



THE ELIZABETH

SIDMOUTH

DINNER MENU

SATURDAY

STARTERS

- Homemade soup of the day** **8**
(GF)
- Devon crab thermidor** **12**
Gruyere cream, baby spinach, toasted brioche (GF)
- Portobello mushroom rarebit** **9**
crispy shallots, rocket, pesto mayonnaise (V) (GF)
- Pork belly bites,** **9**
toasted sesame seeds, spring onion & pak choi (GF)

DESSERTS

- Sticky toffee pudding** **8**
nut brittle, butterscotch sauce, clotted cream (GF)
- Blueberry cheesecake** **8**
blueberry compote, lemon shortbread
- Banana split** **8**
chocolate sauce, vanilla, chocolate & raspberry ripple ice cream, fresh banana & nuts, squirry cream, glace cherry (GF)
- Dartmoor ice cream**
Madagascan vanilla, rich chocolate ripple, honeycomb, raspberry ripple
vegan vanilla & vegan chocolate
Blackcurrant sorbet, mango & lime sorbet (VG) **2 scoops 5**
3 scoops 7.5
- Selection of Westcountry cheese & biscuits** **9**
Barbers cheddar, Cornish brie, Dorset blue, rustic biscuits, Devon chutney



MAINS

- Pan-fried guinea fowl breast** **18**
truffle & leek cream, mashed potato (GF)
- Pan-seared cod loin** **19**
saffron risotto, heritage carrots, shellfish bisque (GF)
- Chicken & leek puff pastry pie** **17**
creamy tarragon sauce, mashed potato
- Rainbow beetroot & feta tart** **16**
buttered new potatoes, saffron & garlic cream (V)

Allergy or intolerance? Please let us know before ordering - thank you

(GF) – Gluten free or can be adapted (VG) – Suitable for vegans or can be adapted