



Ammonite
Dinner Menu

Daily, 6.30pm – 8.30pm

First Course

Homemade Soup of the Day (VG/GF) £10

Pan Fried Lyme Bay Scallops (GF) £16
parsnip puree, pomegranate, Parma ham

Brixham Crab (GF*) £15
crème cheese, lemon gel, mango salsa, tuille

Chicken Liver Parfait (GF*) £13
pickled shallot, real ale chutney, toasted brioche

Plant Based

Goat's Cheese and Beetroot (V/GF*) £12
celeriac remoulade, crostini

Main Course

Pan Fried Pork Tenderloin (GF) £28
tricolour pommes Anna, baby leek, cherry apple, artichoke puree, jus

Roasted Chicken Breast (GF) £27
fondant potato, chicory, carrot, jus

Market Fish (GF) £POA
pea and pancetta fricassee, saffron potatoes, kale

Grill

Devon Aged 8oz Ribeye Steak (GF/DF*) £36
served with a flat mushroom, cherry tomato, triple cooked chips
sauce - peppercorn, or red wine jus

Plant Based

Gnocchi (VG) £18
sun blushed heritage tomato, roasted pepper, pumpkin seeds, pesto

Sides

£4 each
sauteed new potatoes / green beans / mixed leaf salad

Puddings

Chocolate Delice (GF) £9
Chantilly cream, vanilla ice cream

Lemon Tart £9
toasted meringue, raspberry sorbet

Pineapple Carpaccio (VG) £9
toasted coconut, mango sorbet

Local Granny Gothards Ice Cream or Sorbet (GF* / DF*)
1 scoop £5 / 2 scoops £7 / 3 scoops £9

Affogato (GF*) £10
vanilla ice cream, amaretti biscuits, espresso shot

Cheese

Selection of West Country Cheeses (GF* / VE) 3 for £15 / 5 for £19
grapes, celery, quince jelly, ale chutney with artisan crackers