The Cleveland Dinner Menu, Spring 2025.

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

Steak & Chips Premium 8oz sirloin steak, served with a grilled mushroom & tomato, garden peas & chips (£4.00 supplement) Add peppercorn sauce (£2.00 supplement)		
Fishcakes Homemade, naturally smoked haddock fishcakes & parsley sauce, served with buttered new potatoes & seasonal vegetables		
Salmon Fillet Oven-baked salmon fillet, served with roasted Mediterranean-style vegetable cous cous and a harissa dressing		
Chicken Pie Homemade, individual chicken, leek & mushroom pie, served with creamy mashed potatoes, seasonal vegetables and gravy		
Risotto Locally grown wild mushroom, baby leaf spinach and tarragon risotto, served with garlic bread		
Quiche Roasted butternut squash and goats cheese quiche, served with buttered new potatoes and dressed salad		

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 £22.00 / 3 courses £26.00

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