

Beachside restaurant sample lunch & dinner menu

TODAYS APPERITIFS AND WINES BY THE GLASS

Caiprinha <i>Leblon Cachaca, lime, soda</i>	£6.70	Olivier Cousin Grolleau <i>Organic sparkling red with cider characters</i>	£9.00	Gin Breeze <i>Hendricks gin, manzana verde, mint, cucumber</i>	£6.70
Picpoul De Pinet (175ml) <i>Citrus flavours with a crisp finish</i>	£6.75			Cotes du Rhone (175ml) <i>Blackcurrant flavours with a touch of spice</i>	£6.25

APPETISERS

Tomato & Mozzarella	£3.25	Charcuterie Plate	£3.75	Crayfish Crostini	£2.95
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TO START

Foie Gras Terrine <i>Five spice Foie Gras with an apricot & vanilla puree & brioche</i>	£10.50	Crayfish Cocktail <i>With pineapple salsa & wasabi mayo</i>	£7.25	Scotch Egg <i>Haggis Scotch egg with apple aioli & rocket</i>	£8.50
Goats Cheese Crème Brulee <i>With beetroot, figs & candied walnuts</i>	£7.50	Brixham Cuttlefish <i>Vietnamese style cuttlefish with a tomato jam</i>	£7.95	Posh Fish Fingers <i>Breaded brill fish fingers with tartar sauce</i>	£7.50

THE BEACHSIDE FAVOURITES

Tempura Soft Shell Crab (Starter) <i>With wasabi mayo & passion fruit coulis</i>	£9.50	River Exe Mussels (Starter) <i>Lemongrass, ginger & coconut broth</i>	£9.95	Beer Battered Hake <i>With chunky chips, pea puree & tartar sauce</i>	£14.95
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PERFECT TO SHARE

Char-Grilled Monkfish For Two <i>Herb crusted with salad & lemon</i>	£46.00	Whole Sea Bass For Two <i>With chorizo jam, salad & lemon</i>	£42.00	Dover Sole For Two <i>With new potatoes & béarnaise sauce</i>	£50.00
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TODAYS LOCAL SEAFOOD

Dressed Salcombe Crab <i>With toasted ciabatta & garlic mayo</i>	£21.00
Cornish Sardines <i>With herb & lemon butter</i>	£14.95
Fowey Lobster <i>With garlic butter & chunky chips</i>	Half £25.00 / Whole £48.00
Tranche Of Turbot <i>With buttered potatoes & béarnaise sauce</i>	£25.00

FROM THE GRILL

Mustard Glazed Pork Chop <i>With fennel coleslaw & skinny fries</i>	£16.50
Rump Steak <i>With roast garlic new potatoes, slow roasted tomato & mushroom</i>	£16.50
Fillet Steak <i>Cooked on the bone, served with peppercorn sauce & chunky chips</i>	£28.00
Sirloin Steak <i>Holsome Park beef with a horseradish & onion butter & chunky chips</i>	£22.00

SIDE DISHES

Roasted New Potatoes	£3.00	Chunky Chips	£4.00	Peas, Bacon & Mint	£3.00
Mixed Vegetables	£3.00	Mixed Leaf & Parmesan Salad	£3.00	Skinny Fries	£3.00

PUDDINGS

Pistachio Cake <i>With cherry compote & goats cheese cream</i>	£7.50	Pannacotta <i>Vanilla & lemon pannacotta with pineapple compote & lemon sorbet</i>	£6.25
Sticky Toffee Pudding <i>With clotted cream & vanilla ice cream</i>	£6.25	Chocolate Sundae <i>Dark chocolate mousse, chocolate sauce & vanilla ice cream</i>	£6.50
Frozen Summer Berries <i>With a hot white chocolate sauce</i>	£6.50	Cheese Selection <i>A selection of the West Country's cheeses</i>	£9.00

Pudding Wines

Domaine de Noble, Loupiac, Bordeaux, France, 2005 (375ml) £8.50/25.00
Notes of candied fruit, figs & honey

Banyuls, Domaine de la Rectorie, France, 2007 (500ml) £10.50/£42.00
Marmalade & orange on the nose with a slight almond flavour

Billecart Salmon Demi Sec, NV £11.00/£55.00
Pale in colour with notes of stone & tropical fruits

Digestifs

Maxime Trijol VS Cognac	£3.20
Maxime Trijol XO Cognac	£9.50
Ragnaud Sabourin Alliance No20 Cognac	£8.50
Ragnaud Sabourin Fontvielle No35 Cognac	£13.00
Baron de Sigognac Bas Armagnac VSOP	£3.70
Baron de Sigognac Bas Armagnac 20	£7.20
Domaine Dupont Calvados hors d'age	£3.70
Fogalar Italian Brandy	£4.50
Cassano Limoncello	£3.20
Taylors LBV Port	£4.20

Lunch & Early Dinner Menu

2 courses £15.95 - 3 courses £20.95
Available daily from 12-3pm and from 6-7pm

Thai coconut & sweet potato soup

Smoked salmon mousse with cucumber & dill bread

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Fillet of sea bream with crushed new potatoes & a lobster sauce

Slow cooked pork shoulder with mustard mash & a red wine jus

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Warm rice pudding with strawberry ice cream

Vanilla crème brulee with chocolate chip cookie

OUR SUPPLIERS

Holsome Park

Holsome is located less than half an hour away from the hotel, and supplies us with our Sirloin and Rump steaks.

Aubery Allen

Aubery Allen is regarded by many to be the best supplier of top quality meat in the industry

Matthew Stevens

Based in St Ives, Matthew Stevens & Son Fish Merchants provide us with some of the South West's finest fish on a daily basis

Wilton Farm

This South Devon farm supplies the finest seasonal produce all year round

Salcombe Crab Traders

Situated a mile from the hotel, this local company brings live crabs to the kitchen door on a daily basis throughout the summer