

Menu - March 2010

Starters

- 'Nearly Naked' vegetable soup with granary bread. **£4.25**
Duck rilette with toasted brioche. **£5.95**
Dartmouth smokehouse oak smoked salmon with prawns, dill crème fraiche. **£6.95**
As a main course with New Potatoes. **£11.95**
Grilled Capricorn goats cheese with raspberry dressing and toasted Pine Nuts with Bacon. **£6.50**
(or without Bacon £5.95) As a main course with new potatoes. **£11.95/£10.95**
Grilled black pudding, dry cured bacon and poached egg salad. **£6.95**

Main Course

Please see daily changing 'catch of the day board' straight from Plymouth's fish market.

- Lamb & 'Nearly Naked' vegetable and potato hot pot. **£13.50**
Local Cornish scallops salad served with sautéed potatoes and topped with crispy bacon. **£13.25**
Local (Moostone Wembury) sausages with creamy mash and button mushrooms with loadsa gravy. **£9.95**
Roasted salmon with salsa verde, new potatoes and warm green bean salad. **£12.25**
Braised Faggots and creamed potato with onion gravy. **£11.50**
Baked cod with a Mediterranean crust served on wilted spinach and creamy mashed potato. **£10.95**
Stir fried noodles, with chicken £10.95, with prawn £11.95, with duck breast £13.95 or mixed chilli and coriander **£7.95**
8oz steak burger topped with Gruyere cheese and bacon, served with fries. **£10.95**
Homity pie (open potato, onion, leek and cheese) pie served with a rocket salad. **£10.50**
8oz Devon Rib Eye steak served with chunky cut fries, field mushroom, vine tomatoes and salad. **£17.95**
Seafood (cod, prawn, salmon and prawn) cassoulet served on tagliatelle pasta. **£12.95**
Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries. **£11.95**
Turtley's Ploughman's with gala pie, a selection of local Devon cheeses, chutney and crusty bread **£9.50**

Weekly changing lunch time set menu - 2 courses £11.95 3 courses £14.95

Duck rilette with toasted brioche.

Minute steak, chips and salad.

Apple and pear crumble with custard.

Lighter Bites

- 4oz steak burger topped with Gruyere cheese and bacon and served with fries. **£6.95**
Local haddock fillet deep fried in Tamar real ale batter served with minted mushy peas and fries. **£7.50**
Local sliced gammon, chunky chips and peas. **£8.50**
Seafood (cod, salmon and prawn) with a crumble topping and crusty bread. **£8.50**
Club (chicken, bacon, lettuce, tomato and mayo) sandwich with a few fries. **£8.25**

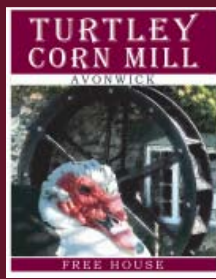
Side Orders

- Fries. **£2.50** Mixed leaf salad. **£2.50** Chef's vegetables. **£2.50**
Tomato and red onion salad. **£1.75** Granary bread. **£1.50**

Sandwiches served on granary bread

(add a portion of fries or bowl of soup for £1.50)

- Smoked Applewood cheddar salad. **£5.25**
Tuna niçoise – chopped peppers, cucumber and spring onion. **£5.25**
Sausage baguette and fried onions. **£5.25**



March Puddings

(all at £5.95)

Desserts

Individual warm chocolate fondants with vanilla ice cream.
Marbled chocolate cheesecake.
Bread and butter pudding with apricot coulis and custard.
Rhubarb fool and shortbread biscuit.
Treacle tart and custard.
Crème Brûlée with an apple compote.

The most sublime Rocombe organic Devon ice cream – variety of flavours.
A selection of West Country cheeses, biscuits and chutney. **£6.75**

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

Dessert Wine

Trentham ‘Noble Taminga’, Australia. Packed with citrus and apricot flavours –
the perfect end to your meal. **£3.50** for a 75ml glass

Hot Drinks

(All of our Coffee is FairTrade and ground in Cornwall)

Cafetière - **£2.25** (cup or mug)

Hot chocolate topped with cream. **£2.75**

Cappuccino, Double Espresso & Latte - **£2.75** Espresso. **£2.00**

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**

Lustau Sherries (50ml) all £3.00

Manzanilla. Dry, fresh served cold.

Amontillado. Dry, medium rich served cold.

Oloroso. Medium, very rich and full.

Pedro Ximénez. Sweet and luscious.

Specialist Gin (25ml)

Plymouth Sloe Gin. **£2.10**

Ports (50ml)

DeLaforce Fine White Port. **£2.10**

Cockburn's Fine Ruby Port. **£2.50**

Taylor's LBV. **£3.00**

Madeira (50ml)

Duke of Sussex (dry). **£2.70**

Duke of Clarence (rich). **£2.70**

Liqueurs (50ml)

Baileys. **£3.00**

Cognacs (25ml)

Courvoisier VS. **£2.50**

Remy Martin VSOP. **£3.35**

Martell Medallion VS. **£3.00**

Martell Medallion VSOP. **£3.75**

Armagnacs (25ml)

Janneau VSOP. **£2.85**

Calvados (25ml)

Grand Solage Boulard. **£2.85**

Amaretto (25ml)

Disaronno Originale. **£2.10**