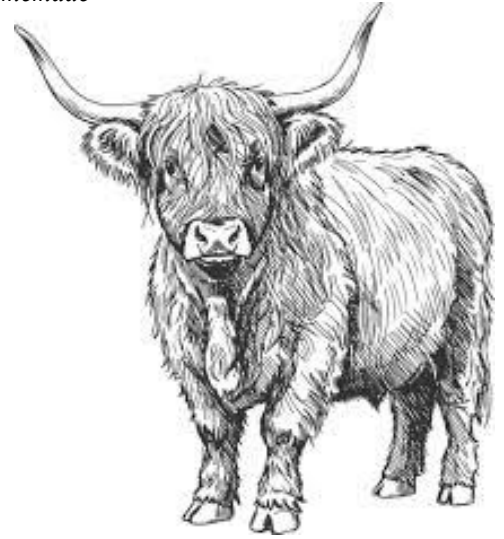


THE MARY TAVY INN

Signature Menu • Seasonal • Local • Homemade

£48.00 • Two courses

£55.00 • Three courses



STARTERS

Spiced Crab Cakes

Served with Garlic Aioli and Lemon Grass Infused Cabbage (GF)

Chicken And Noodle Thai Curry Soup

Accompanied with a Warm Ciabatta (GFO)

Spiced Sweetcorn Fritters

Topped with Melted Mozzarella and a Fresh Tomato Basil Purée (GF, DFO)

MAINS

Creedy Caver Duck Breast (GF, DF)

Pan Seared Duck Breast, accompanied by Roasted New Potatoes, Baked Savoy Cabbage and a Burnt Orange Jus

Singapore Garlic Prawn Stir Fry And Pan Roasted Haddock (GFO, DFO, VGO)

Pan-Seared Haddock Fillet, Served with King Prawns, Wok Tossed In a Singapore-Style Garlic, Pak Choi, Courgette and Ginger Stir-Fry

Vegetarian Adjustment – *Garlic Crumb Portobello Mushroom Wok Tossed in a Singapore-Style Garlic, Pak Choi, Courgette and Ginger Stir-Fry*

Chicken Cordon Bleu

Crisp, Golden Chicken Breast, Stuffed with Ham, Mozzarella and Cheddar, Served with Tender Stem Broccoli, Rosemary Roast Potatoes and Warm Herb Cream Sauce

DESSERTS

Hot Chocolate Fondant

Rich Dark Chocolate Fondant with a Molten Centre, Served Alongside Local Devon Madagascan Vanilla Ice Cream

Profiteroles

Light Choux-Pastry Profiteroles Filled with Fresh Cream, Served with Strawberries and Drizzled with Chocolate and Caramel

Crème Brûlée Delight (GF)

Classic Vanilla Crème Brûlée with a Biscuit Base and a Berry Compote

Signature Menu Wine Pairings

Our Wines Have Been Thoughtfully Chosen By Our Managers and Head Chef for Each Course To Enhance your Dining Experience



Starters

Crab Cakes — Sauvignon Blanc, Marlborough, New Zealand.

Bttl - £32.00, 250ml - £11.00

Crisp citrus and fresh Herb Notes Cut Through the Richness of the Crab and Aioli While. The bright acidity keeps the palate clean and vibrant.

Thai Curry Soup — Wide River Viognier, Robertson, South Africa.

Bttl - £29.00, 250ml - £10.00

Aromatic Peach and Apricot Notes Gently Soften Spice and Complements the Fragrant Thai Flavors.

Sweetcorn Fritters — Pinot Grigio, Veneto, Italy.

Bttl - £26.00, 250ml - £9.00

Vibrant Tropical Fruits with Lovely Balanced Acidity.

Mains

Duck Breast — Vieilles Vignes, Côtes Du Rhône, France.

Bttl - £37.00

The Rhône's Natural Underlying Fruit Compliments the Ducks Richness and pairs Lovley with Sweetness of the Duck Breast.

Prawn & Haddock Stir Fry — Aldridge Unwooded Chardonnay, Southeastern Australia.

Bttl - £33.00

The Fresh Acidity of the Wine Balances Nicely with the Heat of the Prawns and Brings a Crisp Clean Finish to the Palate.

Chicken Cordon Bleu — Morgon, Dom Du Puits, Beni, Beaujolais, Burgundy, France

£43.00

The Vibrant Red Fruits of the Wine Compliments the Richness of the Dish Creating a Fresh Balance.

Desserts

Chocolate Fondant — Ruby Port, Portugal - The Ripe Black Fruits of the Port Partners Perfectly with the Dark Chocolate. 50 ml - £4.00

Profiteroles — Tawny Port, Portugal - Smooth and Nutty Flavours with Hints of Caramel Pair Beautifully Offering a Complex Toffee Finish. 50ml - £4.00

Crème Brûlée — Monbazillac, France - The Vibrant Acidity Perfectly Balancing the Cream with the Natural Underlying Taste of Apricot Harmonising with the Berry Compote. 50ml- £6.00

