

DOYLE'S RESTAURANT

2018

Starters...

Soup of the day (v) warm home-baked roll, farmhouse butter	£6.00
Smoked haddock fishcakes avocado cream, spring onion salad, fresh lime, grilled & pickled chilli	£7.00
Pan seared queen scallops lemon & garlic confit potatoes, crispy smoked pancetta, rocket, wasabi oil	£9.00
Carpaccio of home smoked venison loin grilled walnut bread croutons, kohlrabi slaw, mustard cress	£7.50
Spiced lamb terrine flat breads, pickled shallots, beetroot jam, coriander salad	£7.50
Poached salsify & baby leek salad (v) hazelnut cous cous, ash rolled goats cheese, confit egg yolk, fresh chives	£7.00

Mains...

28 day matured sirloin steak home-cut chips, balsamic roasted tomato, garlic sautéed field mushrooms, peppercorn sauce	£21.50*
Spiced & slow cooked Dingley Dell pork belly fondant potato, kale, hog's pudding & cider sauce, crispy crackling, apple & rhubarb compote	£16.00
Creedy carver duck leg Parmesan polenta, Brussels sprouts, oyster mushroom fricassee, pomegranate jus	£16.00
Braised ox cheek smoked cheddar mashed potatoes, glazed heritage carrots, braising juices, parsley, caper & citrus dressing	£17.50**
Poached & grilled chicken breast herb sautéed new potatoes, mushroom purée, broccoli, peas, nut brown butter & roast chicken sauce	£16.00
Day Boat Fish We are very privileged to pick the freshest landings of fish from Brixham and Plymouth markets. We cook our fish very simply, to capture its clean freshness, pairing it with seasonal ingredients to enhance the natural goodness & flavour. Stocks are subject to availability, please ask our staff for details & today's price	***
Beer battered seasonal fish & home-cut chips crushed minted peas, tartare sauce, fresh lemon	£13.00
Leek, Gruyère, roasted parsnip & herb tart (v) carrot & beetroot salad, balsamic glaze	£13.50
Pickled wild mushroom & Devon blue cheese risotto (v) chilli, chives, parsley oil	£13.50

Desserts...

Dark chocolate & pistachio tart chocolate glaze, citrus frosted almonds, coffee cream	£8.00
Apple & rhubarb crumble vanilla pod custard, chocolate compost, fresh blackberries	£6.50
Sticky toffee pudding vanilla ice cream, salted butterscotch sauce	£6.50
Banana textures & flavours iced parfait, cake, purée	£7.00
West Country cheeses Hillside crackers, grapes, homemade chutney, fruit preserve	£8.50
Homemade ice creams & sorbets raspberry sauce, fresh berries, brandy snap crisp	£7.00

If you are dining on a special offer or dinner inclusive rate, the following dishes will include a supplement as follows:

* £6.50 ** £2.50 *** fish market price

Allergies...

Our chefs prepare your order in a kitchen where NUTS, FLOUR, MILK, EGGS and other allergenic ingredients are used. We therefore CANNOT guarantee that products served in this area will not contain traces of these allergens.

We kindly advise all of our guests that are subject to any allergies or special dietary requirements, to mention it to our restaurant staff and we will take any action within our capabilities to provide you with an allergen free meal.



WOOLACOMBE BAY

H O T E L

