

# Taste East Devon Festival

*Allergy or intolerance? Please let us know before ordering - Thank You*

## Cocktails & Spritz

Aperol or Campari spritz - prosecco, orange	8
Mojito - rum, fresh mint, lime wedges, soda <b>make it 0% with Pentire seaward</b>	8
Margarita - tequila, margarita mix, salt <b>make it 0% with Pentire adrift</b>	8
Passionfruit martini - vodka, prosecco, passionfruit mix	9

## Starters & small plates

<b>Grilled sardines</b> - Garlic & parsley butter, sun-dried tomato and rocket salad	9
<b>Lyme-bay crab arancini</b> - House salad, homemade tartare sauce	10
<b>Trio of Torbay scallops</b> - Dill & pea puree	11

## Market fish & seafood

<b>South Coast hake fillet</b>	18
Saute potatoes, tomato & caper butter - roasted vegetables	
<b>Panache of market fish</b>	19
Clam, lemon & herb risotto, tenderstem broccoli	
<b>South Indian monkfish curry</b>	18
Pilau rice, naan, mango chutney	
<b>Grilled half lobster</b>	32
Crevettes, garlic & parsley butter, skinny fries & salad	
<b>Cornish moules frites</b>	19
White wine sauce, skinny fries	

## Desserts

<b>Scone &amp; butter pudding</b> - Custard- <b>G</b>	8
<b>Apple strudel</b> - Vanilla sauce - <b>G</b>	8
<b>Fresh Somerset strawberries</b> - Cornish clotted cream, strawberry coulis	7

**FRESH FISH & SEAFOOD SUPPLIED DAILY BY S&J FISHERIES- IVYBRIDGE, KINGFISHER-BRIXHAM**

*G - contains gluten / V - Vegetarian / VG - Vegan or vegan alternative available*

*N- contains nuts / Gluten free bread & burger buns available*

*\*Please note this menu is provisional and may be subject to change prior to 22nd Sept.*