



Hollamoor Farm

fine dining menu

Come and enjoy a unique candle lit fine dining experience in our traditional English Farmhouse, beside the roaring fire in a huge inglenook fireplace. We use only the finest ingredients, mostly organic from our own kitchen garden and farm, or otherwise locally sourced from North Devon.

Bring your favourite bottle of wine.

The Pheasant meat is very mild due to the fact that we do not hang the birds at all

£44 for 3 courses - £32 for 2 courses - £21 for main course – Children are less

Please kindly order the same items as each other and just let us know if you have any special dietary needs.

STARTERS

Gazpacho, served cold with croutons (v)

Green gazpacho (v)

Hot tomato soup with croutons (v)

Cheese soufflé (v)

A pancake made with garden peas, courgettes and fresh herbs, served with a roasted tomato (v)

Caesar salad (v)

Hot Courgette soup with croutons (v)

Smoked haddock fishcake with spinach sauce

Spanish Omelette (v)

Pheasant breasts, finely sliced, marinated in fresh ginger, soy, white wine, olive oil, brown sugar and lightly sautéed in nut oil and tossed in spinach and rocket or lettuce

Pancetta and parmesan salad with a poached egg and croutons

Smoked mackerel pate with olive oil-baked “toast”

Spinach and parmesan risotto (v)

Mushrooms on whole grain toast with pancetta, garlic, sun-dried tomatoes and herbs

Salad nicoise with smoked mackerel (v)

Welsh Rabbit (v)

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MAIN COURSE

Pheasant escalope (very thin) with a white wine, Dijon mustard, crème fraiche and caper sauce

Pheasant escalope (very thin) with lime and wild garlic leaf pesto

Pheasant escalope (very thin) with pancetta in a white wine and cream sauce

Chopped pheasant breast with celery and roasted pancetta in a lemon and thyme sauce

Pheasant escalope (very thin) with mushrooms and a red wine sauce

Roasted whole pheasant with bacon and gravy

Whole casseroled pigeon with quince jelly and red wine

Whole roasted partridge

Ragout of roedeer in red wine

Chicken risotto, chicken breasts, pancetta, peppers and lemon tyme

Penne pasta with courgettes, lemon and parmesan (v)

Vegetable risotto with a variety of vegetables, depending on the season + parmesan (v)

Butternut and parmesan risotto with roasted pine nuts and fried sage leaves (v)

Fish soufflé

Fish cakes

Cheese soufflé (v)

Spinach and cheese soufflé (v)

Spanish Omlette, main course size (v)

Pasta Carbonari (the Roman way)

Macaroni cheese with onion, pancetta (optional) and cheddar cheese

VEGETABLES

Seasonal - from the kitchen garden (v)

Potatoes: roast, dauphinoise, mashed, new or tossed in wild garlic leaf pesto (v)

Basmati rice with fresh herbs or wild garlic leaf pesto (v)

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PUDDINGS

All the fruit is from the garden, orchard or hedgerows...

Strawberry and lemon zest ice-cream and orange cake or shortbread (v)

Rhubarb crumble ice-cream with crystallized ginger served with almond cake or cinnamon (cinnamon) shortbread (the crumble part is optional) (v)

Baked rhubarb topped with a light lemon and cream sponge (v)

Rhubarb fool (v)

Rhubarb and ginger (optional) fool served with almond cake or cinnamon (optional) shortbread (v)

Apple ice-cream with apple sauce & almond cake (v)

Apple crumble with cream (v)

Apple and cinnamon ice-cream, almond cake, flapjax or shortbread (v)

Blackberry and apple crumble with cream (v)

Blackberry and apple Eve's pudding with cream (v)

Blackberry compote with creamed rice (v)

Blackberry and apple soup with vanilla ice-cream (v)

Blackberry ice-cream + almond cake or shortbread or flapjax (v)

Blackberry fool (v)

Mini "trifle" served in a wine glass (v)

Devonshire strawberries and cream (v)

Fatless sponge with strawberry filling and cream (v)

Raspberry ice-cream served with almond cake or cinnamon (optional) shortbread (v)

Vanilla ice-cream with chocolate sauce and flapjax (v)

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