

Dinner Menu

STARTERS OR LIGHT MAINS

Today's soup of the day (V) (*)	£8.00
Ham hock terrine with pineapple salsa (gf)	£9.00
Soar Bay Chowder	£11.00
Now in its 38th year, the hotels classic shellfish soup (gf)	(£5 supp)
Warm smoked haddock fish cake with baby spinach and our own tartar sauce	£9.00
3 Start Bay Scallops	£11.00
Pan roasted with hogs pudding, pear and celeriac (*)	(£5 supp)
Warm mackerel salad on toasted sourdough served with a saffron mayo	£9.00
Salad of honeyed figs with whipped goats cheese and walnuts (V) (gf)	£8.00
Our West Country cheese soufflé, made with West Country cheddar and stilton (V) (gf)	£9.00
Handpicked white crab meat with cucumber veloute (gf)	£11.00 (£5 supp)

CHILDRENS MENU

The following dishes are available in the restaurant from 6pm, we also serve kids high-teas with a daily changing menu which we kindly ask that you pre-order served in the coffee shop between 5-6pm.

Spaghetti Bolognese	£10.00
Devonshire sausages with mashed potatoes and gravy (gf)	£10.00
Fish Goujons with chips and peas	£10.00
Mac 'n' Cheese (V)	£10.00

Or, we are always happy to do a half portion or simplified version of most dishes from the main menu.

A NOTE FOR OUR HOTEL GUESTS

Adult guests staying on dinner inclusive terms can enjoy 3 courses choosing from any dinner menu items. We simply charge a small supplement for some dishes shown in brackets.

Children on dinner inclusive terms dining in the restaurant from 6pm can enjoy 2 courses within these terms and simply pay extra if choosing a third course and/or a dish carrying a small supplement.

Dinner Menu

MAIN COURSES

All our dishes, where appropriate, include Ian's seasonal pick of vegetables and potatoes.
If you would rather have your dish dressed with a salad, please let us know.

Cornish hake with rainbow chard, creamed mashed potatoes, creamy parmesan sauce and soft poached egg (gf)	£20.00
Butternut squash risotto with sage butter and rocket (V)	£16.00
Pork belly with braised cheek and Devonshire hogs pudding bon bon, served with apple and vanilla puree and scrumpy jus	£21.00
Pan roasted day boat sea bass with sauté potatoes, Provencal vegetables and roasted tomato coulis (gf)	£23.00 (£2.50 supp)
Chargrilled aubergine with roasted Mediterranean vegetables and crumbled goats cheese (V)	£16.00
Salcombe cracked crab claw linguini with chili, parsley and lemon	£18.50
Light Caesar salad with Kos lettuce, croutons, classic dressing and mature parmesan (V) (*)	£13.50
With chicken or pan seared salmon	£17.50
Chargrilled salmon fillet served with crushed new potatoes, asparagus and salsa verde (gf)	£19.50
250g chargrilled West Country rib eye steak with garlic sauté chestnut mushrooms, roast vine tomatoes, hand cut chips and a choice of three peppercorn sauce or garlic and tarragon butter (gf)	£21.00 (£2.50 supp)
200g West Country beef fillet served with gratin dauphinois, sweet baby carrots and rich port sauce (gf)	£26.00 (£7 supp)
Whole Salcombe lobster 700-800g (subject to availability)	£35.00
Served simply with garlic and herb butter or as a classic thermidor gratinee	(£18 supp)
With a bowl of dressed salad and new potatoes or hand cut chips (gf)	
Fruit de Mer (subject to availability)	
A whole lobster, king prawns, smoked salmon and mussels (gf)	£65.00
Made to share with friends!	(£30 supp)

We apologise that Lobsters are illusive creatures and likewise fishermen can sometimes resist the temptation of high seas to coax them to our table, even when the whole of Salcombe is clamouring for their presence. Of course you may find some elsewhere but occasionally their passports needs checking! Therefore if you can let us know in advance we will always do our utmost to get you a lovely native lobster.

SIDES

Hand cut chunky chips	£4.50
Roasted root vegetables	£3.50
Wilted greens	£3.50

Dinner Menu

DESSERTS & CHEESE

Warm chocolate brownie with vanilla ice cream and peanut brittle	£8.00
Banana split (gf)	£8.00
Sticky toffee pudding with salted caramel sauce and honeycomb ice cream	£7.00
Sharp lemon tart with our lemon posset and raspberry sorbet	£8.00
Langage ice cream, locally made from Guernsey milk (gf)	£6.00
Panna cotta with soft meringue, red fruits and berry coulis (gf)	£7.00
A plate of cheese with biscuits, homemade chutney and grapes (*)	£9.50
<ul style="list-style-type: none">• Cornish living brie.• Capricorn goats cheese• Exmoor Blue• West Country cheddar	

AFTER DINNER DRINKS

It is my firm belief that desserts are often best with a 'noggin' of dessert wine. The wines in our Soar Mill Cove cellar are all personal favourites of mine, so please do discover something discerningly different with your dessert in the form of a tumbler of nectar. Tried and tested extensively by us, we are on hand to help you pair the two should you wish for some advice.

PORTS 125ML

Ruby, Barros Port, Douro Valley NV	£7.00
Late Bottled Vintage, Barros Port Valley 2009	£8.00
Colheita 1996, Barros Port, Douro Valley 1996	£12.50
Barros Port, Vintage 1995, Douro Valley	£16.00

DESSERT WINES 125ML

Moscato d'Asti DOCG 'Nivole	£8.00
Berton Reserve Botrytis Semillon	£9.00
Elysium Black Muscat	£10.00

CHEESE AND WHISKY PAIRINGS

Balvenie Caribbean Cask, aged 14 years	£20.00
The sweetness of the Caribbean cask holds itself well with these local cheese, Cornish brie, West Country Cheddar & Exmoor blue. Served on a presentation board with a generous double shot of Malt.	(£13 supp)

SERVICE

Tips are never expected but always warmly welcomed.

We guarantee that whatever you leave and however it is left, 100% will be passed on to the staff.