

Menu - March 2010

Starters

- Soup of the day (V). **£4.50**
 Traditional prawn cocktail with Marie Rose sauce. **£6.50**
 Goats cheese on toasted bruschetta with roasted red peppers. **£5.50**
 Cornish crab tian with basil, mayonnaise and brioche. **£6.50**
 Deep fried camembert with a cranberry compote. **£5.50**
 Calamari fried with lemon and garlic mayonnaise. **£5.75**

Main Course

From the Grill

- Chargrilled 10oz Devon rib eye steak – this cut is juicy, tender and contains more marbling than other cuts, intense flavour. **£17.95**
 8oz Rump steak – a lean cut from the round end producing great flavour. **£14.95**
 Steak tartare – seasoned raw fillet steak with a free range egg yolk with skinny fries. **£17.50**
 20oz Chateaubriand – traditional cut, the top end of the long fillet, beautifully tender (15mins cooking time). **£42.00 (2 persons)**
 10oz Contre fillet also known as the Sirloin, this cut is from the centre section of the shortloin, great flavour and texture. **£18.95**
 Minute steak (imagine French bistro) skinny fries and salad. **£11.95**
 All (except tartare) served with béarnaise or peppercorn sauce, salad garnish, chunky chips, dauphinoise or mashed potatoes.

First Choice: KC Shiraz, Constantia, South Africa Adventurous Choice: Finca Los Prados Cabernet Malbec, Argentina

Tempura battered haddock fillet served with garden peas, skinny fries. **£11.50**

First Choice: Ca' di Ponti, Cataratto, Sicily Adventurous Choice: Domaine de Montmarin Viognier, S France

Roasted chicken breast served on dauphinoise potatoes with 'Nearly Naked' Veg and chicken stock. **£10.95**

First Choice: Ca di Ponti, Cataratto, Sicily Adventurous Choice: Ayama, Sauvignon Blanc, South Africa

Baked cod fillet with a herb and lemon crust creamy mash, spinach and peppercorn sauce. **£11.50**

First Choice: Lantana Semillon Chardonnay, South Australia Adventurous Choice: Berry Bros Sauvignon/Semillon

Local Cornish scallop salad with sautéed potatoes and topped with crispy bacon. **£13.95**

First Choice: Fiano di Sicilia, Villa Dei Fiori, Sicily Adventurous Choice: Lantana Semillon Chardonnay, South Australia

Camembert and broccoli herb pancakes with a fresh tomato sauce. **£10.25**

First Choice: Hecht & Bannier Rose, South France Adventurous Choice: El Hada Verdejo Viura, Rueda, Spain

Seabass, ginger and lime fishcakes served with a green salad. **£12.25**

First Choice: Lulu-V Viognier, Australia Adventurous Choice: Lantana Semillon Chardonnay, South Australia

Weekly changing express lunch – Monday to Friday 12- 2.30pm 2 courses 10.95 3 Courses £13.95

Soup of the day

Minute steak, skinny fries and salad

Crème brûlée

Side Orders

- Garlic bread. **£1.95** Sourdough Bread. **£1.50** Mixed olives. **£2.95** Chunky chips. **£2.50**
 Tomato and red onion salad. **£1.75**

All wine is priced at £4.50 for a 175ml glass served from our Enomatic wine system and is carefully chosen and paired to main courses by Lesley Ann Brunning and Liam Steevenson MW of Red and White wines Kingsbridge.

'The Nearly Naked Veg' is our sister company growing vegetables using chemicals only when needed and delivering veg boxes within Plymouth and the South Hams. For more info visit www.nearlynakedveg.co.uk

Dessert Menu - March 2010

Cheese Board - £6.75

Here in the West Country we are privileged to have wonderful cheese producers.

Choose for yourself from the cheeses listed below and enjoy a great

South West of England plate with classic condiments.

Barbers cheddar cheese. Barbers vintage 1833 made near the town of cheddar in Somerset

Devon Ticklemore. Blue cheese from Totnes, South Devon (close to our sister pub The Turtley Corn Mill)

Vulcombe goats cheese. A garlic and herb cheese made in a tiny village of Cruwys Morchard just outside Tiverton

Cornish Brie. Handmade in the Creamery dairy in Trevarrian just outside Newquay

Desserts- all at £5.45

Apple and blackberry cobbler with pouring cream.

Warm chocolate tart with coffee ice cream.

Marbled vanilla and blueberry cheesecake.

Bacchanalia style Cranachan (raspberry mousse with honey and oatmeal ice cream).

Sticky toffee pudding with Devon clotted cream.

West Country ice cream; choose from vanilla, strawberry, chocolate or toffee fudge - why not try a shot of PX (Pedro Ximenez) sherry poured over your vanilla ice cream – to die for!!

Hot Drinks

Coffee

We are pleased all our coffee is of fair trade origin.

Espresso, a traditional Italian short black coffee. **£2.25/£2.75**

Macchiato, espresso topped with a dash of hot milk. **£2.50**

Cafetiere of coffee. **£2.75**

Cappuccino, espresso topped with frothed hot milk. **£2.85**

Café Latte, steamed milk added to an espresso. **£2.95**

Hot Choc-o-Lait. **£3.00**

Liqueur coffee with 25ml liquer. **£5.25**

Tea – all at £2.50

Choose from:

English breakfast, Earl Grey, Darjeeling, Japanese Green, Lapsang Souchong, or Camomile.

Something to finish off the meal nicely...

Dessert Wines	75m/Bottle	Madeira	50ml Glass
Banyuls, Domaine de la Rectorie,		Barbeito, Veramar Boal, NV	£3.40
Rousillon, Southern France, 04 (50cl)	£5.65/ £27.95	Barbeito, Malvasia 10 Year	
Domaine de Noble, Loupiac,		Reserve, NV	£3.90
Bordeaux, 07 (37.5cl)	£4.25/ £19.95		
		Port	50ml Glass
Sherry	50ml Glass	Niepoort, Late Bottled Vintage, 2003	£3.15
Papirusa Manzanilla, Lustau,		Niepoort, 10yr Tawny Port, NV	£4.10
Jerez, Spain, NV (37.5cl)	£2.90		
Los Arcos Dry Amontillado,			
Lustau, Jerez, Spain, NV	£2.65		
Don Nuno Dry Oloroso, Lustau,			
Jerez, Spain, NV	£2.65		
San Emilio Pedro Ximenez, Lustau	£3.50		