

EVENING MENU

GALLIMORES KITCHEN

Mixed Olives Pickles, Roquito Peppers	3.50
French Bread Olive Oil Sherry Vinegar	2.95

TO START

Potato and Watercress Soup with Salsa Verde	4.95
Heritage Tomato and Burrata Salad Fresh Basil, Tapenade Dressing	5.50 9.95
Chicken Caesar Salad Dry Cured Bacon, Anchovies, Parmesan Croutons and Caesar Dressing	5.95 10.95
Fried Chipirones Romesco Sauce with Fresh Lemon	6.50 11.95
Locally Sourced Black Pudding Poached Egg, Pickled Walnuts, Pear Cider Reduction	5.95 10.95

SHELLFISH Subject to availability

River Teign Oysters
on Crushed Ice, with Tabasco,
Sherry Shallot Vinegar, Lemon
Trio 7.95 | Half-Dozen 14.95

Atlantic King Prawns
with Garlic Butter or Gremolata
7.95 | 13.95
*Starter served with French Bread,
Main with Fries*

Moules Mariniere
with White Wine Garlic Cream
6.95 | 12.95
*Starter served with French Bread,
Main with Fries*

PLATE FRUIT DE MER Served on Crushed Ice

Shellfish Platter with Atlantic King Prawns, Clams, Mussels, Cockles and Whelks and your choice of:

Whole Fresh Crab 25.00

Whole 1 1/2 lb Fresh Lobster 50.00

add 4 River Teign Oysters to either platter 35.00 | 55.00

all served with aioli, French Bread, Samphire, Capers Berries, Lemon and Bloody Mary Dressing

MAIN COURSES

8oz Rump Steak 28 day aged steak, fries, confit tomato, sauteed mushrooms, watercress add Peppercorn Sauce Bearnaise Sauce Tomato and Horseradish Salsa	14.95 2.00
Grilled Gloucester Old Spot Pork T-bone with Potato and Onion Hash, Apple Marmalade, Red Wine Gravy	12.95
Chopped Superfood Salad Black Quinoa, Carrot Courgette Pepper Radish, Lemon and Mint Oil	8.95
Aubergine and Chickpea Kerala Meen Curry with Bengal Pickle and Coconut Rice	9.95
Free Range Chicken Supreme with Mushroom and Tarragon Sauce, Fries	13.95
Creamed Polenta and Goats Cheese Diced Beetroot, Pistachio Brioche Crumb	10.95
