

THE DEVONPORT

LUNCH MENU

STARTERS

SOUP 5.50

Pea Soup, Mint Oil, Sour Cream

SQUID 7.50

Salt & Pepper Squid, Roasted onions, Green Peppers, Spring Onions, Lime & Coriander Mayo

SALMON 8.50

Smoked Salmon, Mustard Dressing, Shallots, Toasted Rye Bread

HALLOUMI 8.50

Fried Halloumi, Spiced Lentils &, Chickpea Salad

LAMB KOFTAS 7.50

Lamb Koftas, Pickled Cucumber, Toasted Almonds, Yoghurt & Lime Dressing, Apricot Relish, Pitta Bread

CHORIZO 9.50

Grilled Chorizo on Toast, Guacamole, Poached Egg, Coriander Creme Fraiche

MAINS

KING COD 12.00

Battered Cod, Sea Salt Chips, Tartare Sauce

Add Mushy Peas or Curry Sauce **1.50**

BEEF BURGER 12.50

2 x 5oz Patties, Toasted Brioche, Tomato Relish, Lettuce, Sea Salt Chips

Add Bacon or Monterey Jack Cheese **1.00**

BEEF & QUINOA BURGER 11.50

Beef & Quinoa Burger, Sourdough Bun, Basil Aioli, Sea Salt Chips

Add Goats Cheese **1.00**

SEABASS 15.50

Boneless Whole Seabass, Provencal Herb & King Prawn Risotto, Tomato Pesto

CHICKEN KIEV 14.00

Chicken Kiev, Garlic Herb Butter, Sea Salt Chips, Rocket & Shallot Salad

DUCK LEG 14.50

Confit Duck Leg, Bacon Lardons, Sauteed Lettuce, Hasselback Potatoes

100Z SIRLOIN STEAK 24.50

Onion Rings, House Salad, Sea Salt Chips
Add Poivre sauce **2.00**

DESSERTS

STICKY TOFFEE PUDDING 6.50

Butterscotch Sauce, Vanilla Ice Cream

PANNACOTTA 7.50

Salted caramel Pannacotta, Coffee Ice Cream, Orange Syrup

CHEESECAKE 6.50

Dark Chocolate Cheesecake, Cherries in syrup, Black Cherry & Chocolate Chip Ice Cream

FRANGIPANE 6.50

Cinnamon & Apple Compote, Clotted Cream, Blackberry Sorbet

STRAWBERRY TART 7.50

Glazed Tart, Creme Patisserie, Strawberry Ripple Ice Cream

SANDWICHES & SALADS

CLUB SANDWICH 9.00

Chicken, Bacon, Guacamole, Tomato, Lettuce, Herb Aioli Sandwich, Sea Salt Chips

STEAK SANDWICH 10.50

Steak, Monterey Cheese, Mustard Mayo, Water Cress, Pickled Red Onion Sandwich, Sea Salt Chips

CAESAR SALAD 8.00

Cos Lettuce, Bacon, Anchovies, Croutons, Parmesan, Caesar Dressing
Add Chicken **2.50**

SALMON SALAD 12.00

Poached Salmon, Croutons, Avocado, Asparagus, Mixed Leaves, Mustard Seed Dressing

10% OPTIONAL SERVICE CHARGE WILL BE ADDED TO ALL BILLS

THE DEVONPORT

DINNER MENU

STARTERS

SOUP 5.50

Pea Soup, Mint Oil, Sour Cream

SQUID 7.50

Salt & Pepper Squid, Roasted Onions, Green Peppers, Spring Onions, Lime & Coriander Mayo

SALMON 8.50

Smoked Salmon, Mustard Dressing, Shallots, Toasted Rye Bread

HALLOUMI 8.50

Fried Halloumi, Spiced Lentils & Chickpea Salad

LAMB KOFTAS 7.50

Lamb Koftas, Pickled Cucumber, Toasted Almonds, Yoghurt & Lime Dressing, Apricot Relish, Pitta Bread

CHORIZO 9.50

Grilled Chorizo on Toast, Guacamole, Poached Egg, Coriander Creme Fraiche,

MAINS

KING COD 12.00

Battered Cod, Sea Salt Chips, Tartar Sauce

Add Mushy Peas or Curry Sauce **1.50**

BEEF BURGER 12.50

2 x 5oz Patties, Toasted Brioche, Tomato Relish, Lettuce, Sea Salt Chips

Add Bacon or Monterey Jack Cheese **1.00**

BEET & QUINOA BURGER 11.50

Beet & Quinoa Burger, Sourdough

Bun, Basil Aioli, Sea Salt Chips

Add Goats Cheese **1.50**

SEABASS 15.50

Boneless Whole Seabass, Provencal Herb & King Prawn Risotto, Tomato Pesto

CHICKEN KIEV 14.00

Chicken Kiev, Garlic Herb Butter, Sea Salt Chips, Rocket & Shallot Salad

DUCK LEG 14.50

Confit Duck Leg, Bacon Lardons, Sautéed Lettuce, Hasselback Potatoes

100Z SIRLOIN STEAK 24.50

Onion Rings, House Salad, Sea Salt Chips

Add Poivre sauce **2.00**

DESSERTS

STICKY TOFFEE PUDDING 6.50

Butterscotch Sauce, Vanilla Ice Cream

PANNACOTTA 7.50

Salted caramel Pannacotta, Coffee Ice Cream, Orange Syrup

CHEESECAKE 6.50

Dark Chocolate Cheesecake, Cherries in syrup, Black Cherry & Chocolate Chip Ice Cream

FRANGIPANE 6.50

Cinnamon & Apple Compote, Clotted Cream, Blackberry Sorbet

STRAWBERRY TART 7.50

Glazed Tart, Creme Patisserie, Strawberry Ripple Ice Cream

10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS

THE DEVONPORT

WINE MENU

WHITE

	125	175	250	BTL
SOL MIO BLANCO	3.70	4.95	6.70	19.00
Dry, Fresh Quaffable, Delicate Aromas of Apples & Almonds ITALY 2018				
SAUVIGNON BLANC	4.00	5.35	7.35	20.00
A cracking Sauvignon, well balanced with juicy ripe melon on the palate CHILE 2018				
PINOT GRIGIO	4.10	5.45	7.45	21.00
Perfect served Chilled on its own or with Fish or Chicken ITALY 2018				

	125	175	250	BTL
CHARDONNAY	4.30	5.75	7.80	22.00
Everything you want from a unoaked Aussie Chardonnay AUSTRALIA 2018				
CHENIN BLANC	4.30	5.75	7.80	22.00
Typical Chenin, Ripe Tropical Aromas, Good Balance of Fruit & Acidity SOUTH AFRICA 2018				
CHARDONNAY				36.00
Morning Fog, as Good in our Opinion as White Burgundy, Elegant Californian wine of Great Quality USA2017				

RED

	125	175	250	BTL
SOL MIO ROSSO	3.70	4.95	6.70	19.00
Light and Easy to Drink ITALY 2018				
MERLOT	4.10	5.45	7.45	21.00
Aroma of Ripe Plums. This Wine has a Thick Jammy Feel with Soft Tannin's CHILE 2018				
PINOT NOIR	4.50	6.00	8.20	23.00
Easy Drinking Light Red, Full of Red Cherries & Blackberries ROMANIA 2018				

	125	175	250	BTL
SHIRAZ	5.30	6.65	9.65	28.00
Fruit Packed Aussie Shiraz, Ripe Fruit, Spicy Tannin's with a Hint of Black Pepper AUSTRALIA 2017				
COTES DU RHONE	5.10	6.45	9.35	27.00
Delicious Rich Fruity Grenache Blend FRANCE 2017				
RIOJA RESERVA				55.00
Complex Aromas of Earth, Spice & Red Fruit with a Long Elegantly Structured Medium Body & Spicy Tannin's SPAIN 1999				

ROSE & FIZZ

	125	175	250	BTL
ZINFANDEL	4.10	5.05	7.25	20.50
Flavoursome & Well Balanced USA 2018				

PROSECCO	5.95			28.00
FAn Elegant Delicate & Fragrant Fizz ITALY NV				

	125	175	250	BTL
PINOT GRIGIO BLUSH	4.10	5.05	7.25	20.50
Crisp & Refreshing ITALY 2018				

FASHION VICTIM				28.00
Fruity & Fresh Fizz, Hints of Strawberry, Lots of Ripe Raspberry & Red Fruit				