

Dinner Menu
THE
CRESCENT
BAR | RESTAURANT

Service 6pm - 9pm

Lite Bites

PORT & VENISON TERRINE

Blackberry Chutney | Sourdough Bread | Juniper Butter

£11.00

CRISPY PORK BELLY STRIPS

Pickled Apple | Cinnamon Sauce | Black Pudding

£10.00

PANKO MINI PLAICE FILLETS

Broad Beans | Peas | Asian Sauce

£12.00

CHEF'S CHOICE SOUP OF THE DAY

House Bread | Salted Butter

£8.50

Mains

6^{oz} WEST COUNTRY 28 DAY AGED SIRLOIN STEAK *(GF)*

Triple Cooked Chips | Crispy Shallots | Herb Dressed Portobello
Mushroom | Vine Tomatoes | Peppercorn Sauce

£25.00

PAN ROASTED CHICKEN SUPREME

Yorkshire Pudding | House Stuffing | Braised Red Cabbage | Broccoli
| Honey Glazed Carrots | Duck Fat Roast Potatoes | Red Wine Gravy

£21.00

CONFIT DUCK LEG

Stir Fry Vegetables | Hoisin Noodles

£19.00

NAVARIN OF LAMB *(GF)*

Garlic Butter Mash Potato | Parsnip Crisps

£20.00

OVEN BAKED HADDOCK FILLET *(GF DF)*

Chorizo | Stewed Peppers | Kale | Squid Rings

£22.00

DEVON CRAFT BEER BATTERED FRESH COD

Minted Peas | Tartar | Lemon | Chips

£18.50

WILD MUSHROOM PASTRY CROWN *(V, VE)*

Butternut Squash | Chilli Jam | Curried Cauliflower Puree | Crispy Kale

£18.00

Sides

SKIN ON CHIPS

£4.00

ROAST POTATOES *(GF)*

£4.50

SEASONAL BUTTERED VEGETABLES *(GF)*

£4.50

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