

Saturday 6th May 2006

To Begin

SEARED BRIXHAM SCALLOPS & TEMPURA TIGER PRAWN

Served With Sautéed Pousse And A Sweet Chilli Sauce
£ 8.50

BAKED GOATS CHEESE WRAPPED IN FILO PASTRY

Sat On A Grape And Celery Chutney
£ 7.25

ROASTED PIGEON BREAST

Carved Onto Cheesy Swede And Red Onion Confit
£ 7.25

DUO OF BIRD

Local Smoked Chicken And Duck And Baked Mozzarella
Wrapped In
Cured Ham Accompanied By A Homemade Pear And Apple
Salsa
£ 7.95

PRAWN & CRAYFISH RISOTTO

Scented With Sweet Pepperdew And Spring Onions
£ 7.75

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

LINE CAUGHT SEA BASS & BRIXHAM SCALLOPS

Sitting On Mediterranean Roasted Vegetables
Finished On Crushed Truffle Potatoes

£ 17.00

DUO OF DEVON DUCK

Honey Roasted Breast And Confit Of Leg
Accompanied By Sautéed Savoy Cabbage And Sweet Potato
Puree

£ 17.95

STEAMED LEMON SOLE BOUDIN

Served With Flavored Potato Cake
And Roasted English Asparagus Wrapped In Cured Ham

£ 16.25

BEEF TOURNEDOS TWO WAYS

Pan Fried Tournedos Of English Beef Served With Braised Flaked Fillet
Sat On A Horseradish And Herb Rosti

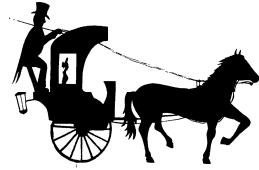
£ 18.00

LOIN OF EXMOOR VENISON WRAPPED IN CURED HAM

Accompanied By A Bacon And Wild Mushroom Tartlet
And Pommes Dauphine

£ 17.25

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

RODEANS CHOCOLATE HEAVEN

A Selection Of Homemade Chocolate Desserts
For All You Chocoholics

£ 8.75

TRILOGY OF LOCAL RHUBARB

Crumble Tartlet Delicate Bavarois And Homemade Rhubarb
Ice Cream

£ 8.00

WEST COUNTRY CHEESE BOARD

See Cheese Board “Carte” For Details
Alone...£ 7.95 To Share...£ 12.95

STICKY TOFFEE PUDDING

Coated In A Rich Butterscotch Sauce Finished With Devon
Clotted Cream

£ 7.25

CLASSIC VANILLA CREME BRULEE

Served With Vanilla Roasted Fruits And Vanilla Pod Ice Cream

£ 7.50

Please note all our ice creams are homemade at Rodean