



The TURTLEY
CORN MILL
AVONWICK

Menu - August 2008

Starters

Seasonal soup. **£4.50**

Grilled local mackerel on buttered toast with a salsa. **£5.50**

Smoked chicken, mango and cashew salad. **£6.25**

Pear, Roquefort cheese and walnut salad. **£5.75**

Chicken liver pate with toasted brioche. **£5.75**

Traditional prawn cocktail with a Marie Rose sauce. **£6.95**

Warm goats cheese and black olive salad. **£5.25**

Antipasti plate for two; salami Milano, Italian Pecorino cheese, olives, Parma ham and crusty bread. **£12.50**

Local Shellfish Platter for 2 to share as a main course or fantastic starter for four. Two whole dressed crabs, large crevettes, shell on prawns, clams, cockles and mussels with salad and crusty bread. **£40.00**

Why not add a delicious glass of sparkling pink Cava from Spain. **£3.95 125ml**

Main Course

8oz steak burger topped with Gruyere cheese and bacon, served with fries. **£10.95**

Seafood and fresh tomato linguine pasta. **£11.25**

Locally made pork sausages served with creamy mash, button mushrooms and gravy. **£9.95**

Warm king prawn salad with sautéed potatoes and crispy bacon. **£13.50**

Goats cheese and spring vegetable roll served with a chilli dip and salad. **£9.50**

Surf n'turf – 8oz Rib eye steak topped with garlic king prawns served with fries and salad. **£18.95**

Seared tuna (served pink) Niçoise (new potatoes, green beans, capers, boiled egg, tomatoes & olives) salad. **£12.95**

Free range chicken in a fresh tarragon cream sauce served on a bed of rice with garden peas. **£11.95**

Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries. **£11.95**

Shank of Devon lamb braised in rosemary and thyme with sage and onion mash and vegetables. **£14.50**

Local sea bass with fresh Cornish Samphire grass and crushed new potatoes. **£12.95**

Pan fried duck breast with a plum sauce served on stir fried mixed vegetables and noodles. **£13.95**

Smoked haddock fishcakes served with a mixed salad and fries. **£11.95**

Ploughman's – gala pie, tomato, pickles, and warm baguette with a choice of two of the following cheeses:

Devon Oakey, mature Cheddar, Cornish Brie or Devon blue. **£9.95**

Lighter Bites (for those of you with little people) – available 12-6 only

4oz steak burger topped with Gruyere cheese and bacon served with fries. **£6.95**

Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries. **£7.50**

Locally made Cornish pasties served with fries. **£6.95**

Side Orders

Fries. **£2.50** Mixed leaf salad. **£2.50** Tomato and red onion salad. **£1.75**

Chef's vegetables. **£2.50** Granary bread. **£1.75**

Sandwiches served on granary bread

Local mixed crab. **£6.50**

Local Devon sausage and onion baguette. **£5.95**

Tuna Nicoise bagel. **£4.95**

Mature farmhouse cheddar cheese salad. **£4.75**

BLT (bacon, lettuce and tomato). **£5.75**

Full up but struggling to resist our homemade desserts? We can organise a take-away – just ask us for details!



August Puddings

(all at £5.95)

Desserts

Fresh gooseberry crumble with Birds eye custard.
Zingy lemon tart with strawberries and pouring cream.
Apricot, walnut and ginger sponge pudding with butterscotch sauce.
Eton mess (strawberries and crushed meringue).
Sticky toffee pudding with butterscotch sauce and clotted cream.
Chocolate torte with berry compote and chocolate sauce.

The most sublime Rocombe Organic dairy Devon ice cream. **£5.75**

A selection of West Country cheeses, biscuits and chutney. **£6.95**

Dessert Wine

Domaine du Noble 2001. (375ml) As an aperitif or with a dessert this wine is nectar;
Golden and rich in colour from a small Bordeaux vineyard. Wonderful! **£15.00**
Buller Fine Old Muscat. Reddish amber in colour, rich and luscious with a concentrated raisiny sweetness.
Fantastic with cheese and chocolate (together!). **£3.75** 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 & Latte. **£2.75** Espresso. **£2.00** Double Espresso. **£2.75**
Liqueur coffee of your choice. **£4.95**
Jasmine green tea. **£1.95**
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**

Cognacs (25ml)

Courvoisier VS. **£2.75**
Remy Martin VSOP. **£3.60**
Martell Medallion VSOP. **£3.60**

Armagnacs (25ml)

Janneau VSOP. **£2.85**

Calvados (25ml)

Grand Solage Boulard. **£2.85**

Madeira (50ml)

Duke of Sussex (dry). **£2.60**
Duke of Clarence (rich). **£2.60**

Amaretto (25ml)

Disaronno Originale. **£2.10**

Liqueurs (50ml)

Baileys. **£2.60**

Specialist Gins (25ml)

Plymouth Sloe Gin. **£2.10**
Plymouth Damson Gin. **£2.10**

Ports (50ml)

Delaforce Fine White Port. **£2.35**
Cockburn's Fine Ruby Port. **£1.85**
Taylor's LBV 1998. **£2.85**

To the best of our knowledge all our ingredients are GM free.

The Turtley Corn Mill, Avonwick, Devon TQ10 9ES