

THE OLD QUAY INN

Starters

- Pan fried local scallops with crispy parma ham, celeriac puree and caramelised apple
£7.50
- Mussels marinere with warm baked bread
£7.00
- Seared kidneys with balsamic baby onions and watercress
£5.50
- Chicken and barley broth with warm baked bread
£6.00
- Parsnip and carrot brulee with parmesan cheese
£5.50
- Vegetable soup of the day with warm baked bread
£5.00

Main course

- Slow roasted belly pork with braised red cabbage, mashed potato, apple puree,
crispy leeks and red wine sauce
£10.95
- Pan fried duck breast with roasted parsnips, carrot and potato puree,
curly kale and red currant gravy
£16.50
- Pan roasted salmon fillet with a chorizo crust, served with pumpkin puree
roasted new potatoes and a lemon beurre blanc
£11.50
- Oven baked monkfish wrapped in Parma ham with boulangère potatoes,
braised leeks, white wine cream and pan juices
£19.95
- Wild mushroom and spinach risotto finished with parsley oil
and parmesan shavings
£8.95
- Breaded portabella mushroom stuffed with feta cheese, sun dried tomato
and black olive served with a white wine poached pear
£8.95

Sweets

Hot chocolate fondant served with orange ice cream
£6.95

Creamy rice pudding with rhubarb compote
£4.95

Peach panacotta with poached plums
£5.50

Baileys cheese cake with tuile biscuit
£5.95

Trio of Callestick Farm ice cream
£5.95

A selection of local cheeses with Old Quay Inn ale chutney
a generous portion for two to share
£9.95