

The Cleveland Dinner Menu, Spring 2025.

	Guest 1	Guest 2
Soup <i>Homemade soup, served with a hunk of warm bread (Spicy Parsnip or Leek & Potato)</i>	<input type="checkbox"/>	<input type="checkbox"/>
Chicken Wings <i>Succulent chicken wings, coated in a BBQ sauce, oven-baked and served with a sour cream and chive dip</i>	<input type="checkbox"/>	<input type="checkbox"/>
Prawn Cocktail <i>Premium North-Atlantic prawns bound in a classic Marie-Rose sauce, served with crisp salad and bread and butter</i>	<input type="checkbox"/>	<input type="checkbox"/>
Spring Rolls <i>Mini vegetable spring rolls, served with a sweet chilli dip</i>	<input type="checkbox"/>	<input type="checkbox"/>
Wild Mushrooms <i>Locally grown wild mushrooms, cooked in a cream and herb sauce, served on toasted sourdough bread</i>	<input type="checkbox"/>	<input type="checkbox"/>
Salt & Pepper Squid <i>Tender pieces of squid in an Asian-inspired salt & pepper coating, served with a classic tartare sauce dip</i>	<input type="checkbox"/>	<input type="checkbox"/>

Steak & Chips <i>Premium 8oz sirloin steak, served with a grilled mushroom & tomato, garden peas & chips (£4.00 supplement)</i>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Add peppercorn sauce</i>	<input type="checkbox"/>	<input type="checkbox"/>
<i>Add bearnaise sauce</i>	<input type="checkbox"/>	<input type="checkbox"/>
Fishcakes <i>Homemade, naturally smoked haddock fishcakes & parsley sauce, served with buttered new potatoes & seasonal vegetables</i>	<input type="checkbox"/>	<input type="checkbox"/>
Salmon Fillet <i>Oven-baked salmon fillet, served with roasted Mediterranean-style vegetable cous cous and a harissa dressing</i>	<input type="checkbox"/>	<input type="checkbox"/>
Chicken Pie <i>Homemade, individual chicken, leek & mushroom pie, served with creamy mashed potatoes, seasonal vegetables and gravy</i>	<input type="checkbox"/>	<input type="checkbox"/>
Risotto <i>Locally grown wild mushroom, baby leaf spinach and tarragon risotto, served with garlic bread</i>	<input type="checkbox"/>	<input type="checkbox"/>
Quiche <i>Roasted butternut squash and goats cheese quiche, served with buttered new potatoes and dressed salad</i>	<input type="checkbox"/>	<input type="checkbox"/>

Ice Cream Sundae

Three scoops of ice cream, served with sauces & toppings

Roulade

Lemon meringue roulade, served with a berry coulis & fresh fruit

Crumble

*Homemade blackberry & apple crumble,
served with custard or ice cream*

Waffles

Homemade Belgium waffles, served with chocolate sauce and ice cream

Pre-dinner drinks are available from the bar. Dinner is served in the dining room at 6:30pm

Dinner Menu Special - 2 courses £24.00 / 3 courses £28.00

*****Showcasing Local Produce*****

Wherever possible we will support our amazing local suppliers and their great produce.

Gibbins Butchers

Based in Newton Abbott, Gibbins supply us with their signature, premium steaks and meat

Fish 4 All

Literally round the corner on Belgrave Road, these fantastic fishmongers supply us with all our fish & prawns

Forest Fungi

Gourmet mushroom growers, based in Dawlish Warren, Forest Fungi supply us with our wild mushrooms

Hallett's The Bakers

The leading supplier of craft baked breads in Devon, Hallett's are based in Paignton and supply us with our sliced bread

The Wine Box

Based just up the road, The Wine Box supply us with all our wines

Bays Brewery

Local ales and craft lager from this family run, Paignton based brewery