celeriac Purée, Crispy Kale, Dauphinoise Potato, Pork Sauce, Served with Green Vegetables **£16.95**

Beetroot Bourguignon with Braised Carrots and Leeks, Puy Lentils, Pan Roasted Wild Mushrooms, Served with Fresh Bread **£15.95**

## Local Organic Ale

(Exeter Brewery Ltd)

### Avocet

Pale straw colour with a light citrus taste. Carefully brewed using the finest organic ingredients

**CAMRA award winner**  
**3.9% ABV**

Celeriac, Pancetta and Hazelnut Soup with Bread **£5.95**

Chicken Liver Parfait with Spiced Chutney and Toasted Brioche **£6.95**

Smoked Salmon Terrine with Rye & Stout Bread **£6.95**

Seared Cornish Scallops with Butternut Squash Purée and Chorizo **£9.95**

Pan Roasted Roulade of Quail, Chestnut Purée and Roasted Figs **£8.95**

Cornish Crab, Avocado Purée, Chilli, Lemongrass & Grapefruit Dressing **£8.95**

Somerset Brie and Cranberry Galette **£6.95**

## Two Course Lunch & Early Bird Dinner

**£17.95**

(Available from 12-2pm and 5:30-6:45pm)

Celeriac, Pancetta and Hazelnut Soup with Bread

Chicken Liver Parfait with Spiced Chutney and Toasted Brioche

Smoked Salmon Terrine with Rye & Stout Bread

Somerset Brie and Cranberry Galette

Fillet of Salmon, Pea Purée, Roasted New Potatoes  
Coriander and Chilli Emulsion  
Fresh Green Vegetables

Oven Roasted Hake Fillet, Bacon and Leek Fricassee,  
New Potatoes, Citrus Butter Sauce  
Fresh Green Vegetables

West Country Chicken Breast with Truffled Mash Potatoes,  
Wild Mushroom and Sage Cream Sauce, with Green Vegetables

Braised Blade of Beef with Celeriac Fondant, Hazelnut and Stilton Crust,  
Stout Gravy, Served With Roasted Root Vegetables and Potatoes

Roasted Loin of Pork with Celeriac Purée, Crispy Kale, Dauphinoise Potato,  
Pork Sauce, Served with Green Vegetables

Beetroot Bourguignon with Braised Carrots and Leeks, Puy Lentils,  
Roasted Wild Mushrooms, Served with Fresh Bread

Chocolate Delice with Hazelnut Ice Cream **£6.00**

Iced Raspberry Parfait with Lemon Meringue **£6.00**

Orange Crème Brûlée, Blackberry Soup and Clotted Cream **£6.00**

Cinnamon Baked Cheesecake with Apple Compôte **£6.00**

Plum and Almond Tart with Vanilla Ice Cream **£6.00**

Selection of Local Cheeses **£8.50**

Selection of Ice Cream and Sorbets, per Scoop **£1.50**

Allergy Advice available upon request

Although all effort is made to ensure otherwise, fish may contain bones, Shellfish may contain shell and game may contain shot

Food Served Tuesday to Saturday 12.00 noon until 2.00pm and 5.30pm until 9.00pm

Gratuities are at your discretion (However, **10% Service Charge will be added to all tables of 8 or more**)

Owned by: Med Dining Limited, 18 North Street, Exeter EX4 3QS Tel: (01392) 273858