

LUNCH MENU

{ STARTERS }

<pre>Iced Gazpacho (v)</pre>			
Devon Rose fillet beef tartare with poached quail egg			
Line caught fresh tuna seared with black sesame seeds			
Green tea smoked duck breast with pickled lotus root £7.45 And herb salad.			
Parmesan custard with shaved asparagus and soya beans (v) £6.95 Lemon oil and crushed hazelnuts.			
Fresh Cornish white crab meat & coriander and lime			
Fresh scallop ceviche £8.95 With watermelon caviar and lime & sesame dressing.			
\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\			
{ SALADS }			
Broccoli & giant couscous salad			
Corn-fed chicken breast Caesar salad			
Scottish cracked black pepper smoked mackerel £12.95 With pomegranate seeds, cucumber ribbons, spring leaves and toasted almonds & lemon zest vinaigrette.			
Grilled fresh tuna Niçoise £14.95 With new potatoes, fine green beans, Kalamata olives, cherry tomatoes, soft boiled egg and a light French dressing.			
>>>>>>>>>>>>>>>>>>>>>>>>>>>>			
{ PASTA }			
Asparagus and broad bean risotto (v) £11.25 With white truffle oil, parmesan and herb salad.			
Heart of artichoke tortellini (v) £12.25 With sweet dried cherry tomatoes, soft shallots and herb salad.			
Spaghettini pasta with rope grown Shetland mussels and crispy smoked pancetta £11.95 With parsley & lemon cream sauce.			
\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\			
{ SANDWICHES }			
Roasted red plum tomato Bruschetta (v)			
Club sandwich £10.75 With grilled chicken, West Yorkshire streaky bacon, egg mayonnaise, plum tomatoes served with hand cut chips.			

{ MEAT }

Pink peppercorn and pistachio sprinkled chicken breast
Pressed Blythburgh pork belly and thyme flavoured crackling
Roasted duck breast with tamarind jus£15.25 Served with tender poached baby fennels and mini potato fondants.
Cotswold lamb rump with fresh minted pea puree

{ DEVON ROSE BEEF }

All of our steaks are made from 100% British beef from Devon Rose, renowned for their provision of organic & natural meats since 1921.

Devon Rose's free-range beef is traditionally reared on lush West Country pastures. Each steak is hung for a minimum of 28 days to ensure their tender and succulent taste.

6oz	Fillet of beef [Served with chips and your choice of sauce: red wine jus, béarnaise or peppercorn.]	£24.00
7oz	Sirloin steak	£18.00
7oz	Rib eye steak	£18.00

[Served with chips and your choice of sauce: red wine jus, béarnaise or peppercorn.]

{ FISH }

Pan fried black bream with sautéed chorizo Broccoli, scallop cream & golden almonds.	£15.95
Olive oil confit Scottish salmon fillet	£14.00
Cornish pan fried mackerel fillets	£11.95
Handmade Scottish salmon fishcakes	£10.75
Oven roasted Lemon Sole wrapped green asparagus With sumac hollandaise.	£16.95

{ SIDES }

Baby potatoes (v) £3.50 With olive oil and sea salt.	Creamy maris piper mashed potato(v)
Rocket salad(v)£3.50	Wilted spinach leaves(v) £3.50
With balsamic dressing and Parmesan shavings.	Hand cut chips(v)£3.50
Fine green beans(v) £3.50	Steamed broccoli £3.50
With sautéed shallots.	Mixed leaf salad(v) £3.50

Please note, a 12.5% discretionary service charge will be added to your bill. Devonshire Terrace cannot guarantee that our food products are free from nuts or trace elements of nuts or fish extracts. Food served in this restaurant is free from GM products. (v) = Suitable for Vegetarians.