



RED LION HOTEL  
CLOVELLY

## HARBOUR RESTAURANT SAMPLE MENU

### STARTERS

#### HOMEMADE CLOVELLY WILD GARLIC SOUP

*RAMSON PESTO, TOASTED PEANUTE & RUSTIC CROUTONS*

#### WEST COUNTRY CRAB

*WATERMELON, WASABI, CUCUMBER & WATERMELON GRANITA*

#### PAN SEARED LOCAL SCALLOPS

*CURRIED GRANOLA, GOLDEN RAISINS, CAULIFLOWER & GRANNY SMITHS*

#### PRESSED DEVON REARED HAM HOCK

*MUSTARD CAVIAR, CRISPY BOILED EGG , HAZELNUT MAYONNAISE  
& HONEY VIGNETTE*

#### ROASTED WOOD PIGEON

*BABY BEETROOTS, CLOVELLY FIGS & DEVON BLUE CHEESE*

#### HERITAGE TOMATO & GOATS CHEESE CAKE

*BALSAMIC, PUFF PASTRY BASE, & WILD ROCKET SALAD*

## MAIN COURSES

### CREEDY CARVER DUCK BREAST

*CAULIFLOWER, GOLDEN RAISINS, BEETROOTS & CHICORY*

### DEVON REARED PORK BELLY

*PANKO DAUPHINOISE, BROAD BEANS, PARSLEY, WILTED GREENS*

### PAN ROASTED CORNISH COD LOIN

*EXE MUSSELS, SEA ASPARAGUS, POTATOES & CURRIED COCONUT VOLUTE*

### CHALK STREAM RAINBOW TROUT

*AU PISTOU, CRAB CLAW MEAT, SUMMER VEGETABLE BROTH & CRISPY LEEKS*

### 6OZ WEST COUNTRY RIBEYE STEAK

*TRUFFLED HAND-CUT CHIPS, FRIEZE SALAD, LEMON & CHERVIL BUTTER*

### WILD MUSHROOM RAVIOLI

*WHITE WINE VOLUTE, CEP KETCHUP & TARRAGON OIL*

## DESSERTS

### TAHININI PANNACOTTA

*CARAMELISED SESAME, MAPLE SYRUP PRALINE, COINTREAU POACHED ORANGE*

### BANANA PARFAIT

*POACHED PINEAPPLE, CANDIED PECANS, RUM CARAMEL SAUCE  
& RED VEIN SORREL*

### AFFOGATO

*VANILLA & COFFEE ICE-CREAMS, COCO COFFEE BEANS, AERATED CHOCOLATE,  
TOASTED HAZELNUTS & HAZELNUT SYRUP*

### WEST COUNTRY CHEESE BOARD

#### DEVON BLUE

*LIGHT CRUMBLY COW'S MILK CHEESE, WITH A RICH & CREAMY FLAVOUR (MK)*

#### BARBERS VINTAGE CHEDDAR

*MATURED FOR 18 MONTHS, FULL BODIED AND COMPLEX TEXTURE (MK)*

#### CORNISH BRIE

*RICH AND MATURE SURFACE RIPENED BRIE WITH A BITTER FINISH (MK)*

*(ALL SERVED WITH WATERHOUSE FAYRE CHUTNEY, CRACKERS, GRAPES,  
CELERY & MARINA BUTTER)*