

DINNER MENU

Served from 5.30 – 9.00

NIBBLES

Rustic bread, olives, olive oil and balsamic vinegar. **£5.50** Pitta, hummus and tzatziki. **£5.50**
Mini chorizo, olives, olive oil and balsamic vinegar with rustic bread. **£6**

STARTERS

Soup of the Day with rustic bread and butter. *(V)* **£6**

West country beef carpaccio with parmesan crisps, rocket and white truffle oil. *(GF)* **£8**

Pan seared local scallops with green pea puree, crispy pancetta and
black pudding and chorizo crumb. *(GF)* **£11**

Arancini filled with mozzarella and basil served with a tomato fondue. *(GF)* **£8**

Handpicked Salcombe crab on toast with brown crab butter and a piquant sauce **£10**

MAINS

Slow roasted belly pork with creamy mashed potato, black pudding bon bon, apple puree
and buttered locally grown kale and honey roasted carrots. **£17**

Locally reared sirloin steak with either a peppercorn sauce or café de Paris butter, fries,
roasted tomato, field mushroom and watercress. *(GF)* **£22**

Braised shin of beef with olive oil mash, bourguignon sauce,
crispy pancetta and cavolo nero. *(GF)* **£17**

Grilled fillet of Sea Bass with a walnut, mint and feta pesto served with crushed new
potatoes and roasted spring onions. *(GF)* **£17**

Beer battered cod & chips, homemade tartare
sauce and mushy peas. *(GF)* **£13**

Local Salcombe Meat Company Beef Burger topped with smoked bacon, cheddar cheese and
pickles in a toasted bun with salad, red onion marmalade, coleslaw and fries. **£13**

Kadala curry – full of chick peas, butternut squash & sweet potato served with basmati rice,
cucumber and onion salad. *(Vg, GF)* **£13**

Curry of the day served with basmati rice, mango chutney, cucumber salad and naan bread **£13**