



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

£43 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)

Butternut hummus with peanut butter, yoghurt and chives with bakes, granary toast baked with olive oil, cracked pepper and Pink Himalayan salt (v)

Hot tomato soup with croutons (v)

Hot Courgette soup with croutons (v)

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

Mushroom, spinach and parmesan risotto (v)

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

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

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

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Ragout of roe deer 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)

Spanish Omelette, 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)

PUDDINGS

***Season dependent. Most fruit is from the garden, orchard or hedgerows.
The ice-creams are served with either home-made cake or shortbread***

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

Rhubarb crumble ice-cream with crystallized ginger (v)

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

Apple ice-cream with cinnamon

Apple crumble with cream (v)

Blackberry and apple crumble with cream (v)

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

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

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

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