

All Prices are in addition to this evenings Dinner Menu Price.
(Example for non-residents: 3 course dinner at £26.50 with Crab Salad £7.00 = £33.50)

Starters (supplementary prices)

Locally Smoked Salmon served with Bread and Butter and a Lemon Mayonnaise...£3.50

Home-made Duck and Chicken Liver Pâté with Warm Finger Toast...£3.00

Seasonal Melon served with Prosciutto Ham....£2.00

Potted Crab with Salad Leaves, Bread and Butter....£3.50

Main Course (supplementary prices)

Locally caught Crab with Salad.....£7.00
(with Assorted Accompaniments)

Westcountry Sirloin Steak Garni (Tomatoes and Mushrooms)....£6.00

OR served with a Sauce of Peppers, Mushrooms, Onions, Port and Double Cream..£7.00

24-48 HOURS PRIOR NOTICE WILL BE REQUIRED FOR THE FOLLOWING DISHES

Grilled Whole Sea-bass stuffed with Fennel, Lemon and Fresh Herbs...£8.00

Half a Roast Duckling served with an Orange Sauce flavoured with Brandy..£9.00

Lobster (seasonal) to be prepared to your chosen style...(at market price – approx. £15.50 to £19.50)

Thermidor: (cooked with creamed Mustard and White Wine Sauce with a hint of Brandy)

Mornay: (cooked with a Cheese Sauce) OR Salad: (with a selection of dressings)

When available, Lobsters are caught in Hope Cove by the local boat “Lucy”