



THE SEA TROUT INN

Nibbles

Marinated olives.	GFO	4
Honey-glazed chorizo/Devon sausages.		4.5
House-pickled cockles.	GFO	4.5
Fresh bread, smoked trout mousse.	GFO	4.5
Pork scratchings, burnt apple purée.	GFO	4

Small plates

Smoked haddock and spring onion fish cake	GFO	6.5
Spinach, sauce vierge.		
Smoked sea trout rillettes	GFO	6.5
Apple, horseradish and watercress salad.		
Glazed pig cheek	GFO	6.5
Bacon, cabbage and apple.		
Duck liver parfait	GFO	6
Duck toast, roasted figs.		
Heritage tomatoes	GFO	5.5
Croutons, oregano, aged olive oil, pickled red onions.		
Roast beetroot and orange salad	GFO	6.5
Pickled beetroots, beetroot hummus, candied walnuts.		
Seasonal soup fresh bread.	GFO	6

Ciabattas

Rump steak, beer-braised onions, Monterey Jack.	GFO	8
BLT, smoked bacon, gem lettuce, tomato.	GFO	7
Smoked sea trout, cream cheese, gem.	GFO	8
Fish fingers, tartar, gem lettuce.		7
Devon cheddar & spring onion mayonnaise, gem.	GFO	6.5
Roasted red peppers, olive tapanade, gem.	GFO	6.5

Desserts

Lemon meringue pie		6
Hazelnut ice cream, hazelnut purée, hazelnut and lemon thyme crumb.		6
Sticky toffee pudding		6
Salted caramel sauce, vanilla ice cream.		6
Treacle tart		6
Roast orange compote, orange ice cream.		6
Devon fudge chocolate brownie		8
Cloated cream ice cream, chocolate sauce.		8
Selection of Devon cheeses		
Pickles, port jelly, biscuits.		
Devon ice creams and sorbets	GFO	5
Ice cream - chocolate, strawberry, vanilla, salted caramel, hazelnut		
Sorbets - Raspberry, coconut, blood orange, mango		

Large plates

Cured sea trout	GFO	18
Crab and dill Bisque, crab rilette, sea greens.		
Local beer-battered haddock	GFO	14
Triple-cooked chips, mushy peas, curry sauce, tartar.		
Devon steak and Palmer's ale pie		15
Mashed potato, gravy and buttered greens.		
Squash rendang curry	GFO	14
Jasmine rice, coriander & lime yogurt and poppadom.		
Roasted beetroot and goats cheese tart		14
lamb's lettuce, apple, candied walnuts & walnut dressing.		
Pork schnitzel		16
Duck egg, black pudding, caper & herb butter, Parma ham, chive mash.		
Dartmoor reared steak burger	GFO	13
Monterey Jack, beer braised onions, gherkin, burger sauce, gem lettuce and tomato, triple cooked chips, onion rings		
Roulade of chicken and Parma ham	GFO	17
Chicken and wild mushroom spring roll, dauphinoise potatoes tenderstem broccoli, kale, chicken crisp, tarragon sauce.		

From the grill

28 day aged, South West 10oz rib eye.	GFO	23
28 day aged, South West 12oz rump.	GFO	17
All served with triple-cooked chips, roasted vine tomatoes, portobello mushroom, watercress, onion rings.		
Add a sauce. All 2.5: Red wine jus, Brandy and mixed peppercorn, Garlic and herb, Sauce Diane.		

Sides

Triple-cooked chips.		4
<i>Choose from the following toppings:</i>		
Bacon, cheddar and crispy onions.	GFO	2.5
Pork schnitzel, curry sauce.		2.5
Squash rendang curry, coriander yoghurt.	GFO	2.5
House vegetables.	GFO	4
House salad.	GFO	4
Garlic sauted potatoes.	GFO	3.5
Confit garlic, parsley ciabatta with cheddar.		4

GFO: Gluten free option available