

Pony & Trap

Country Pub / Restaurant

Dinner Menu

To Start

Sweet Potato & Cumin Soup with Crusty Organic Bread

Steamed Mussels & Clams in a Garlic, Shallot, White Wine & Cream Sauce

Homemade Monkfish Scampi with Homemade Tartar Sauce & Lemon

Soused Mackerel on Toast with Beetroot Puree & Smoked Bacon

Tapas Plate; Feta Stuffed Peppers, Chorizo, Smoked Duck, Salami & Pickles

Pressed Pork, Rabbit, Prune & Pistachio Terrine served with Green Tomato Chutney & Toast

Char Grilled Pigeon Salad with Black Pudding, Smoked Bacon & Walnuts

Mains

Char-grilled 8oz Newton St. Loe Sirloin Steak with; Slow Roast Tomatoes, Roast Mushrooms & Homemade Chunky Chips

Duo of Pork Char Grilled Fillet & Pressed Belly with Cauliflower Puree, Black Pudding & Gravy

Pan Seared Duck Breast set on Purple Sprouting with a Blackberry Jus

Pan Roasted Free Range Devon Chicken Breast with Broccoli & Stilton Puree & Mustard Cream

Pan Fried Fillet of Salmon with Tomato Chutney, Tapenade & Salsa Verde

Wild Mushroom & Parmesan Risotto with White Truffle Oil

Roast Rack of English Lamb with Creamed Italian Black Cabbage, Pesto & Jus

Whole Roast Grouse with Smoked Bacon finished in Brandy with Celeriac Puree

Grilled Sardines with Lemon Peperonata, Rocket & Toasted Pinenuts

Pan Seared Fillet of Sea Bass sat on Braised Peas & Baby Gem with Smoked Bacon & Cream

All main courses served with Sautéed Potatoes unless stated otherwise

See the blackboard for our selection of Homemade Desserts