

The
Gallery
Restaurant

www.bw-tivertonhotel.co.uk

All Things Meat

Beef

Our Beef is sourced in Devon and Somerset from certified herds and offers a high quality experience to our guests. Each steak is matured and individually prepared, seasoned with Cornish Sea Salt and Cracked Black Pepper.

All Steaks are Chargrilled and served with Coarse Cut Chips, Grilled Beef Tomato with Coriander, Field Mushrooms and Watercress.

8 oz Sirloin Steak £17.50

8 oz Rib Eye Steak £17.00

6 oz Rump Steak £13.50

8 oz Fillet Steak £22.25

12 oz T Bone Steak £21.25

If you wish to have either Béarnaise Sauce, Cafe de Paris Butter, Peppercorn or a Red Wine Sauce to accompany your steak please let your server know. £1.25 supplement.

Pork

Our Pork is sourced from South Somerset and is predominately free range giving a meat of great texture and flavour.

8 oz Pork Chop on the Bone £13.75

Lamb

Sourced from Somerset, predominately grass fed and the meat has a great balance of tenderness and flavour.

Lamb Cutlets served with Mint Sauce £13.95

Venison

We obtain our Venison from a South Somerset herd. The meat is becoming more popular because of its great flavour and low fat content.

8 oz Venison Steak £13.95

Spatchcock Chicken

We obtain our Chicken largely from Devon and Cornwall, it is free range offering good quality and low fat meat. We serve it with Garlic Butter.

8 oz Spatchcock Chicken £12.75

Wild Boar

The European Wild Boar is leaner and denser than Pork but with a robust flavour. The herd is based in Somerset and fed naturally. The meat benefits from being hung for three weeks.

6 oz Wild Boar Fillet £13.50

Barbary Duck Breast

Sourced from South Somerset, this variety is a lean breed offering tender meat with super flavour.

6 oz Duck Breast £13.95