

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

Pan Fried Sea Trout

Sundried Tomato Arancini,
Picante Olive and Red Pepper Sauce
and Fresh Green Vegetables
£16.95

Fillet of Cod

Curried Parsnip Puree, Braised Puy Lentils
and Fresh Green Vegetables
£16.95

Whole Grilled Plaice

Lemon and Caper Buerre Blanc, Roasted New Potatoes
and Fresh Green Vegetables
£16.95

Loin of Pork, Glazed Turnip, Apple and Sage Chutney,
Grain Mustard Sauce,
Served with Fresh Green Vegetables **£16.95**

Loin Of Venison, Braised Hispi Cabbage, Dauphinoise Potato,
Garlic Puree and Red Wine Sauce,
Served with Roasted Vegetables **£20.95**

Braised Blade of Beef, Slow Roasted Onions,
Wild Mushroom and Tarragon Sauce, Mashed Potato,
Served with Roasted Vegetables **£16.95**

West Country Fillet Steak,
Confit Potato, Peppercorn *or* Blue Cheese Sauce,
Served with Roasted Root Vegetables **£25.95**

Smoked Beetroot and Apple Ravioli with Garlic Velouté,
Horseradish Crème Fraiche, Parmesan Crisp,
Peppery Salad with Hazelnut Dressing **£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

500ml - £3.95

Chicken Liver Parfait with Red Onion Marmalade **£6.95**

Scallops with Pig Cheek and Black Pudding Terrine **£9.95**

Charred Sea Trout with Blood Orange and Fennel Salad **£6.95**

Oak Smoked Cheddar Cheese and Onion Risotto **£6.95**

Cauliflower and Cornish Blue Cheese Soup **£6.95**

Two Course Lunch & Early Bird Dinner

£17.95

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

Chicken Liver Parfait with Red Onion Marmalade

Charred Sea Trout with Blood Orange and Fennel Salad

Oak Smoked Cheddar Cheese and Onion Risotto

Cauliflower and Cornish Blue Cheese Soup

Loin of Pork, Glazed Turnip, Apple and Sage Chutney,
Grain Mustard Sauce,
Served with Fresh Green Vegetables

Braised Blade of Beef, Slow Roasted Onions,
Wild Mushroom and Tarragon Sauce, Mashed Potato,
Served with Roasted Vegetables

Fillet of Cod, Curried Parsnip Puree, Braised Puy Lentils
and Fresh Green Vegetables

Smoked Beetroot and Apple Ravioli with Garlic Velouté,
Horseradish Crème Fraiche, Parmesan Crisp,
Peppery Salad with Hazelnut Dressing

Whole Grilled Plaice,
Lemon and Caper Buerre Blanc,
Roasted New Potatoes and Fresh Green Vegetables

Chocolate Delice with Blood Orange Curd and Sugared Pistachios **£6.00**

Spiced Brioche Bread and Butter Pudding with Apple Compote **£6.00**

Drambuie Crème Brûlée with Raspberries and Toasted Oats **£6.00**

Custard Tart with Poached Rhubarb **£6.00**

Sticky Toffee Pudding with Caramelised Banana **£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