

To Begin

SEARED BRIXHAM SCALLOPS

Served With Tempura Battered Tiger Prawns
Finished With Pancetta Crisps
£ 8.25

ASPARAGUS AND CHERRY TOMATO PARFAIT

Served With A Homemade Grape Jam And Marinated Baby
Figs
£6.95

ROASTED BREAST OF PIGEON

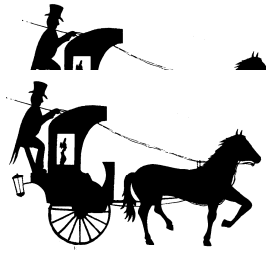
Carved Onto Sweet Potato Puree And Red Onion Confit
£7.65

GALENTINE OF MAIZE FED GUINEA FOWL

Wrapped In Cured Ham Served With
A Homemade Pear And Apple Chutney
£7.25

CORNISH CRAB AND FISH CAKE

Resting On Sautéed Pousse Finished With A Prawn Salsa
£7.50



Middle

PAN FRIED FILLET OF SEABASS

Served On Chargrilled Vegetables And Sharpham Cheese Tartlet

Coated In A Delicate Saffron Sauce

£15.25

ROAST FILLETS OF RED MULLET

Accompanied By Asparagus Wrapped In Parma Ham And A Roasted Cherry Tomato And Asparagus Tartlet

£14.95

RODEANS BLUE CHEESE TOURNEDOS

English Beef Fillet Served With A Blue Cheese Sauce Sitting On A Horseradish And Rosemary Rosti

£16.50

LOIN OF LOCAL VENISON

Carved Onto Chargrilled Vegetables Finished With Sweet Potato Puree Coated In A Calvados Jus

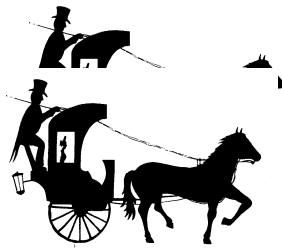
£15.75

HERB & MUSTARD CRUSTED RUMP OF WESTCOUNTRY LAMB

Accompanied By Savoy Paysanne And A Parsnip And Tarragon Mash

£15.95

(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 £2.00)



The End

RODEANS STICKY TOFFEE PUDDING

Coated In Butterscotch Sauce
Served With Devonshire Clotted Cream

£6.95

RODEANS TRIO OF CHOCOLATE

Chocolate Cup Filled With A Dark Chocolate Mousse
Delicate Baked Flan And Bitter Chocolate Ice Cream

£7.50

WEST COUNTRY CHEESE BOARD

See Cheese Board "Carte" For Details

£7.95

LOCAL RHUBARB ASSIETTE

Glazed Rhubarb Tart Delicate Bavarois And Sharp Ice Cream

£7.65

CLASSIC VANILLA POD CREME BRULEE

Glazed With Demerara Sugar
Accompanied By A Vanilla Pod Ice Cream

£6.95

(Please Note That All Our Ice Creams Are Homemade At The Rodean)