

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

Fillet of Cornish Plaice

Sauce Vierge, Dauphinoise Potato,
Served with Fresh Green Vegetables
£16.95

Cornish Hake Fillet

Garlic and Herb Exmouth Mussels
Buttered New Potatoes
Served with Fresh Green Vegetables
£16.95

Pan Fried Chicken Breast with Leg & Wild Mushroom Terrine,
Mushroom Ketchup, Anna Potato
Served with Fresh Green Vegetables **£16.95**

Braised Blade of Beef,
Broccoli & Stilton Bubble and Squeak, Real Ale Gravy,
Served with Roasted Vegetables **£16.95**

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

Creedy Carver Duck Breast and Leg,
Roasted Fennel, Blackberry Sauce & Parmentier Potatoes,
Served with Roasted Root Vegetables **£20.95**

Confit Shallot Tarte Tatin, Somerset Goats Cheese,
Served with Anna Potato and Fresh Green Vegetables **£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

Blue Cheese, Fig and Red Onion Galette **£6.95**

Seared Cornish Scallops with Pea Purée and Ham Hock **£9.95**

Citrus Cured Sea Trout with Horseradish Cream **£6.95**

Venison Carpaccio with Smoked Golden Beetroot **£6.95**

Crab, Lemon & Chilli Tagliatelle **£8.95**

Cullen Skink – Potato and Onion Soup with Smoked Haddock **£6.95**

Two Course Lunch & Early Bird Dinner

£17.95

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

Blue Cheese, Fig and Red Onion Galette

Citrus Cured Sea Trout with Horseradish Cream

Venison Carpaccio with Smoked Golden Beetroot

Cullen Skink – Potato and Onion Soup with Smoked Haddock

Pan Fried Chicken Breast with
Leg & Wild Mushroom Terrine, Mushroom Ketchup,
Anna Potato, Served with Fresh Green Vegetables

Confit Shallot Tarte Tatin, Somerset Goats Cheese,
Served with Anna Potato and Fresh Green Vegetables

Cornish Hake Fillet, Garlic and Herb Exmouth Mussels
Buttered New Potatoes, Served with Fresh Green Vegetables

Braised Blade of Beef,
Broccoli & Stilton Bubble and Squeak, Real Ale Gravy,
Served with Roasted Vegetables

Chocolate Tart with Pistachio Ice Cream **£6.00**

Honeycomb Crème Brûlée **£6.00**

Passion Fruit Delice with Caramelised Pineapple **£6.00**

Treacle Tart with Clotted Cream **£6.00**

White Chocolate Cheesecake with Blueberry Compote **£6.00**

Lemon Tart with Raspberry Sorbet **£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