

The Mocca Room

Starters

Winter Minestrone Soup with Pesto Croutons	£3.95
Seared Goose Liver Terrine with Red Onion Marmalade <i>Served with green salad</i>	£3.95
Seared Scallops on Apple Puree with Crushed Walnut Oil <i>Served with apple batons</i>	£3.95
Spring Onion Tart topped with Brie and Mixed Leaves	£3.30
Pan Fried Squid Fillet with Chorizo and Feta Cheese <i>Served on fennel and garnished with fresh herbs</i>	£3.95
Smoked Duck in Aspic with Plum Sauce <i>Served on dresses baby leaves</i>	£3.95

Some dishes may contain nut extracts

Please explain to your Waitron if you have any allergies to any ingredients we have chosen

Mains

Cannon of Local Lamb wrapped in Bacon <i>Served with spicy golden beet root and red wine jus</i>	£10.50
Pan Fried Trio of Fish (Sea bass, Red mullet and Mackerel) <i>Served with a reduction of spinach soup</i>	£11.50
Sliced Local Fillet Steak <i>Served with kale mash and horseradish cream coated vegetables</i>	£16.95*
<small>*If you are on our Dinner, bed and breakfast tariff there will be a £5.00 supplement charge on the above main course.</small>	
Fillet of Venison wrapped in Sweet Pepper <i>With redcurrant ju, puréed mushrooms and fine beans, this dish is served rare to medium</i>	£13.50
Pan Fried Fillet of Rock Salmon with Crushed Lemon Potatoes <i>Drizzled with avocado oil</i>	£11.50
Free Range Local Chicken Breast <i>Stuffed with black pudding and served with smoked garlic tomato sauce on haricot beans</i>	£11.50
Sweet Potato Bake with Whole Egg Inside	V £10.50
Glazed Pork Tenderloin <i>With paprika mash and sharp apple sauce</i>	£10.95

All main dishes are served with potatoes and locally sourced vegetables

Dessert

Lavender Panna Cotta with Crystallized Violets	£3.95
Raspberry Brûlée (Caramelized at your table)	£3.50
Poached Pear in Red Wine with Lemon Crème Fraiche	£3.95
Trio Chocolate Parfait with Vanilla Ice Cream	£3.50
Home Made Apple Crumble with Custard	£3.50
Kirsch Flavoured Fruit Salad with Chantilly Strawberry Cream	£3.75
West Country cheeses served with onion marmalade and biscuits <i>West Country Brie, Devon blue and Cheddar</i>	£4.95*
<i>*If you are on our Dinner, bed and breakfast tariff there will be a £1.00 supplement charge on the above dessert.</i>	
Salcombe Ice Cream <i>Choose three scoops from the following:</i> <i>Honeycomb, Chocolate, Strawberry, Vanilla or Mint chocolate</i>	£3.00

***We now have Salcombe, of Devon, ice cream on our menu, proud to be locally
Sourcing food for the pride of the Southwest***

After Dinner Drinks

Espresso	£1.75
Cappuccino/Café Latte	£1.80
Pot of Tea or Cafetierre Coffee	£1.50

Liquor Coffee

Irish Coffee (Jameson's)	£3.95
Russian Coffee (Smirnoff)	£3.95
Calypso Coffee (Tia Maria)	£3.95
Jamaican Coffee (Lamb's)	£3.95
Highland Coffee (Bells)	£3.95
Café Royale (Courvoisier)	£3.95
Seville Coffee (Cointreau)	£3.95
Baileys Latte	£3.95

Get some lovely free truffles with coffee