

Atrium Sample À la Carte Menu

Starters

Soup

Freshly made soup of the day with home made bread

£5.50

Pigeon

Pan fried Topsham wood pigeon with a courgette fritter and spicy pumpkin chutney

£6.25

Seared Scallops

Seared Brixham scallops with Parma ham and asparagus

£9.00

Duck Parfait

Smooth duck liver parfait with toasted brioche and autumn chutney

£5.50

Mille Feuille

Mille feuille of confit mushrooms with petit ratatouille, frisse salad and a parmesan tuile

£5.95

Main courses

Pan fried Sea Bass

Pan fried farmed sea bass with a mussel and noilly pratt sauce, chive mashed potatoes and roast vegetables

£16.95

Lamb

Roast new season lamb rump, with a spring vegetable risotto finished with basil, mint and parmesan

£18.95

Rib eye Steak

Char grilled rib eye steak with hand cut chips, shallot and rocket salad and peppercorn sauce

£21.50 (Supplement for fillet steak £5.00)

Belly Pork

Slow roasted belly pork with a warm vegetable and watercress salad, black pudding, roast garlic and parmentière potatoes

£15.95

Risotto

Risotto of wild mushroom finished with parmesan and fresh sage

£14.50

Desserts

Pear tart tatin

Pear tart tatin with honeycomb ice cream and toasted pine nuts

£6.50

Panna Cotta

Mint and basil panna cotta with fresh strawberries

£5.50

White Chocolate Parfait

White chocolate, caramel and popcorn parfait

£5.95

Rhubarb

Baked rhubarb, with vanilla mascarpone and Madeira cake croutons

£6.95

Chocolate Soufflé

Chocolate soufflé with a white chocolate and kirsch sauce finished with griottine cherries

£6.50

To finish

Cheese Board

Boutique West Country cheese board featuring some of the West Country's finest local cheese makers served with home made wine and rosemary jelly and biscuits
(Cheese's this evening are Devon blue, Westcombe cheddar, Baksey meadow, Vulscombe and Pennard ridge.)

£8.50

Coffee and home made truffles

£2.85

Atrium Sample Relaxed Bar Menu

Smoked haddock and spring onion tartlet with crème fraîche dressed baby leaves
£9.95

Pan fried king prawns with garlic and chilli served with salad and hand cut chips
Sml £7.50 / Lrg £13.50

Confit duck leg with mashed potato, savoy cabbage fricassee, honey glazed carrots and a red wine jus
£13.95

Cheese and tomato omelette with green salad
£7.95

Home made soup of the day with crusty home made bread
£5.50

Beer battered hake with hand cut chips with tartare sauce
£11.50

Atrium Sample Sunday Carvery

Starters

Platter of Denhay ham with rocket and capers
River Exe mussels with garlic and white wine
Spinach and avocado salad with Devon blue and a honey and mustard dressing
Wild mushroom soup finished with truffle oil

Main courses

Choice of meats from the carvery including:

Roast Devon topside (well done)
Rib of Taunton beef (medium-rare)
Honey glazed gammon
Pesto roast leg of lamb
Whole roast Creedy chickens

Alternatives from the kitchen

Poached salmon with crushed new potatoes and a chive nappa sauce
Beetroot and Vulscombe goats cheese risotto topped with toasted pine nuts

Desserts

Praline crème Brûlée
Rich chocolate mousse with shortbread biscuits
Strawberry & Manstree wine jelly served with vanilla ice cream
Fresh fruit salad with pear sorbet
Warm apple pie served with vanilla custard
Red wine poached pear with toasted walnuts and Devon Blue cheese

Selection of local ice creams and sorbets

Proud to be associated with these fantastic Suppliers of 'The Atrium @ Woodbury Park'

Meat – Our meats are supplied by SC Meats of Taunton, Steve butchers whole animals bought from Devon farms and estates, he's supplied us for years and the quality he provides is second to none. All of our meat is hung for a minimum of 21 days and is supplied with full traceability.

Quail – Our quail comes from the local village (Woodbury). These guys produce quail that beats the quail of Brittany hands down, he is currently putting his quail into several high profile places due to its quality.

Wood pigeon – These are either supplied from the Exe Valley or from Topsham and it really depends on who's been shooting, we buy the bird on the feather and do all the preparation ourselves. Feel free to ask for a demonstration one day if you're not too squeamish!

Eggs – All of the eggs used at Woodbury Park are free range local eggs from Random Poultry. The supplier is based on 'Sidmouth Road' and is also a small farm shop. Their eggs are a must, cheaper than battery eggs so a bonus all round.

Chicken and Duck – We get the majority of our chicken and duck from Creedy Carver of Crediton. They are making quite a name for themselves with their superb poultry that is going into a lot of the top restaurants and hotels not just in the West Country but now venturing further across the country.

Fish – Our fish is supplied by Kingfisher of Brixham, they utilise the Brixham day boats and provide fantastic quality. They also provide us with our farmed fish which we are proud to use due to the sustainability of species through this method of farming. For example our sea bass when featuring on the menu comes from the bass farms of Greece and Turkey. Abundant species that are widely available come off the day boats which land their catch daily due to shallow harbours that force the day boats to return with the tides. Our Oysters are farmed on the river Yelm in the South Hams and mussels harvested from the Exe Estuary.

Fruit and Vegetables – Our fruit and vegetables are supplied by Richards' of Topsham. He has had a green grocers in Topsham for many years now and has a very elite clientele in the restaurant trade around Exeter. If you're after a real green grocers with a host of the best West Country grown vegetables then take a trip to Topsham. While you are there you can take a trip to the cheese man below.

Cheese – Cheese is bit of a speciality of the West Country and our cheese board aims to provide some of our favourites from around the region that are eating at their very best right now. To do this I liaise with Gary from Country Cheeses. If there was such a thing as a sommelier for cheese, Gary is it! He supplies us with cheese, excites us about cheese and educates us all at the same time. And when he's not selling cheese he's inventing it! A trip to any of his three shops in Topsham, Tavistock or Totnes will prove a memorable day out for any cheese lover, ask for Gary and please tell him that Matt recommended you.

Vanilla and Specialist Pastry Items – This guy is a bit of a trade secret, but he is an ex-patriot that moved to France and started a business supplying only the finest produce available. His lines are quite small but very, very high quality. If it isn't good enough, he doesn't supply it. He sells to 'le Manoir' and 'Gidleigh Park' to name but a few. If you see fresh truffles on the menu it will have come from his 5 day service from the south of France.

Wild Mushrooms – My passion for food extends past cooking it. Gathering your own food or indeed growing it is one of the most rewarding aspects of food. I go with our experienced local mushroom expert through the woodland of the Devon country side and pick all of our Hedgehog mushrooms, Penny bun and Girole. Around the golf course here we also take Puff balls and tree growing varieties including Beef steak mushrooms and Chicken of the woods. Obviously the mushroom season is short. 2008 however was not such a good year for mushrooms, we didn't have the opportunity to dry any excess last year and so were buying wild mushrooms for this menu from a local expert and when the crop fails which it does time to time we buy from the European markets.

Fine food – Our fine food supplier for such items as the Arborio rice and truffle oil comes from the Fine Food Company, these guys can get us anything straight from the markets of London and France alongside fantastic West Country produce such as denhay ham and nettle vinegar.

I would be more than happy to supply anyone who has an interest in any of these company's their phone numbers and contact information through our restaurant manager 'Warwick Mogford'.

Matthew Pickett
Head chef