

Dinner. At Tregulland & Co

Starters

Fragrant Celery, chilli and ginger soup served with toasted sourdough
Chicken liver pate with Brandy, bacon, thyme and walnut dressing with toasted sourdough
Fresh Crab salad with light Lime dressing
Smoked Salmon with Capers & Olive oil Dressing
Red Onion tartlet, with watercress
Melon, mint and feta
Scallops with Black Pudding, Chorizo, Bacon or just Garlic butter
Avocado and nut salad with or without a free range poached egg

£15

Mains

Fillet or Ribeye steak with a choice of sauces. Stilton, Peppercorn or Red wine. £ 35
Lamb shanks with Moroccan spices and lentils. £28
Duck with Cherry sauce. £30
Beef Wellington £35
Oven roasted Salmon with Maple and Mustard crust £30
Beef Bourguignon and root vegetable mash £28
Chicken with cream, wine and Tarragon. £27

(All served with fresh vegetables, potatoes or fries and salads of your choice)

Fully loaded West Country burger with smoked cheese, bacon, onion rings and relish
served with fries and salad £28
(vegetarian available)

Bass, Cod, Haddock or catch of the day. Grilled, fried or steamed with light lemon, herb & butter sauce,
Hollandaise sauce or plain served with vegetables of your choice £30

Fish Pie with Pomme purée & fresh vegetables £28
Roast Aubergine with sour cream and Harissa £27
Garlic mushrooms and Cauliflower with crisp baked sesame Tofu £27
Roasted Vegetable Tureen with Sun dried tomatoes with cheese sauce £27

LOBSTER

Main with salads and fries, Thermidor or herb butter (POA)

CRAB

Dressed Crab with salads and fries (POA)

£15

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Sides

Green salad with Avocado, toasted seeds, herbs etc with Olive oil dressing,
Fennel slaw, tomato, Basil and Red onion salad. Macaroni Pie

Skinny fries, Chunky chips, Truffle and Parmesan fries £5 - 8

Dirty fries (crispy bacon pieces, paprika, Monterey Jack cheese and relish) £10

AUTHENTIC INDONESIAN CUISINE

Nasi Padang - Beef rendang, steamed jasmine rice, nutmeg potatoes, spicy eggs, steamed green vegetables £32

Gado - Gado, vegetable fritters, Garlic Tempeh, eggs in a peanut and lime sauce. £30

Mie Goreng - Egg noodles, seared chicken breast, Mango and cucumber atjar, prawn crackers and spicy egg Balado. £32

SELECTION OF CANAPÉS

Chicken and chive croquette with sour cream
Prune and bacon

Blue cheese filo with pears and pecan

Smoked haddock and cucumber pickle on sourdough crisps

Crostini with Avocado and chilli

Smoked Salmon Blini

(Please ask for our full list)

DESSERTS

Chocolate and Cherry torte.

Profiteroles filled with creme pat, served with warm chocolate sauce.

Double baked brownies meringue cake.

Lemon meringue roulade with berries.

Pineapple tart.

White chocolate and Lemon Cheesecake.

Black Forest Gateaux.

Fruit Salad.

West Country Cheese selection.

Selection of homemade Ice creams.

Truffle and Macaron selection. (All £15)ist)

PLEASE GET IN TOUCH TO LET US HELP YOU DESIGN THE PERFECT DINNER.
ALL DIETARY REQUIREMENTS CATERED FOR.

(Please note there is surcharge for more than one choice per course)