

DESSERTS

baked salted caramel & chocolate tart	5.50
A sweet pastry tart filled with salted caramel and topped with a chocolate layer, served with vanilla ice cream	
white chocolate & blueberry tart	5.50
Milk chocolate pastry case filled with a white chocolate and blueberry mousse, served with clotted cream	
honey, fig & pistachio baked cheesecake	5.50
Baked new york vanilla cheesecake topped with figs and pistachio nuts on a layer of honey and digestive biscuit base, served with clotted cream	
honeycomb & caramel cheesecake	5.50
A classic blend of cream cheese and dairy cream set on a crunchy biscuit base with honeycomb and caramel	
white chocolate & raspberry torte	5.50
A light and refreshing dessert served with clotted cream	
warm sticky toffee pudding	5.50
A traditional classic served with custard or cream	
warm chocolate brownie	5.50
A classic warm chocolate brownie drizzled with chocolate sauce and served with vanilla ice cream	
fresh fruit salad	5.25
Exotic fruit salad with pineapple, mango, kiwi fruit, grapes and a trio of melon, served with clotted cream	
ice creams & sorbets	5.25
A choice of 3 scoops of our luxury ice creams and sorbets: Vanilla, strawberry, chocolate, coffee, mint chocolate chip, raspberry sorbet or passion fruit and mango sorbet	
trio of cheese	6.50
Devon, Hawkridge Farm mature Cheddar, Somerset Brie and Clawson creamy mild Stilton served with assorted biscuits, apple, celery and grapes	

CHILDREN'S MENU

children's carvery	5.95
chicken burger	5.95
chicken nuggets	5.95
cheese & tomato pizza (v)	5.95
goujons of plaice	5.95
mushroom ravioli (v)	5.95
three grilled sausages	5.95
All the above can be served with two of the following: French fries, new potatoes, baked beans, peas or vegetables	
children's selection of sweets & various ices	2.75

HOT BEVERAGES

cafetiere of coffee / decaffeinated	3.10
With hot milk, cold milk or cream	
latte	3.10
cappuccino	3.10
americano	3.10
espresso	3.10
liqueur coffees	6.25
Your favourite liqueur topped with hot coffee and double cream	
tea selection	2.80
Ceylon, earl grey, lemon tea, chamomile, green tea, peppermint tea, summer berry and decaffeinated tea	
hot chocolate	3.10



CARRIAGES BAR AND BRASSERIE

Evening

MENU



Matford, Exeter, Devon EX2 8XU T 01392 259268 F 01392 413142
E reservations@devonhotel.co.uk W www.devonhotel.co.uk

APPETISERS

marinated italian green & black
pitted olives (v) 2.95

white & granary crusty cob bloomer (v)
With extra virgin olive oil and balsamic vinegar 2.45

STARTERS

prawn platter 7.50
Served on mixed salad leaves, with marie rose sauce
and brown bread and butter

deep fried brie (v) 6.95
West Country deep fried Brie wedges coated in light breadcrumbs,
mixed leaves, served with Tracklements sweet red pepper and chilli jam

fanned melon (v) 6.50
Served with a mango and passion fruit sorbet

freshly prepared soup of the day 5.50
Chef's homemade soup finished with croutons,
a warm crusty roll and butter

garlic mushrooms (v) 6.75
Sautéed button mushrooms with garlic and double cream,
served on toasted garlic bread

calamari 6.50
Deep fried calamari with a lemon mayonnaise and a salad garnish

chicken liver & wild mushroom terrine 6.75
Smooth chicken liver and wild mushroom terrine served with
hogs bottom apple cider chutney and a warm brioche

mexican nachos 6.75 (individual) 11.00 (sharer)
Mexican beef or spicy vegetable chilli, served on corn tortilla wheels,
topped with melted cheese and jalapeño peppers, accompanied by
guacamole, sour cream and salsa dips

salmon, mozzarella & dill fishcake 7.25
Presented on mixed leaves, served with sour cream and a sweet chilli dip

Please inform us if you have a food allergy that we should be aware of

CARVERY

carriages carvery

11.95

Two freshly roasted joints served with a selection
of vegetables and potatoes

MAIN COURSES

fajitas

Served on a sizzling skillet with onions and mixed bell peppers,
accompanied by flour tortillas, guacamole, sour cream and salsa

Chicken	15.95	Vegetable (v)	14.25
Beef	15.95	Tiger King Prawn	15.95

breast of barbery duck 17.95

Pan roasted breast of duck, sliced and served with a rich red wine and
redcurrant quince jelly jus, with parmentier potatoes and Carriages vegetables

grilled gammon steak 15.95

Chargrilled gammon steak served with mushrooms, tomato,
onion rings, peas, pineapple, fried egg and French fries

pan roasted pork fillet 14.85

Served on creamed cabbage and bacon with a Calvados
glaze and parmentier potatoes

sizzling steak 18.95

Sirloin steak cooked to your liking, served on a sizzling skillet
smothered with traditional fried onions, mushrooms, tomato
and French fries

chargrilled fillet steak 22.75

Cooked to your liking and accompanied by sautéed mushrooms,
glazed petits onions, rocket and French fries

tournedos rossini 24.50

Fillet steak served on a crouton, topped with pâté, smoked bacon
and Madeira sauce, with French fries and Carriages vegetables

bbq chicken salad 14.25

Strips of marinated bbq chicken breast on a mixed salad
with a honey and mustard dressing and French fries

beer battered fish & chips 14.95

North Atlantic cod with a Cornish beer batter served
with French fries, peas, a wedge of lemon and tartar sauce

salmon, mozzarella & dill fishcake 14.25

Presented on mixed leaves, served with sour cream
and a sweet chilli dip and French fries

MAIN COURSES

seafood plate salad 15.50

Peeled prawns, Scottish smoked salmon and whole prawns with
a marie rose sauce served with salad and buttered brown bloomer

sea bass 16.25

Herb crusted sea bass served on crushed new potatoes with
a creamy white wine and prawn sauce and Carriages vegetables

scottish scampi 14.25

Lightly breaded whole tail Scottish scampi deep fried and
served with peas, French fries, Carriages salad and tartar sauce

king prawn & chorizo pappadelle 14.50

Pappadelle pasta with sautéed king prawns and chorizo
with a white wine and cream sauce and garlic bread

chefs risotto 14.50

Freshly prepared risotto

mushroom ravioli (v) 14.25

Porcini mushrooms in ravioli pasta with a creamy white wine
and mushroom sauce, served with garlic bread

vegetable lasagne (v) 14.25

Triple layered lasagne with mediterranean vegetables and a rich
creamy sauce topped with cheese and oven baked, served with
salad or garlic bread

gnocchi caprese (v) 14.50

Sautéed potato gnocchi and cherry tomatoes finished with
buffalo mozzarella, basil pesto and served with garlic bread

SIDE DISHES

Chunky chips	2.45	Roll and butter	2.25
French fries	2.45	Onion rings	2.45
Sweet potato fries	2.45	Pepper sauce	2.25
Side salad	2.45	Port & stilton sauce	2.25
Garlic bread	2.45	New potatoes	2.45
Garlic bread with cheese	2.85		

Substitute french fries for sweet potato fries on all main courses
for an extra £1.00