

STARTERS

*Homemade cream of parsnip soup
Served with locally made crusty bread**

END

*Cantaloupe melon with orange and a
drizzle of Plymouth Gin**

END

*Hot smoked mackerel fillet with
horseradish, brown bread* and a green
salad*

MAIN COURSES

***HOMEMADE STEAK CASSEROLE
WITH A HERB SCONE***

*Tender pieces of Postbridge beef*cooked in
gravy with a homemade herb scone and served
with new potatoes and seasonal
vegetables*

END

SUPREME OF CHICKEN

*A tender chicken breast with bacon in a
creamy tarragon & mushroom sauce, served
with rice and seasonal vegetables*

END

HOMEMADE WILD RABBIT PIE

From locally caught rabbits with a shortcrust
top and served with seasonal vegetables and new
potatoes*

***MEDITERRANEAN VEGETABLE
PUDDING***

*Spinach, cherry tomatoes and mozzarella cheese
in a light suet crust served with new
potatoes and seasonal vegetables*

END

***HOMEMADE
ROOT VEGETABLE AND HARICOT
BEAN CASSEROLE WITH
A HERB SCONE***

*Root vegetables and haricot beans in a
vegetarian gravy, a homemade herb
scone and served with new potatoes &
seasonal vegetables.*

DESSERTS

***Chocolate and hazelnut meringue
roulade with Irish cream liqueur***

END

***Tarte au citron with Devonshire
Farmhouse Clotted Cream****

END

***Two scoops of Devonshire farmhouse
Ice cream* with summer fruits***

***As part of our "Buy Local" -
campaign items sourced within 30
miles of the hostel are marked with
an asterisks***