



## **AUTUMN DINNER MENU**

### **Anti Pasti**

Tempura Prawn, Wasabi Mayonnaise £2 Each

Olives £4

Homemade Bread & Oils £4

Sharing Anti Pasti Platter; Cured Meats, Olives, Bread & Oil (Enough for two) £14

### **Starter**

Chicken Liver Parfait, Red Onion Chutney, Toasted Granary Bread £9

Homemade Black Pudding Scotch Egg, Aioli, Leaves £8

Belly Pork, Celeriac Puree, 5 Spice Jus, Apple Gel, Popcorn Crackling £9

Scallops and Prawn, Spicy Tempura Batter, Squid Ink Mayonnaise and Chard Lime £11

Butternut, Lime and Chilli Risotto, Rocket £7

Cauliflower Cheese, Pancetta and Rocket Tart, Honey Mustard Dressing £8

Homemade Soup of the Day £7



## Main



Corn Fed Chicken Supreme, Garlic Fondant Potato, Jerez Sauce, Crispy Pancetta, Greens  
£18

Halibut, Squid Ink Linguine, Sundried Tomatoes and Mussels in a Sweet Chilli Cream  
Sauce, Basil Oil £23

Fresh Beer Battered Hake, Homemade Chips, Crushed Tarragon Peas, Tartar Sauce £17

Local Mussels, Chilli Cream Sauce, Homemade Focaccia Bread Finished with Coriander,  
Spring Onion £17

Fillet Steak, Thyme Jus, Garlic Wild Mushroom, Rosti Potatoes, Greens £28

3 Bone Rack of Lamb, Basil Pome Puree, Ratatouille, Black Olive Sea Salt, Greens £26

Homemade Curried Nut Roast, Seasonal Greens, Baby Carrots, Roasted New Potatoes,  
Red Current Gravy £17

## Dessert

**See Our Board for Today's Homemade Desserts £8**

Accompanied by a Choice of either Cornish Clotted Cream, Custard, or Ice cream.



**Cheeseboard £10.00**  
Selection of West  
Jail Ale Chutney

Ψ4 Eat

Country Cheeses with

**Salcombe Dairy Ice Cream**  
**1 Scoop £2.50/ 2 Scoop £4**

Madagascar Vanilla

Rich Belgian Chocolate

Strawberry & Cream

Salted Caramel

Vegan Rainforest

