

## TO START

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### HUMMUS & FLATBREAD (V)

Homemade Herb Flat Bread, Hummus, Pine Nuts & Dukkah

### CRAYFISH & MANGO SALAD

With Lime Dressing

### BRUSCHETTA

Roast Tomatoes, Vine Cherry Tomatoes, Buffalo Mozzarella & Fresh Basil on Crisp Sourdough

### ALBONDIGAS

Spanish Tapas Style Meatballs in a Chorizo, Tomato & White Wine Sauce

### TIGER PRAWN PIL PIL

Panfried with Tomato, Chilli, Garlic & Herbs, Flamed with Sherry

### SEARED SCALLOPS

With Celeriac & Apple Puree and Crispy Prosciutto

## SEAFOOD BOARD FOR 2

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Salcombe Crab, Crayfish Tails, Smoked Salmon, Smoked Mackerel, Lemon Mayo, Aioli, Sourdough and Salad Garnish

## TO FOLLOW

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### SALCOMBE CRAB RISOTTO

With Chilli & Lime

### SUMAC LAMB LOLLIPOPS

Quinoa, Crumbled Feta, Pomegranate & Tzatziki

### PANFRIED BREAM FILLET

, Pancetta and White Wine Sauce with Chive Mash

### SEAFOOD LINGUINI

Tiger Prawns, Mussels & Salmon with a Light Lemon Saffron Cream Sauce

### RISOTTO VERDE (V)

Asparagus, Peas, Broad Beans, Spinach Sage with Parmesan

### INDONESIAN BEEF RENDANG

With Coconut Rice

### VEGAN CHILLI BOWL (VE)

With Smashed Avocado, Jalapeños & Coconut Rice

## TO FINISH

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### STICKY TOFFEE PUDDING

With Vanilla Ice Cream

### HOUSE CRUMBLE (ask for tonights fruit)

With Custard

### WARM NUT BRITTLE BROWNIE

With Honeycomb Ice Cream

### CITRUS TART

With Clotted Cream

### AFFOGATO

Enjoy a scoop of Vanilla Ice Cream "drowned" with a shot of Salcombe Coffee Company House Blend Espresso

*Add Amaretto or Limoncello (25ml)*

### LIQUEUR COFFEE

Irish Whiskey, Tia Maria, Brandy, Cointreau, Amaretto

### ESPRESSO MARTINI

Double Shot of House Espresso, Vodka, Kahlua, *Shaken then Served*

Please see Black Board for Daily Fish Specials

