

The Loughpool

DINNER MENU

STARTER

Roasted Tomato & Pepper Soup
topped with Crème Fraiche & Basil Oil served with Loughpool Bakery Bread £6.95

Brixham Crab, Black Bomber Cheddar & Spring Onion on Toast served with Avocado Cream £7.25

Beetroot & Fennel Home Cured Chalk Stream Trout with Egg Mayonnaise £7.50

Sauteed Organic Mushrooms
on Toasted Brioche topped with Poached Egg & Truffle Oil Dressing £7.50

Slow Cooked Oxtail & Mushroom En Crouete with Celeriac Remoulade £7.50

MAIN

Ruby Red Devon Sirloin Steak
served with a Chestnut Mushroom Truffle Mustard Sauce & Home Cut Chips £27.50

Confit of Barbury Duck Leg with Rosemary Dauphinoise & Honey Roasted Vegetables £18.95

Trio of Billy Bobs Farm Lamb served on Hot Pot Vegetables with Lamb Sauce £21.95

Woodland Reared Slow Cooked Welsh Pork Belly
on Bubble 'n Squeak with Pigs Cheek & Cider Sauce £19.95

Baked Stone Bass on Lime, Coriander, Chilli, Ginger, Salmon & Prawn Wontons £19.50

Moroccan Vegetable & Chick Pea Cassoulet £14.95 (v)

SIDES

Side Salad: Seasonal Vegetables £4.00 ~ Bread: £3.00 ~ Home Cut Chips £3.50 / £4.95

DESSERT - all £6.95

Ginger Sticky Toffee Pudding with Whiskey & Stem Ginger Ice Cream

Baked Banoffee Cheesecake with Chocolate Sauce

Mulled Plum Fritters with Amaretto & White Chocolate Panacotta

Loughpool Meringue with Berry Compote & Lime & Crème Fraiche Sorbet

Chocolate & Hazelnut Nut Brownie with Pistachio Ice Cream

Selection of Local Cheese with Biscuits & Home Made Chutney £9.95

All our food is prepared & cooked from fresh.
Please let a member of staff know if you have any food allergies that we should be aware of.