



## SEAWOOD BISTRO

### Evening Meal Menu

The Seawood Hotel, North Walk, Lynton, EX35 6HJ

Booking Essential – 01598 752272

**\*\*\*10% OFF March 30<sup>th</sup> - April 30<sup>th</sup> 2018\*\*\***

### Starters

Devonshire Wild Mushrooms sautéed in a garlic infused butter served on crisp sourdough	<b>£7.50</b>
Juniper Marinated Pidgeon Breast served on sweet potato cake with damson jus	<b>£8.45</b>
Roasted Red Pepper & Smoked Tomato Soup served with crusty roll	<b>£6.95</b>
Our own Smoked Mackerel Pate, pickled samphire, oyster mayo and melba toast	<b>£7.95</b>
Crispy Fried Camembert tossed in panko served with cauliflower sauce and rocket	<b>£7.50</b>

### Main Course

Paprika Coated Local Pork Chop served with dauphinoise potatoes, honey glazed carrots with kale salsa verde and a cider apple pan sauce	<b>£18.95</b>
Local Venison Wellington wrapped in sushi nori and stuffed with our mushroom pate in a crisp puff pastry wrap, roast potatoes, buttered greens and a port jus	<b>£22.95</b>
Roasted Duck Breast served pink with pomme anna potatoes, sautéed cabbage in Thyme butter, parsnip puree and served with a redcurrant sauce	<b>£21.95</b>
Puff Pastry Stuffed Tart with caramelised red onions, leeks and chestnuts topped With local blue cheese and panko breadcrumbs, sautéed new potatoes and vine tomato	<b>£17.95</b>
Sustainable Skrei Cod Steak served on tartar mash cake, caper infused pea puree Locally aged ham and crispy capers	<b>£18.95</b>

### Dessert

Chefs Chocolate Pot served with Brandy Cream	<b>£7.50</b>
Zingy Lemon Posset served with Almond Shortbread	<b>£7.50</b>
Baked Orange and Nutmeg Cheesecake served with local ice cream	<b>£7.95</b>
Apple Upside Down Cake served with Cinnamon Custard	<b>£7.50</b>
Local Cheeseboard, 3 Cheeses served with celery batons, homemade oatcakes Caramelised walnuts and homemade chutney	<b>£9.95</b>

