



Ammonite
Dinner Menu

Served daily 18:30 – 20:30p.m.
£50 per person allowance on inclusive dinner tariff

First Course

Isle of Wight Fermented Tomato Tart £13 (GF*)
ragstones goats cheese, fermented tomato ketchup, oregano (V)

Lyme Bay Scallops £16 (GF*) (DF*)
roe chilled bouillabaisse, blood orange, masala wine, sea herbs

Smoked Ham Hock & Manchego Bon Bons £12
black garlic ketchup

Cornish Crab Cone £15 (GF*)
ginger compressed watermelon, miso brown crab mayonnaise, chilli

Brown Butter Smoked Haddock Arancini £11
spring onion mayonnaise

Warm Pitta Bread for 2 £11 (GF*) (DF) (VG)
hummus, spiced toasted chickpeas, confit garlic, wild garlic oil

Main Course

Beer and Parmesan Crusted Monkfish £30 (GF*)
warm tartar & smoked mussels beurre blanc, sweet & sour
cucumber and seaweed salad

Butternut & Sage Tortellini £19 (VG)
basil & rocket pesto sauce, kale, herb oil

Fossil Farm Pork Tenderloin £28 (GF) (DF*)
truffle pomme puree, pickled baby apples, burnt apple puree, Wye
Valley asparagus, jus, watercress

Gorgonzola Gnocchi £19 (V)
Romesco sauce, pickled radicchio, herb oil, sunflower seeds

Fossil Farm Beef Fillet £38 (GF*) (DF*)
crusted chilli ragu, coffee, carrot, charred Roscoff onion, pickled
shallots, café au lait sauce

Spring Rump of Lamb £30 (GF) (DF*)
lamb shoulder, potato terrine, broad bean a la Française, pea puree,
lamb sauce

Market Fish of the Day £21 (GF) (DF*)
brown butter baked sweet potato, carrots, chickpea, chorizo,
coriander

Sides £5 each

Triple Cooked Chips

Seasonal Mixed Vegetables

Trill Farm Leaves, Olives & Parmesan Salad

Jersey Royal Potatoes

From the Grill

Fossil Farm 8oz Sirloin / 8oz Ribeye £32 (GF)
confit portobello mushroom, cherry tomato, triple cooked chips
peppercorn or red wine sauce

To Share

£90 two courses, two people - 24hr notice required

Warm Pitta Bread

hummus, spiced toasted chickpeas, confit garlic, wild garlic oil

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Hake a la Bearnaise

ratatouille, buttered Jersey Royals, smoked mussels

or

Fossil Farm Beef Wellington

sautéed potatoes, coffee carrots, beef dripping sauce



Pudding

Caramel Panna Cotta £11 (GF)
banana, kahlua syrup, banana crumble

Chocolate Brownie £13
fresh raspberries, miso ice cream

Mango & White Chocolate Cheesecake £12
mango & vanilla salsa, mango sorbet, baked white chocolate

Affogato £8 (VG*)
Granny Gothards vanilla ice cream with a shot of espresso

Granny Gothards Ice-creams and Sorbets
1 scoop £5 / 2 scoops £7 / 3 scoops £9 (GF) (DF*)

Selection of West Country Cheese £12
artisan cracker, grapes, quince jelly (GF*)



Our Suppliers

Kingfisher

Based in Brixham, located next to the world famous Brixham Fish
Market, Kingfisher supply fresh fish and quality seafood
across the South West.

Jurassic Coast Meats

Jurassic Coast Meats (Fossil Farm) was established in 2008 by the
Sealey family to market their English Rose Veal reared on the family
farm. Eric, Liz and their son James run the farm specialising in
English Rose Veal and grass-fed, free-range Aberdeen Angus Beef.

West Country

Established in 1856, the business is built on an unrivalled network
of dedicated high quality local vegetable and fruit growers as well as
links with national and international fresh produce markets.

Trill Farm

Local, seasonal, and organic – perfect!

Vegan (VG), Vegetarian (V), Gluten Free (GF), Dairy Free (DF), Can Be (*)

Subject to changes V2

Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information
If you prefer a simpler style dish, please let us know