



## *Menu - March 2010*

### **Starters**

- Soup with granary bread. £4.50
- Roasted beet and carrot salad with goats cheese. **£5.25** Why not add medium/rare beef rib for a main course. **£11.95**
- Traditional prawn cocktail with Marie Rose sauce. **£5.95**
- Chicken liver pâté with red onion marmalade. **£4.95**
- Smoked mackerel fillet served with a potato salad. **£5.50**
- Shredded duck salad with a hoisin sauce. **£5.75**
- Antipasto plate to share between 2 - prosciutto (Italian ham) with melon balls and roasted nuts, thinly sliced salami and Manchego cheese served with rustic bread. **£10.50**

### **Main Course**

- Seafood (cod, haddock, prawn) pancake topped with a cheese glaze and side salad. **£9.95**
- Braised shank of Westcountry lamb on creamy mash with honey roasted 'Nearly Naked' carrots. **£14.95**
- Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries. **£11.95**
- Vegetable and goats cheese spring rolls with salad and a chilli dipping sauce. **£9.25**
- 8oz rib eye steak served with mushrooms, beef tomato, onion rings and hand cut chunky chips. **£16.95**  
(add a brandy and peppercorn sauce **£2.25**)
- Thai crab fishcakes served with a rocket salad and mayo. **£9.95**
- 8oz steak burger topped with Gruyere cheese and bacon and served with fries. **£10.95**
- Smoked haddock served on creamy mash with spinach and hollandaise sauce topped with a poached egg. **£11.75**
- Vegetarian moussaka with ricotta cheese, served with a side salad. **£9.95**
- King prawn and leek risotto served with a rocket salad. **£13.95**
- Shredded chicken noodle soup with green vegetables and crusty bread. **£10.25**
- Grilled lemon sole served with new potatoes and salad. **£12.75**
- Ploughman's – choose two of the following: Somerset brie, Cornish blue (Gorgonzola), Devon Oke (mature, hard) or Sharpham Rustic (creamy, garlic and herbs) with gala pie and all the bits. **£9.95**

### **Lighter bites**

- Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries. **£7.25**
- 4oz steak burger topped with Gruyere cheese and bacon and served with fries. **£6.95**
- Club (chicken, bacon, lettuce and tomato) sandwich with a few fries. **£8.25**
- Ham (served cold) eggs and hand cut chips served with garden peas. **£8.95**

### **Side Orders**

- Fries. **£2.50** Mixed leaf salad. **£2.50** Chef's vegetables. **£2.50**
- Tomato and red onion salad. **£1.75** Crusty Baguette **£1.50** Garlic Bread. **£2.95**

**March Supper promotion – all dishes below are available during 'Happy Hour' 5.00pm to 6.30pm daily where draught beer is £2.50 a pint and main courses are from £5.95**

- 8oz steak burger topped with Gruyere cheese and bacon and served with fries. **£5.95**
- Thai crab fishcakes served with a rocket salad and mayo. **£6.50**
- Vegetable and goats cheese spring rolls with salad and a chilli dipping sauce. **£9.95**
- Local haddock fillet deep fried in Otter real ale batter served with minted mushy peas and fries. **£5.95**
- Shredded chicken noodle soup with green vegetables and crusty bread. **£6.25**



### **Sandwiches served on granary bread**

**(add a bowl of soup or fries for £1.95)**

Grilled goats cheese and roasted red pepper on toasted bruschetta. **£5.95**

Local Cornish Crab. **£6.50**

Warm roast rib of English beef and horseradish. **£5.25**

## *March Puddings*

**(all at £5.95)**

### **Pudding**

Steamed orange pudding with Seville orange glaze and clotted cream.

Warm chocolate sunken cake with clotted cream and chocolate sauce.

Rhubarb and ginger Eton mess (crushed meringue).

Apple and berry crumble with custard.

Crème Brûlée with shortbread biscuit.

The most sublime Langage Devon ice cream – variety of flavours.

A selection of West Country cheeses, biscuits and chutney. **£6.75**

### **Pudding Wine**

**Trentham ‘Noble Taminga’, Australia.** Packed with citrus and apricot flavours – the perfect end to your meal. **£3.50** for a 75ml glass

### **Hot Drinks**

(All of our Coffee is FairTrade)

Cafetière - **£2.25** (cup or mug)

Hot chocolate topped with cream. **£2.75**

Cappuccino, Double Espresso & Latte. **£2.75** Espresso. **£2.00**

Leaf teas: English breakfast, Earl Grey, Camomile or Peppermint. **£2.25**

### **End of meal drinks**

Please order all drinks at the bar.

We have a good selection of Malts at **£2.85** and a variety of liqueurs from **£1.85**

#### **Gin (25ml)**

Plymouth Sloe Gin. **£2.10**

#### **Liqueurs (50ml)**

Baileys. **£3.00**

#### **Ports (50ml)**

Delaforce Fine White Port. **£2.10**

Cockburn's Fine Ruby Port. **£2.50**

Taylor's LBV. **£3.00**

#### **Cognacs (25ml)**

Courvoisier VS. **£2.50**

Remy Martin VSOP. **£3.35**

Martell Medallion VS. **£3.00**

Martell Medallion VSOP. **£3.75**

#### **Madeira (50ml)**

Duke of Sussex (dry). **£2.70**

Duke of Clarence (rich). **£2.70**

#### **Armagnacs (25ml)**

Janneau VSOP. **£2.85**

#### **Amaretto (25ml)**

Disaronno Originale. **£2.10**

#### **Calvados (25ml)**

Grand Solage Boulard. **£2.85**