

MENU AT LES SAVEURS

~Starter~

Chicken liver parfait

Served with toast and red onion marmalade

£8.00

Goat cheese crostini

Served with green beans, sun blushed tomato, salad and pickled vegetables

£8.00

Exmouth mussels

With garlic, shallots, white wine and parsley

£8.00

Rich Mediterranean fish soup

Accompanied with traditional rouille, grated emmentale cheese and garlic croutons

£8.50

Pan-fried local scallops

With cauliflower puree, served with a cumin veloute and razhelhanout caramel

£ 10.00

Whole tiger prawns

Pan-fried tiger prawns flamed with Pernod, garlic, shallots and parsley with a white wine cream

£ 10.00

~Main Course~

Oven roasted lamb rump with a Dijon mustard and herb crust

Accompanied with gratin dauphinois and finished with a port jus

£18.00

Roasted marinated duck breast

Served on gratin dauphinois potatoes and finished with pomegranate

sauce

£18.00

Pan-fried fillet of steak

Served with green pepper corn sauce and accompanied with sauté

potatoes

£25.00

Sea bass fillet

Served with buttered spinach on a bed of mash, with pear vegetables

and finished with a lemon grass sauce

£18.00

Local fillet of cod

Served with Bombay potatoes and Egyptian curry sauce

£18.00

10% service charge for tables of six or more

~Dessert~

£7.00

Vanilla seed crème brûlée

Brioche bread and butter pudding

Served with cream anglaise

Snow eggs

Served with baileys cream anglaise and caramel

Duo of milk and white chocolate

Served with raspberry compote

Gateau Breton

With an apple compote and salted caramel sauce

Selection of sorbet or ice cream

~~~~~

*Why not try a glass of Moscatel de la Marina to enjoy with your  
dessert*

*50ml glass £3.00*

*Selection of local Devon country cheeses*

*Served with grapes, apple, chutney and crackers*

£8.95

*To accompany your selection of cheeses:*

*Churchill's crusted port 50ml £5.00*

*As this blend is not subject to any fining or filtration it continues to develop and mature in the bottle. Given sufficient time, it grows a thick sediment, otherwise called a "Crust".*

*Local Somerset Ponomia 50ml £4.00*

*Somerset Pomona, which should be drunk like a port. It's a secret blend of juice and cider brandy, oak aged for 2 years. A good alternative to port to complement your selection of cheese.*

### ***To finish***

*A comprehensive selection of liqueur coffees, digestives and whiskeys to add that finishing touch.*