

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

Pan Fried Stone Bass

Roasted New Potatoes,
Brown Shrimp, Caper and Garlic Butter
Served with Fresh Green Vegetables
£20.95

Oven Roasted Chicken Breast,
Lemongrass Velouté, Parmentier Potatoes,
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,
Streaky Bacon and Spring Onion Potato Rosti, Peppercorn Sauce,
Served with Roasted Root Vegetables **£25.95**

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

Ras el Hanout Roasted Cauliflower, Tomato and Lentil Sauce
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

Heirloom Tomato Salad with Smoked Tomato & Olive Vinaigrette, Sour Dough Croutons and Bloody Mary Sorbet **£6.95**

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

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

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

Crab, Chilli & Coriander Roulade with Pickled Apple and Grapefruit **£8.95**

Bacon & Brie Arancini with Chicory Chutney **£6.95**

Two Course Lunch & Early Bird Dinner

£17.95

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

Heirloom Tomato Salad with Smoked Tomato & Olive Vinaigrette,
Sour Dough Croutons and Bloody Mary Sorbet

Citrus Cured Mi Cuit Sea Trout with Horseradish Cream

Chicken Liver Parfait with Toasted Brioche and Grape Chutney

Bacon & Brie Arancini with Chicory Chutney

Oven Roasted Chicken Breast,
Lemongrass Velouté, Parmentier Potatoes,
Served with Fresh Green Vegetables

Ras el Hanout Roasted Cauliflower, Tomato and Lentil Sauce
Served with Anna Potato and Fresh Green Vegetables

Fillet of Cornish Plaice, Sauce Vierge, Dauphinoise Potato,
Served with Fresh Green Vegetables

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

Chocolate Delice with Poached Cherries and Mascarpone Cream **£6.00**

Gooseberry & Elderflower Bakewell Tart with Crème Normande **£6.00**

White Chocolate Parfait with Roasted Peach and Raspberries **£6.00**

Chilled Blackberry Soup with Orange Crème Brûlée **£6.00**

Baked Vanilla Cheesecake with Strawberries **£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