

Friday 10th February 2012

To Start

Seared Venison Fillet with Artichoke Risotto and Parmesan Shavings
£7.95

King Prawns with an Indonesian Spiced Butter and Dressed Baby Leaves
£7.95

Grilled Aubergine with 'Ragstone' Goats Cheese, Braised Plum Tomato and Balsamic Reduction
£7.95

Exmouth Crab Soup
£7.95

River Exe Mussels with Luscombe Organic Devon Cider and Garlic
£7.50 (or, as a Main with fresh Bread or Chips £13.95)

Malaysian spiced Fish Cakes with Papaya, Mango and a Lemon Grass Dressing
£7.95

Seared Scallops with Butternut Squash Puree and Pressed Pork Belly
£7.95

Main Course

Lemon Sole with Smoked Potato, Jerusalem Artichoke Puree, Seared Scallops and Steamed Greens
£17.95

Champagne Battered Sea Bass with Hand Cut Chips, Mushy Peas and Seaweed Tartar Sauce
£15.95

Seafood Bouillabaisse – Brixham Fish with a Shellfish Broth, New Potato, and Aioli
£17.95

Pipers Farm Ruby Red Fillet of Beef with Braised Beef 'Cottage Pie', Roast Vegetables and Horseradish Ice Cream
£18.95

Sautéed Wild Mushrooms with Parsnip Mash, Black Truffle Cream and Green Vegetables
£15.95

Sea Bream with Exmouth Crab Risotto, Caramelised Lemon, Vegetables, Wild Mushrooms and a Chervil Sauce
£17.95

Pipers Farm Pork Loin, Cheek and Belly with Mash, Apple Puree, Steamed Greens and Pork Jus
£17.95

£15 Two Course Set Lunch

Starters

Thai Spiced Fish Patties with Baby Leaf Salad and Lime Leaf Dressing

Seafood Chowder

Main Course

Grilled Ling with Fresh Linguini, Tomato, Olive and Proscuitto

Grilled Skate with Root Mash, Salmon Caviar, Steamed Vegetables and a Butter Sauce