

THE CEDAR RESTAURANT

While You Wait

Glass of Prosecco £7

The Ultimate Aperitif - Negroni £12

Bread Board with garlic butter, pesto, olive oil & balsamic £7 (v)
GLUTEN | MILK | NUTS | SULPHITES

Garlic & Herb Flat Breads with Hummus £7 (vg)
GLUTEN

Marinated Olives with sun blushed tomatoes £5 (vg)
NONE

Spiced Nuts £4 (vg)
NUTS

Salt & Pepper Squid with tartare sauce £7
MOLLUSC | EGG

Tempura King Prawns with sweet chilli sauce £8
CRUSTACEAN | SULPHITES

Starters

Soup of the Day £7 (vg)
served with toasted focaccia
GLUTEN

Ham Hock Terrine £9
with poached apples, piccalilli & crisp bread
GLUTEN | MUSTARD | SULPHITES

Goats Cheese Brûlée £9 (v)
topped with granola, pomegranate & pistachio
served with toasted ciabatta & caramelised red onion
GLUTEN | NUTS

Pan Fried Scallops £13
with beetroot & horseradish
served with pancetta & balsamic glaze
MOLLUSC

Crab Tian £9
with avocado, cucumber gazpacho, apple & celeriac salad garnish
CRUSTACEAN

Melon, Feta & Dragon Fruit Salad £9
with micro mint
MILK

Mains

Duck Breast £24
with baby potatoes, white asparagus, poached peach
red chicory & raspberry sauce
NONE

Lamp Rump £24
with beetroot puree, roasted golden beetroot,
broad beans Dauphinoise potato, spinach & artichoke pesto
MILK

Monkfish Wrapped in Pancetta £22
with samphire, grilled courgette ribbons, Romesco & spinach salad
with spiced aubergine & pepper dressing
FISH

Beer Battered Haddock £17
with chunky chips, pea puree, pickled onion
& homemade tartar sauce
GLUTEN | EGG | FISH | MILK | SOYA

Chef's Curry of the Day £17
with long grain rice, nanna bread, poppadum & mango chutney
GLUTEN

Chalk Stream Trout £18
served on a saffron, spring green & clam broth
FISH

Risotto Primavera £16 (vg)
with broad beans, peas, asparagus, green beans & pea puree
NONE

Steak & Devon Blue Pie £17
served with creamy mash, seasonal vegetables & red wine jus
GLUTEN | MILK

Gnocchi £15 (v)
with tomato & mascarpone sauce
MILK

Mushroom Carbonara £15 (v)
pappardelle pasta with wild mushrooms, garlic & shallot sauce
GLUTEN | EGG | MILK | SOYA

From the Grill

8oz Fillet Steak £40
with Heirloom tomatoes, King Oyster mushroom
pont neuf potato & peppercorn sauce
MILK | SOYA

8oz Beef Burger £17
in a toasted Brioche bun with mature cheese, beef tomato
red onion, gherkins & relish served with skinny fries
GLUTEN | SOYA | MILK

Beetroot, Red Pepper & Quinoa Burger £17 (v)
in a toasted Brioche bun with mature cheese, beef tomato
red onion, gherkins & relish served with skinny fries
GLUTEN | SOYA | MILK

Grilled Piri Piri Chicken Burger £17
in a toasted Brioche bun with mature cheese, beef tomato
red onion, gherkins & relish served with skinny fries
GLUTEN | SOYA | MILK

Sides

Skinny Fries £4 (vg) SOYA
New Potatoes £4 (vg) NONE
Seasonal Vegetables £4 (vg) NONE
Garlic Bread £5 (v) GLUTEN

Cheesy Fries £5 (v) MILK | SOYA
Creamy Mash £4 (v) MILK
Side Salad with French dressing £4 (vg) MUSTARD
Onion Rings £5 (vg) GLUTEN | SOYA

A discretionary service charge of 12.5% will be added to your bill & divided between all staff, independently from the business

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients.
If more information about allergens is required, please ask a member of the team.

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Desserts

Chocolate Truffle Brownie Tort £9 (vg)
with pistachio ice cream
NONE

Lemon Meringue Tart £9 (v)
with macerated raspberries & raspberry sorbet
GLUTEN

Apple Tarte Tatin £9 (v)
served with clotted cream
GLUTEN | MILK

Tiramisu £9 (v)
with homemade biscotti
GLUTEN | MILK

Mango, Coconut & Passion Fruit Panna Cotta £9 (v)
with forest berries
NONE

Beechdean Ice Cream (v/vg) or Sorbet £8 (vg)
three scoops of your choice
MILK (Ice cream)

Cheese Board Selection £15
Stilton, Brie & Cornish Yarg & smoked Applewood served with biscuits, chutney & duck rillettes
GLUTEN | MILK

To Finish

Sauternes Dessert Wine 75ml £8

Port LBV 75ml £8

Tawny Port 75ml £8

Espresso Martini £12

Pornstar Martini £12

Liqueur Coffee £11

Children's Menu

1 Course £9; 2 Courses £14

Mains

Margherita Pizza (v)
GLUTEN | MILK

Mac 'n' Cheese Bites with fries & salad
GLUTEN | EGG | SOYA | MILK

Fish Goujons with seasonal vegetables or fries
GLUTEN | FISH | SOYA

Chicken Bites with seasonal vegetables or fries
GLUTEN | SOYA

Dessert

Chocolate Brownie with vanilla ice cream
MILK | EGG

Two Scoops of Beechdean Ice Cream
MILK

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