

The Dinner Table Restaurant  
at North Walk House

## Standard Exmoor Menu

Set price £26.50 for 4 courses

### *Our Menu for Half Board Packages*

#### Start

**Fresh Soup:** we make our own stock – favourites include wild mushroom soup (V), fresh tomato soup (V) and local seafood Cajun gumbo.

or

**Exmoor Blue Salad:** if you like strong blue cheese you will enjoy this stinging local cheese on a bed of leaf (for much of the year grown in our own potager) with sweet fresh pears tossed in lemon and cracked peppercorns, toasted pecans and a walnut oil vinaigrette (V)

or

**Fresh Melon:** a quarter of a ripe melon rubbed with fresh lime and, in season, topped with local strawberries. (V)

or

**Smoked Trout:** a bed of leaf (grown by us in season) with lime and walnut oil vinaigrette topped with locally caught and locally smoked trout from the Taw River.

#### Next

**Fresh Local Fish:** Whole Appledore plaice on the bone or cod lightly baked with organic bread crumbs, parmesan cheese and local parsley. Served with salad and potatoes.

or

**Lemon & Fresh Tarragon Chicken:** Breast of free range chicken from Creedy Carver, marinated in lemon, garlic, ginger and white wine with fresh tarragon, pan fried. Served with side veg and potatoes.

or

**Exmoor Organic Braised Beef:** A savoury dish with beef from Hindon Organic Farm, marinated in a litre of red wine, slow cooked in the Aga over night with carrots, celery, onions, mushrooms and peppers in a rich gravy. Served with potatoes.

or

**Orange Duck:** Breast of free range Aylesbury duck from Creedy Carver, marinated in soya and orange, pan-fried and glazed with freshly squeezed orange and white wine reduction. Served with side veg and potatoes.

or

**Veg: The Rugged Jack!** We slow roast aubergine, peppers, and shallots until they are caramelised and stack them with local Ticklemore goats cheese, fresh thyme, roasted mushrooms and tomatoes to make a handsome

vegetable stack that resembles the rock formation of the same name in the Valley of Rocks! (V)

The beef from Hindon Organic Farm and poultry from Creedy Carver are free-range and do not have GM feed, antibiotics or growth promoters. These are both local family-run farms.

#### Next

**Seasonal homemade dessert:** favourites include chocolate chestnut truffle cake, Devon apple snow and fresh fruit crumbles with almond and orange topping served with ice cream or organic crème fraiche

or

**Styles Farmhouse Ice cream** from Somerset. Made with the finest ingredients, selection varies, may include: Vanilla, Honeycomb, English Toffee, Blackberries and cream, Tiramisu and others, depending on availability.

or

**The Exmoor Cheese Board:** a selection of 3 local cheeses from: Taw Valley mature cheddar – the salt is left to crystallise, making a crunchy, crumbly flavourful bite; Exmoor Blue – stinging and melting; Sharpham Elmhurst – made with raw jersey cow cream – mild and rich, a crumbling soft cheese in a rind; organic Somerset Brie – more flavourful than most bries – soft and rich and creamy; Ticklemore goats cheese – unlike some goats cheeses, this semi-soft cheese has a rich deep flavour.

#### Last

Fair trade organic filter coffee with chocolate mints.

**See also our Blackboard Menu for daily specials!**

*And Enjoy!!*

The Dinner Table Restaurant  
at North Walk House  
**Exmoor Specials**  
Set price £27.50 for 2 courses

Start

As for Set Menu

Next

**Meat from Hindon Organic Farm, Exmoor**

**Organic Beef:** 8-10 oz ribeye or sirloin steak, hung for 5 weeks – pan fried with fresh aromatic herbs and garlic, served with a red wine and mustard reduction, pan fried mushrooms and cherry tomatoes. Served with salad or local seasonal veg and potatoes.

**Organic Lamb:** a tender toothsome 8-10 oz lamb rump – pan fried with garlic and rosemary, finished in the Aga and served with a red wine and redcurrant reduction. Served with local seasonal veg and potatoes.

*The Aberdeen Angus cattle and Hill sheep at Hindon Organic Farm graze in pastures next to the sea, infused with salt air, have no GM feed, antibiotics or growth promoters. The meat is delivered to us weekly. Hand on heart, the flavour is special.*

Fish

**Local Fresh Fish:** whole wild line-caught sea bass from Appledore - steamed in the Aga in a parcel of seasoning and white wine, stuffed with aromatic ginger, spring onions and garlic and served with a soya glaze with a side salad (grown by us in season) and potatoes.

Next

As for Set Menu

Last

Coffee and chocolate mints £2.50

Disclaimer: availability is subject to seasonal changes and deliveries and all these choices may not be available at any one time!