




THE ORANGE TREE RESTAURANT

STARTERS

Roasted Butternut Squash Soup (V) - £5.75 

Soup of roasted Butternut Squash flavoured with Ginger and Garlic finished with Crème Fraiche and Coriander Pesto

Beetroot with 'Wasabi' Mousse and Cashew Nuts (V) - £6.50 

Marinated Beetroot layered with 'Wasabi' Horseradish Mousse and Black Pepper candied Cashew Nuts

Goats Cheese Parcel with Pear Chutney (V) - £6.75

Baked Goats Cheese in crisp Filo Pastry with 'Williams' Pear Chutney served with a Herb Salad in Walnut Dressing

Fillet of Sea Bream and Fennel Salad - £7.00 

Pan fried Fillet of Sea Bream on a Saffron flavoured Fennel Salad with a sun-dried Tomato Tapenade

Ballotine of Corn-fed Chicken and Wild Mushrooms - £7.50 

Corn-fed Chicken filled with Wild Mushrooms and Baby Spinach accompanied by a Shallot and White Balsamic Relish

Brixham Crab Bisque with King Scallops - £8.50 

Brixham Crab Bisque flavoured with Tomato, Tarragon and Vermouth served with pan-seared King Scallops

Rondelle of Confit Duck with Foie Gras - £9.00 

Confit of 'Creedy Carver' Duck served with sautéed Foie Gras on a warmed Puy Lentil and Truffel Oil Vinaigrette



INTERMEDIATE REFRESHER COURSE

Pink Grapefruit Sorbet - £2.50 

Tipsy Lemon Sorbet - £5.00 

Lemon Sorbet with White Port

Campari Orange - £5.00 

Orange Sorbet with Campari Bitter

A discretionary 10% service charge will be added to your bill for parties of 10 or more

MAIN COURSES

Tomato Tart with Spinach Malfatti (V) - £14.50

Baked Puff Pastry Tart of Confit Vine Tomatoes and caramelised Red Onions accompanied by Spinach and Ricotta 'Malfatti' with Parmesan and Pine Nuts

Supreme of Guinea Fowl - £16.00

Supreme of Guinea Fowl with roasted Squash, smoked Pancetta and Cannellini Beans served on a Red Wine and Thyme Jus

Sea Bass with 'Brixham' Mussels - £16.75

Pan seared Fillet of Sea Bass and steamed Brixham Organic Mussels Finished with a Fennel and Garlic Herb Butter

Pork Tenderloin and Black Pudding- £17.50

Medallions of locally-reared Pork Tenderloin accompanied by Black Pudding and sautéed Apple on a 'Yalberton Farm' Cider and Dairy Cream Sauce


Duo of 'West Country' Lamb - £17.75

Best End of 'West Country' Lamb marinated in Garden Herbs and slow roasted Shoulder 'en croûte' baked in Puff Pastry with a Rosemary Jus


Fillets of Lemon Sole 'a la Lucernoise' - £18.00

Locally caught Lemon Sole, pan-fried with Capers and Tomato Concassé finished with a Lemon and Parsley Jus

Grilled Prime 'West Devon' Fillet Steak

either Plain - £18.50 

or with a Devon Blue Cheese Sauce - £19.50 


or with a Brandy and Green Peppercorn Sauce - £19.75 

The 'Orange Tree' Tournedos with Foie Gras - £21.50

'West Devon' Fillet of Beef, pan seared and oven roasted, topped with sautéed Foie Gras finished with a rich Madeira and Morel Mushroom Jus and White Truffle Oil

Included in all the above main course prices are Potatoes for each table and your individual dish of Seasonal Vegetables, served to compliment our dishes

If you have any special dietary requirement e.g. Coeliac, please advise our Staff who will be more than happy to help.

 This symbol indicates, that these dishes are suitable for Coeliac Diet.

If you order a Starter as a Main Course there is a discretionary minimum dish charge of £12.00

A discretionary 10% service charge will be added to your bill for parties of 10 or more

DESSERTS

Lemon Sorbet 'Kir Royal' - £5.50 

Lemon Sorbet with Black Currant and Cassis Liqueur

The 'Orange Tree' Crème Brûlée - £6.00  (without the biscuits)

Traditional Crème Brûlée flavoured with Vanilla Bean and 'Grand Marnier'
served with Orange Marmalade Biscuits

Sticky Toffee Pudding with Rum and Raisin Ice Cream - £6.50

Individual baked Toffee and Date Pudding with a rich Toffee Sauce
accompanied by home-made Rum and Raisin Ice Cream

Chocolate and Hazelnut Brownie with Sour Cherries - £6.75

Dark Belgium Chocolate and roasted Hazelnut Brownie
with Vanilla Bean Ice Cream and Sour Cherries

Coconut and Mango Vacherin - £7.50 

Coconut Meringue Torte filled with iced Coconut Mousse and Mango Sorbet
accompanied by caramelised Bananas

'Rhubarb, Rhubarb, Rhubarb...'- £8.00


Dessert Selection of baked Rhubarb and Meringue Tart,
'Rhubarb and Custard' with Chantilly Cream and Almond Crunch
and White Chocolate Parfait with spiced Rhubarb

West Country Cheese Board - £6.75  (please ask for Gluten free Biscuits)

Selection of Devon and Cornish Cheeses
served with 'Devon' Chutney and either Oatmeal or Water Biscuits

Our Port, Dessert Wines, Whisky, Cognac, Armagnac and Liqueurs are listed separately

We offer you a choice of 'fair-trade' Filter Coffee, 'fair-trade' Decaffeinated or 100% Arabica Espresso Coffee, Ceylon or Herbal Teas

 This symbol indicates, that these dishes are suitable for Coeliac Diet

We accept Cash, Debit Cards, Maestro, MasterCard and Visa, but due to an increase in cheque fraud
we do not accept cheques, unless by prior arrangement.

A discretionary 10% service charge will be added to your bill for parties of 10 or more.

Thank you for dining with us, we look forward to welcoming you again...