

# Mangetout

DELICATESSEN & CAFÉ

*Purveyors of fine foods*

## Starters

Soup de Jour, served with Granary Bread & Butter £4.95

Pan Seared Scallops, served with Black Pudding topped with a minted Pea Puree. £6.95

Smooth Homemade Duck Liver & Orange Pate, served with crispy Melba Toast. £5.95

Lightly Tempura Battered King Prawns & Calamari Strips, served with Minted Yoghurt. £7.45

Wok Fried Crevettes, with Sweet Chilli & Ginger served on Fresh Salad Leaves. £6.95

Chargrilled Halloumi Salad, finished with Limes, Capers, Sunblushed Tomatoes & Olives. £6.25

## Mains

Roasted Supreme of Chicken, wild mushroom sauce, minted new potatoes & peppered Asparagus £9.95

Fillet of Local Plaice, lightly pan fried, served on Mushroom Risotto with Buttered Baby Fennel. £12.95

Roasted Breast of Duck, scented with Ginger. Served with Fresh Egg Noodles & Summer Vegetables. £14.95

Pan Fried Fillet of Sea Bass, with Spring Onion flavoured Crushed New Potatoes & Tomato Vierge. £13.95

Roasted Red Peppers & Goats Cheese Crust, stuffed with Vine Tomatoes, Feta and Rosemary. Served with a Fresh Salad. £10.95

Fresh Handpicked Salcombe White Crab, Spring Onion & Asparagus Risotto, topped with Cracked Black Pepper & served with a Green Rocket Salad. £12.75

## Desserts

Homemade Summer Pudding, served with a healthy lashing of Clotted Cream. £5.50

Homemade Warm Treacle Tart, served with a choice of Ice Cream or Clotted Cream. £4.50

Homemade Vanilla Cheesecake, with a Brownie Base and served with a Raspberry Coulis. £5.50

Cheese Board, Choice of cheeses from our Delicatessen counter. £6.50

## Side Dishes

Side Salad / Green Salad £2.95

Portion of New Potatoes £2.95

Portion of Seasonal Vegetables £2.95

## Coffees

Latte £1.75

Espresso £1.75

Capuccino £1.75