



THE SEA TROUT INN

Nibbles

Marinated olives.	GFO	4
Thai spiced tofu spring roll.		4.5
Fresh bread, smoked trout mousse.	GFO	4.5
Jerk chicken wings, lime yogurt.		4.5

Small plates

Smoked haddock and spring onion fish cake	GFO	6.5
Spinach, sauce vierge.		
Gin Cured Sea Trout	GFO	8
Pickled cucumber, radish, crème fraiche, sourdough.		
Pheasant terrine	GFO	6.5
Plum chutney, toasted brioche		
Heritage tomatoes	GFO	5.5
Croutons, oregano, aged olive oil, pickled red onions.		
Goats cheese bon bons		6.5
Plum puree, frisee lettuce, pickled vegetables.		
Devon mussels	GFO	7
Cider, leek & bacon cream, sourdough		
Seasonal soup fresh bread.	GFO	6

Sides

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

GFO: Gluten free option available

From the grill

28 day aged, South West 10oz rib eye.	GFO	24
28 day aged, South West 12oz rump.	GFO	20

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.

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.		
Roast venison loin	GFO	24
fondant potato, parsnip puree, heritage carrots, roast shallot jus, kale		
Dartmoor reared steak burger	GFO	13
Bacon, 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.		
Devon mussels	GFO	7/14
Cider, leek & bacon cream, sourdough, tripple cooked chips		

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.		
Sticky toffee pudding		6
Salted caramel sauce, vanilla ice cream.		
Pistachio and raspberry Bakewell tart		6
Raspberry sorbet, honeycomb.		
Devon fudge chocolate brownie		6
clotted cream ice cream, chocolate sauce.		
Selection of Devon cheeses		8
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		