



Rodeans Menu Tuesday To Friday

To Begin

Goats Cheese Tartlet	£5.95
Accompanied By A Grape And Celery Chutney	
Duo Of Smoked Bird	£7.50
Local Smoked Chicken And Duck Served With Baked Mozzarella Wrapped In Parma Ham	
Seared Brixham Scallops & Tempura Tiger Prawn	£8.50
Finished With A Sweet Chilli Sauce And Wilted Pousse	
Soup Du Jour	£5.25
Chefs Fresh Homemade Soup Of The Day	
Prawn And Crayfish Risotto	£7.25
Served With Flaked Parmesan	
Roasted Pigeon Breast	£6.50
Accompanied By Cheesy Swede And Red Onion Confit	

Please note all our meals are served with a complimentary bread basket if you feel you could eat more please do not hesitate to ask £ 3.00 per basket



Middle

Rodeans Catch Of The Day Fresh Local Fish Described By Lizzie	£10.95 / £16.25
Braised Lamb Shank Sat On Flavoured Potato Cake	£10.95
Roasted Breast Guinea Fowl Carved Onto Sautéed Savoy Cabbage And Pommes Dauphine	£11.25
Tournedos Two Ways Seared English Beef Fillet And Braised Daube	£18.25
Devon Duck Platter Honey Roasted Breast And Confit Of Leg Finished With Pommes Dauphine	£17.25
Herb Crusted Rump Of Lamb Carved Onto Rodeans Bubble And Squeak Served With A Fricasse Of Black And White Pudding	£13.75

We feel that our main dishes have a sufficient accompaniment of vegetables and potatoes But if you feel you could manage extra a side dish is available at £3.00



The End

Delicate Berry Bavaois Accompanied By Homemade Berry Ice Cream	£6.00
Rice Pudding Once Finished With Topped Cream	£6.00
Rodeans Chocolate Heaven Selection Of Chocolate Desserts	£8.75
Classic Vanilla Creme Brulee Accompanied By Vanilla Sugar Roasted Fruits And Vanilla Ice Cream	£8.00
Baked Flavoured Cheesecake Served With Fruit Coulis	£6.00
West Country Cheese Board With Biscuits Or Homemade Breads	£5.95 /£9.50

Extra clotted cream or ice cream on request £ 1.25

Please note all our ice creams are made at the Rodean