

## **HEAD CHEF IAIN GUTTERIDGE**

I am a family man who has lived in the area for over nine years and am totally in love with the sheer beauty of Lyme Regis and the surrounding area.

Over the years I have worked in Hotels, Restaurants all over the country and Europe but now find myself settled in this beautiful part of the country.

I was the head chef at Turle's Bistro in the Broad Street for five years of which was extremely successful but unfortunately my dedicated owners wanted to retire.

I have a great passion for food and I strive to cook my food to perfection, utilising the best fresh local produce, prepared in an uncomplicated manner with a European influence.

If you have any special dietary needs please ask Iain and his team and they will endeavour to accommodate your requirements.

## **STARTERS**

### **SEAFOOD WONTONS**

FILLED WITH PRAWNS, CRABMEAT, GINGER, GREEN CHILLI AND WATER CHESTNUTS DRIZZLED  
WITH CORIANDER DRESSING £5.95

### **KUNG PAO KING PRAWNS WITH CASHEW NUTS**

STIR FRIED WITH SWEET PEPPERS, COURGETTE AND BAMBOO SHOOTS IN A SWEET CHILLI  
SAUCE, SERVED ON A NEST OF CRISPY NOODLES £6.95

### **FRESH SALMON AND CRAB CAKES**

SEASONED WITH TARRAGON, AND SERVED WITH MIXED LEAVES AND A CAPER LEMON  
DRIZZLE £7.50

### **WEST COUNTRY STILTON AND SMOKED BACON FRITTERS**

WITH A TRADITIONAL CUMBERLAND SAUCE £5.50 (g)

### **WARM LEEK AND ROQUEFORT TARTLET**

DRESSED WITH WINTER LEAVES £5.95 (v)

### **ANTI PASTO**

(GREAT FOR SHARING)

ITALIAN STYLE MIXED HORS D'OEUVRES WITH PRAWNS, LOCAL CRABMEAT, PARMA HAM,  
PÂTÉ, SMOKED SALMON, SALAMI, OLIVES AND A BANDERILLA £10.95 (g)

### **CHEF'S HOMEMADE SOUP OF THE DAY**

SERVED WITH FRESH BREAD AND BUTTER £4.95

## **MAIN COURSES**

### **LYME BAY SURF AND TURF**

TENDER FILLET STEAK FILLED WITH LOCAL CRABMEAT AND PRAWNS WITH A LIGHT CREAMY  
CRACKED PEPPERCORN SAUCE £18.95

### **MEDALLIONS OF DEVON PORK FILLET**

PAN FRIED AND LAYERED WITH PARMA HAM, FRESH SAGE AND PARMESAN ON A  
MEDITERRANEAN STYLE TOMATO, GARLIC AND BASIL SAUCE £10.50 (g)

### **PAN FRIED WEST COUNTRY PHEASANT BREAST**

WRAPPED IN BACON WITH A RICH PORT, REDCURRANT AND BAY LEAF SAUCE £10.95

### **CHICKEN SUPREME ROULADE**

LOCALLY SOURCED CHICKEN BREAST STUFFED WITH CREAM CHEESE AND CHIVES, WRAPPED IN  
SMOKED DEVON BACON AND SERVED ON A TANGY TOMATO SAUCE £10.95 (g)

### **ROASTED DUCK BREAST**

ROASTED BREAST OF DUCK SERVED WITH A MOUTH WATERING SWEET AND SOUR SAUCE OF  
BLACK CHERRY, ORANGE AND CHERRY BRANDY £13.50

***ALL OF THE ABOVE MAIN COURSES ARE SERVED WITH A SELECTION OF FRESH  
SEASONAL VEGETABLES WITH A CHOICE OF CHUNKY CHIPS, SAUTÉE  
POTATOES OR POTATO DISH OF THE DAY***

## **MAIN COURSES (continued)**

### **SIRLOIN STEAK**

CHAR GRILLED SUCCULENT 8OZ SIRLOIN STEAK WITH BUTTON MUSHROOMS, BATTERED ONION RINGS, PETITS POIS, ROASTED VINE TOMATOES AND CHUNKY CHIPS £13.50 (g)

ADD ONE OF OUR CHEF'S SPECIAL STEAK SAUCES, CHOOSE FROM PEPPERCORN, DIANE OR STILTON £1.50

### **MUSHROOM AND GRUYÈRE PASTA MELT**

TAGLIATELLE TOSSED IN A WILD CHESTNUT AND BUTTON MUSHROOM WHITE WINE SAUCE WITH GRUYÈRE AND A FRESH GARDEN SIDE SALAD £8.95 (v)

### **COURGETTE RAGOÛT**

A WHOLESOME CASSEROLE OF COURGETTE, CELERY, CARROT, TOMATO AND GARLIC TOPPED WITH A VINTAGE CHEDDAR, PARSLEY AND BREADCRUMB GRATIN £9.95 (v)

(v) SUITABLE FOR VEGETARIANS

(g) GLUTEN FREE - WITH SUITABLE NOTICE MORE DISHES ARE AVAILABLE.

VEGETARIANS AND ALLERGY SUFFERERS PLEASE ASK A MEMBER OF STAFF AS SOME OF THE DISHES ABOVE CAN BE PREPARED DIFFERENTLY

## **DESSERTS**

### **CLASSIC CITRON TART**

AND LOCAL VANILLA ICE CREAM OR DOUBLE CREAM

### **A REALLY STICKY TOFFEE PUDDING**

WITH BUTTERSCOTCH SAUCE AND PECAN NUTS

### **PRALINE CRÈME BRÛLÉE**

TOPPED WITH CRUNCHY NUT CARAMELISED SUGAR AND GARNISHED WITH FRESH FRUIT

### **A DEVILISHLY RICH CHOCOLATE TORTE**

ON A BISCUIT BASE SERVED WITH DOUBLE CREAM

### **BRANDY SNAP BASKET**

WITH EXOTIC FRUIT AND LASHINGS OF BRANDY CREAM

### **ICE CREAM**

SELECTION OF SPECIALISED LOCAL ICE CREAMS

£4.95 EACH CLOTTED CREAM EXTRA 50p

### **ENGLISH CHEESES**

SELECTION OF REGIONAL ENGLISH CHEESES WITH GRAPES, ACCOMPANIED WITH EITHER  
FRESH WHITE OR GRANARY BREAD OR CRACKERS £5.50 (v)

## **LIQUEURS & COFFEES**

### **LIQUEUR COFFEES**

FRENCH – BRANDY  
IRISH – JAMESONS  
GAELIC – WHISKY  
BAILEYS – BAILEYS IRISH CREAM  
ITALIAN – AMARETTO

£3.80 EACH

### **COFFEE**

CAPPUCINO £2.10  
COFFEE £1.70  
EXPRESSO £1.60  
DOUBLE EXPRESSO £2.20  
FILTER COFFEE £1.70  
LATTE £2.20  
MACHIATO £1.80  
MOCHA £2.20

### **TEA**

ENGLISH  
EARL GREY  
FRUIT TEA  
HERBAL TEA  
£1.70 EACH

### **CHOCOLATE**

HOT CHOCHOLATE £2.20  
DELUXE HOT CHOCHOLATE £2.40

### **PORT, BRANDY, WHISKY & LIQUEURS**

A LARGE SELECTION AVAILABLE, PLEASE ASK YOUR SERVER.