



A glimpse of our menu

Enjoy a choice of 2 or 3 courses from our carefully crafted set menu, tailored for every taste

To Start

Fresh Home Baked Sourdough Bread (V)

Served with slightly salted butter

Soup Of The Day (V)

Homemade soup, using seasonal fresh produce and seasoned to perfection

King Prawns And Smoked Salmon

Succulent king prawns and oak smoked salmon served on a bed of mixed salad leaves with a fresh lime & ginger dressing topped with horseradish cream

Pesto And Cherry Vine Tomato Bruschetta (V)

Freshly griddled sourdough bread with fresh pesto and sundried tomatoes

Main Event

Fresh Sea Bass Fillet

Pan Fried in butter with a crispy skin and served with a salsa verde dressing

Creamy Tarragon Chicken

Free range chicken breast with garlic and shallots, cooked in tarragon flavoured chicken stock, served in a crème fraiche and fresh tarragon sauce

Steak, Mushroom And Horseradish Pie

High quality local beef steak cooked with chestnut mushrooms, white onions in a rich Dijon mustard, red wine, and horseradish sauce, topped with a crispy puff pastry lid

Wild Dartmoor Venison Loin

Sustainably sourced free range local wild venison, pan fried to your taste. Served with a freshly made blackberry, redcurrant and port sauce enhancing the wild venison rich flavour

Lydgate House Dartmoor



To Wrap Up

Homemade Chocolate Brownie

A combination of dark, milk and white chocolate warm gooey homemade brownie served with clotted cream

Seasonal Crumble

Seasonal fruit cooked and spiced to perfection and topped with a crunchy oat toasted crumble served with clotted cream

Affogato

Dartmoor Vanilla Ice-cream, topped with a hot shot of espresso
Add a little luxury to your affogato with a Baileys

We're delighted to offer full vegetarian options and accommodate all dietary requirements, including food allergies. Please inform us of your needs when booking or dining.