

THE  
**CRESCENT**  
BAR | RESTAURANT

***CHEF SPECIALITIES***

Devon Craft Beer Battered Fresh Fish  
Minted Peas | Tartar & Lemon | Chips  
**£18.50**

Smoked Haddock & Dill Fishcakes (*GF*)  
Vine Tomatoes | Lime & Coriander Mayonnaise | Garden Salad  
**£16.00**

8oz Gammon Steak (*GF, DF*)  
Flame Grilled Pineapple | Fried Egg | Chips | Garden Peas  
**£16.00**

6oz Brisket Short Rib Burger  
Sesame Bun | Streaky Bacon | Pickles | Monterey Jack Cheese | Minced Onion |  
Rosemary & Himalayan Sea Salt Chips with Honey & Soy Glaze | Slaw  
**£18.00**

Grilled Chicken Breast Burger  
Sesame Bun | Little Gem Lettuce | Tomato | Cucumber Salad | Parmesan | Chips | Slaw |  
Choice of Cæsar Sauce or Sriracha Sauce to accompany  
**£17.00**

Vegan Halloumi Burger (*VE*)  
Wild mushrooms | Red Onion Relish | Gem Lettuce | Chips | Slaw  
**£16.00**

12" Pizza Margherita (*V*)  
Sourdough | House Pomodoro | Pulled Mozzarella | House Basil Pesto  
**£16.00**

12" "Meatilicious" Pizza  
Sourdough | Salami Italiano | Prosciutto | Chorizo | Butchers Sausage  
**£18.00**

Vegan Greek Salad (*VE, GF*)  
Feta | Red Onion | Olives | Cucumber | Tomatoes | Lemon Oil  
**£17.00**

Classic Chicken Cæsar Salad  
Gem Lettuce | Parmesan | Anchovies | Boiled Egg | Croutons  
**£18.00**

Provence Salad (*V, GF*)  
Rocket | Hard Goats Cheese | Walnuts | Wine Poached Pear | Honey Dressed  
**£19.00**

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**À LA CARTE**

SERVED 6PM - 8:45PM

**TO BEGIN**

Beef & Courgette Raviolo (DF)  
Summer Vegetable Consommé | Basil  
**£10.00**

Parmesan Coated Salmon & Cod Crispy Cannelloni  
Herb Dressed Salad | Sun-Dried Tomato | Garlic Aioli  
**£12.00**

Tofu & Chickpea Moroccan Spiced Pâté (DF, VE)  
Confit Tomatoes | Brown Pitta | Pomegranate  
**£9.00**

**THE MAIN EVENT**

Pan Roasted Lamb Noisettes  
Israeli Couscous & Mediterranean Vegetable Terrine | Summer Greens |  
Minted Pesto | Pomegranate | Pear Cider Jus  
**£32.00**

Blackened Hake Loin (GF, DF)  
Bean, Corn & Pineapple Medley | Caribbean Mango & Orange Dressing |  
Lime Coulis Reduction  
**£26.00**

Vegan Sweet Potato & Wild Mushroom Tagine (VE)  
Bulgur Wheat  
**£23.00**

**SOMETHING SWEET**

Dark Chocolate & Kahlua Tiramisu  
Hazelnut Soil | White Chocolate Truffle  
**£10.00**

Rhubarb & Ginger Gin Cake  
Strawberry Ice Cream | Peppermint Tuile | Berry Compote  
**£9.00**

Savoury Baked Cheesecake  
Goat's cheese | Walnuts | Honey | Wine Poached Pear | Rosemary Sorbet  
**£11.50**

*Our kitchen handle all allergens and use shared equipment, so we cannot guarantee to be trace-free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. While we accommodate food intolerances and allergies, we cannot guarantee allergen-free dishes. Please inform us of any allergies or intolerances.*

*(V) - Vegetarian (VE) - Vegan (DF) - Dairy Free (GF) - Gluten Free*