

# EVENING MENU

# GALLIMORES

## KITCHEN

Mixed Olives Pickles, Caper Berries	3.50	Valencia Almonds Fried in Olive Oil	3.50
Los Pedroches Iberico Chorizo Bellota	3.95	French Bread Olive Oil Sherry Vinegar	2.95

Soup of the Day with croutons, French bread	4.95
Filo wrapped Goat's Cheese with Spiced Aubergine Relish	5.95   9.95
Pan Fried Chicken Liver & Bacon Salad with Croutons, Poached Pear, Port Reduction	5.95   9.95
Smoked Salmon Caper Berries, Citrus Crème fraîche	6.95   10.95
Smoked Haddock & Mussel Chowder	5.95   9.95

## SHELLFISH

Subject to availability.

*The buying of Shellfish is an Art, Not a Science!\**

### River Teign Oysters

on Crushed Ice, with Tabasco, Sherry Shallot  
Vinegar, Lemon

Trio 7.95 | Half-Dozen 14.95

### Grilled Oyster Rockefeller

Trio 8.95 | Half-Dozen 15.95

### Atlantic King Prawns

6.95 | 13.95

starter served with bread, main with fries

### Moules Mariniere

6.95 | 13.95

starter served with bread, main with fries

## PLATE FRUIT DE MER

Served on Crushed Ice (suitable to share)

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

**Whole Fresh Crab** 27.50

**Whole 1 1/2 lb Fresh Lobster** 47.50

add 4 River Teign Oysters to either platter 37.50 | 57.50

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

## GRILLED HOT SHELLFISH PLATTER

Served with Fries and French Bread

Atlantic King Prawns, Clams, Mussels, Cockles  
cooked in white wine and garlic butter **19.95**

*\*All our shellfish is mainly sourced directly from Devon & South Wales. If the boats don't go out, we don't substitute for quality*

## MAIN COURSES

Braised Beef Cheeks with Colcanon & Root Vegetable Gravy	10.95
Roast Butternut Squash Risotto with Sage Crisps, Pumpkin Seeds & Parmesan (add Chicken)	8.95   11.95
Cauliflower & Butter Bean Kerala Meen Curry with Bengal Pickle & Coconut Rice (add Chicken)	8.95   11.95
Pan Fried Barbary Duck Breast with Lyonnaise Potatoes, Red Cabbage, Port & Orange Sauce	12.95
Roast Chicken Supreme with sauteed Potatoes, peppered Kale, Garlic & Smoked Bacon Cream	12.95
8oz Hereford Rump Steak 28 day aged steak, fries, confit tomato, sauteed mushrooms, watercress	13.95
add Peppercorn Sauce   Bearnaise Sauce   Tomato and Horseradish Salsa	2.00

## SHARING BOARDS

*(Suggested Medium-Rare, 25 minutes)*

"Chateaubriand" 16oz Double Fillet of Hereford Beef, with grilled mushrooms, tomatoes, skin on fries watercress, Béarnaise & Peppercorn Sauce	47.50
"Surf & Turf" 8oz Fillet of Hereford Beef with Atlantic King Prawns, served with Garlic Butter, skin on fries and watercress	37.50

## EXTRAS

Skin on Fries	2.95	Watercress, Radish, Cucumber Salad	2.95
Dirty Fries (with onions, bacon & cheddar)	4.50	Celeriac Mash with Root Vegetable Crisps	2.95
Plum Tomato, Red Onion Salad, Balsamic	2.95	Buttered New Potatoes, Parsley Butter	2.95
Roasted Root Vegetables, Honey & Mustard	2.95	Wilted Spinach, Cabbage, Garlic & Shallots	2.95

*Please speak to a member of staff if you have any dietary requirements or allergies. Provenance, cuts, ingredients of dishes may vary subject to supply*