



CARRIAGES

BAR & BRASSERIE

Evening Menu

Appetisers

MARINATED GREEN & BLACK PITTED OLIVES V G	3.00
DIPPING BOARD OF RUSTIC BREAD V GF Extra virgin olive oil and Balsamic vinegar	3.00
CALAMARI Served with lemon mayonnaise and salad garnish	6.50
DUCK TERRINE Duck foie gras and pistachio terrine with toasted rustic bread and Hogs Bottom red onion chutney	6.75
MOULES MARINIERE GF River Exe mussels with a creamy white wine sauce served with rustic bread - main served with side of fries	7.00 starter 14.00 main
BAKED CAMEMBERT V GF Topped with Hogs Bottom red onion chutney and served with ciabatta croutons	7.00
NACHOS: BEEF CHILLI or SPICY VEGETABLE CHILLI V Served on tortilla chips topped with melted cheese and jalapeno peppers with guacamole, sour cream and salsa dips	6.50 individual 12.50 sharer
PRAWN COCKTAIL GF Prawns in a Marie Rose sauce served on mixed leaves with brown bread and butter	7.50
SOUP OF THE DAY V Served with croutons and a warm roll and butter	5.50
CARRIAGES MELON V G With elderflower sorbet and pomegranate pearls	6.50
THAI FISHCAKE G Thai spiced cod and prawn fishcake served with sour cream and sweet chilli sauce - main served with side of fries	6.50 starter 14.50 main

Fajitas

Presented on a sizzling skillet with onions and peppers, served with flour tortillas, guacamole, sour cream and salsa

CHICKEN GF	15.95	RUMP STEAK GF	15.95
KING PRAWNS GF	15.95	VEGETABLE V GF	14.25

On the grill

SURF & TURF G 8oz Devon fillet steak topped with pan fried king prawns and served with mushrooms, vine tomatoes and fries	24.00	All of our burgers are served in a pretzel bun and served with fries and coleslaw	
8oz SIZZLING SIRLOIN STEAK G Served on a sizzling skillet with fried onions and served with mushrooms, vine tomatoes and fries	18.50	GOURMET BURGER 8oz beef patty topped with melted Gruyere cheese, smoked streaky bacon, onion rings, mixed leaves and a maple glaze	13.00
8oz CHAR GRILLED FILLET STEAK G Served with sauteed mushrooms, glazed petits onions, rocket and fries	22.00	THE BLUE BURGER 8oz beef patty topped with Devon blue cheese, Hogs Bottom red onion chutney and mixed leaves	12.00
Bearnaise or Peppercorn Sauce	2.50	CARRIAGES CLASSIC BURGER 8oz beef patty with mixed leaves and tomato	10.50
CHAR GRILLED GAMMON STEAK G Topped with pineapple and fried egg and served with mushrooms, vine tomatoes, peas and fries	15.95	CHICKEN BURGER Cajun spiced panko crumbed chicken burger with mixed leaves and lemon mayonnaise	10.50
		VEGETABLE BURGER V With mixed leaves, tomato and guacamole	10.50

Carvery

Our delicious carvery is renowned throughout the South West as one of the very best

CARVERY GF A choice of two succulent roasted meats served with a selection of Chef's seasonal vegetables and potatoes	11.95	VEGETABLE NUT CUTLET V Served with a selection of Chef's seasonal vegetables and potatoes	11.95
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From the land

CONFIT DUCK LEG G With an orange glaze and served with pan fried green beans, bacon and dauphinoise potatoes	16.50
CARRIAGES CHICKEN Corn fed pan fried chicken breast with a mushroom and white wine sauce served with mashed potato and fine green beans	14.95
LAMB SIRLOIN GF Pan fried lamb sirloin served with grilled asparagus, roasted vine tomatoes, dauphinoise potatoes and a redcurrant and red wine reduction	17.50
STEAK & GUINNESS PIE Braised steak and mushrooms in a rich Guinness gravy, topped with a puff pastry lid, served with mashed potato and peas	14.50

From the sea

FISH & CHIPS Doombar real ale battered cod served with chunky chips, peas and tartare sauce	14.95
SEA BASS Herb crumbed fillet pan fried with crushed new potatoes, grilled asparagus and a white wine, prawn and dill sauce	16.50
SEAFOOD PLATTER GF White crab meat, prawns in a Marie Rose sauce and shelled king prawns served with salad and a roll and butter	15.50
SCAMPI Deep fried wholetail scampi served with peas, fries, salad and tartare sauce	14.25

Pastas & salads

KING PRAWN & AVOCADO SALAD G Served with a mango, lime and chilli dressing and a side of new potatoes or fries	14.95
PIRI PIRI CHICKEN SALAD Marinated chicken served on mixed leaves and drizzled with a mint yoghurt dressing with a side of new potatoes or fries	14.50
CARRIAGES MAC & CRAB Macaroni with white crab meat and prawns baked in a Gruyere cheese sauce and served with garlic bread or salad	14.50
SEAFOOD LINGUINE King prawns, calamari and mussels with a tomato and chilli sauce served with garlic bread	14.95
VEGETABLE LASAGNE V Triple layered lasagne with Mediterranean vegetables and a rich creamy sauce topped with cheese and served with garlic bread or salad	13.50
MUSHROOM RAVIOLI V Porcini mushrooms in ravioli pasta with a creamy white wine and mushroom sauce served with garlic bread	12.95

On the side

CHUNKY CHIPS V	3.00
FRENCH FRIES V G	3.00
SWEET POTATO FRIES V	3.50
GARLIC BREAD V	3.00
GARLIC BREAD WITH CHEESE V	3.50
ROLL & BUTTER V GF	2.00
ONION RINGS V	3.50
SIDE SALAD V GF	3.00

Please inform us if you have a food allergy that we should be aware of

G These dishes are gluten free

V Vegetarian

GF These dishes can be created without gluten upon request - please ask your server for the gluten free option when ordering

RESIDENTS SUPPLEMENT Guests staying on dinner inclusive terms have £6.50 for a starter £15.00 for a main dish and £6.00 for a dessert. Dishes exceeding this will be charged accordingly.

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