



# HOME FARM HOTEL

LAND TO SEA, DEVON UNFILTERED

## Small plates

**King Prawns £13.50**  
Wasabi butter, ciabatta

**Crab Risotto £14**  
*With pea shoots*

**Crispy Baby Squid £9.5**  
Pink peppercorn, Cornish salt dust, miso mayo

**Duck Ravioli £12**  
Wild mushrooms, veal jus

**Duck Liver Parfait £10**  
Apricot jelly, sour dough, whipped butter

**Beetroot Gnocchi £8**  
Texture of beetroot and whipped goat's cheese

**Woodland Wild Mushrooms £10**  
Truffle dust, homemade sour dough

*Please Note: Dish availability varies day to day*

# Mains

## **Lamb Rump £24**

Served with black garlic mash, baby carrots, black kale, red wine sauce

## **Otter Duck Two Ways £34**

Breast and confit duck leg ravioli, duck jus, calvanero

## **Local Wild Mushrooms £25**

Beetroot gnocchi, roast apple, vegan parmesan

## **Steak and Leek Pie £19**

Truffles mash potatoes, buttered vegetables, beef jus

## **Luxury Fish Pie £24**

Smoked haddock, salmon and cod – topped with truffle mash and seasonal vegetables

## **Wild Hake £19**

Tempura batter (gf), triple cooked chips, dill & wasabi pea purée, tartar sauce

## **Ground Steak Burger £25**

Topped with lobster, wasabi mayo, gourmet bun, gherkin, beef tomato, baby gem lettuce, served with truffle fries

## **8oz Ribeye Steak £35**

Locally sourced Devon beef, duck fat chips, slow cooked tomato, field mushroom, pea shoots, watercress

## **8oz Fillet Steak £48**

Locally sourced Devon beef, duck fat chips, slow cooked tomato, field mushrooms stuffed with ox cheek, watercress

# Sides

Tempura Battered Onion rings **£5.5**

Triple cooked truffle chips **£5.5**

Fries topped with parmesan and pepper **£5.5**

Beef tomato and red onion salad with avocado oil **£6**

# Desserts

**Blackberry Ice parfait £9**

*Frangipane, wasabi Chantilly cream*

**Custard Pannacotta - £8.5**

Served with rhubarb and shortbread

**Chocolate nemesis £9.5**

*Incredibly chocolaty*

**Textures of lemon £9**

*Lemon posset crème brûlée, lemon almond cake*

**Selection of ice cream (3 scoops) £8.5**

Strawberry, Vanilla, Chocolate

**Sticky toffee pudding, toffee sauce - £8.5**

Served with clotted cream ice cream

**Cheese board – £12**

Served with home made chutney and biscuits

*Wherever possible we use locally sourced fresh ingredients.*

*We only use the finest vegetables, poultry, meat, and fish.*

*Both chef (Dan) and the general manager (Craig) have very high standards.*

*Almost all of our food is prepared from scratch using the finest ingredients we can find.*

*Exceptions would include occasional pre-prepared stocks – although usually we'll make our own - and the ice creams.*

*Our poultry comes from Otter poultry*