

THE BEWICKE ARMS

Eat • Drink • Stay

All our food is cooked fresh to order from locally sourced ingredients, so please understand if there is a short wait during busy periods. And since we have to follow additional Covid-19 regulations to protect us all, this adds time to our preparation.

TO START

Pan Fried Duck Liver Plum and chilli sauce, chapatti	£9.00
Cauliflower Panna Cotta (v) Toasted almonds, curried croutons	£8.00
Lobster and Salmon Ravioli Beef consomme	£8.00
Goat Curd Mousse (v) Oat biscuit, beetroot gel, balsamic reduction	£8.00
Pan Fried Devon Scallops House crispy pancetta, black pudding bon bon, pea puree	£10.00

MAIN COURSES

Pan Roasted Barbary Duck Breast Pumpkin puree, fondant potato, purple kale, roasted fig, blackberry jus	£17.00
Butter Poached Halibut House spicy pork sausage, parsnip puree, lemon and tarragon gnocchi, rainbow chard	£16.50
Beef Onglet with Braised Beef Cheek Truffle mash potato, roasted carrots, beetroot and horseradish puree, cep jus	£18.00
Duo of Lamb; Rump and Rolled Shoulder Tenderstem broccoli, confit shallots, baby potatoes, wilted peas and broad beans, minted garden jus	£18.00
Stuffed Pumpkin (v) Middle Eastern Spices, pistachios, basmati rice	£16.00
Flaked Pollock Squid and lobster thai broth, crispy noodles, pak choi	£18.00
Venison Steak Dauphinoise potatoes, curly kale, sweet pickled beetroot, carrot puree, juniper jus	£17.00

Sides

Truffle mash potato £4.00	Onion Rings £3.50
Watercress and parmesan salad £3.50	Dauphinoise potatoes £3.00
Garden vegetables £4.00	French fries £3.50

TO FOLLOW

Banana Souffle White chocolate ice cream	£6.00
Steamed Syrup Sponge Crème anglaise, apple puree	£6.50
Trio of Chocolate Chocolate delice, white and vanilla chocolate parfait, chocolate roulade	£7.00
Our Chef's Selection of Cheese House chutney, fruit, artisan crackers	£9.00

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes, if you are looking for gluten free options please let your waiter know. Our freshly prepared food is in a kitchen that also uses nuts and our many ingredients also potentially could have traces of nuts, therefore regrettably we are unable to guarantee our food is completely free from nuts.