

ARMADA
RESTAURANT

A la Carte Menu

Starters

Seared brixham scallops

Pea textures, chorizo
£12.50

Beetroot & saffron cured monkfish

Beetroot, candied fennel, pickled samphire
£12.00

Pigs cheek ravioli

Buttered kale, mushroom tea
£11.50

Beaulieu venison

Carpaccio, smoked, brambles, granola
£12.50

Grapefruit & goats curd

Pinenuts, crispy rocket, ridish
£10.50

Mains

Wild halibut

Fragrant lentils, choi-sum, cardamom yoghurt,
Coconut & coriander relish
£26.50

Pave of hake

Pumpkin cappelletti, swiss-chard, almond espuma
£28.50

Roast partridge

Confit leg bon-bon, stem broccoli, squash,
Parsley spelt, partridge jus
£26.50

Fillet of beef 4oz & braised shin

Celeriac puree, heritage carrot, wild mushrooms,
Potato & truffle presse, braising liquor
£28.00

Ricotta gnudi

Squash, toasted pine nuts
£18.50

ARMADA

R E S T A U R A N T

Desserts

Buttermilk pannacotta
Kiwi, mango, edible flowers, meringue
£12.50

Strawberry & cream delice
Smoked strawberries, strawberry gel
£11.50

Pistachio polenta cake
Lemon & raspberry curds
£11.00

Pineapple upside down cake
Cherry sorbet, brandy butterscotch
£11.00

Local and international cheeses
Quince jelly, crackers
£15.00

(Gluten free and lactose intolerant desserts available on request)

Ports

Served as 100 ml measures

Warres Warrior, Douro, Portugal	£6.00
Warres LBV Port, Douro Portugal	£7.50
Warres Otima 10yr old Tawny Port, Douro, Portugal	£10.25

Dessert Wines

Served as 125 ml measures

Chateau de Malle Sauternes, Bordeaux, France	£12.50
Graham Beck Rhona Muscadell, Robertson, South Africa	£7.00

**All ingredients may not be listed for menu items. If more information
About allergens is required, please ask a member of the team**

Dinner Inclusive Supplement For residents where dinner is inclusive in rate the supplement will be charged to your allocation, any surplus will then be charged to your Hotel account.