



## *Private & Group Social Dining*

Two courses £29.50 • Three courses £37.50

### *Starters*

**Alex's Twice Baked Cheese Soufflé**

Twice baked with a glazed cheese crust

**Salcombe Gin & Beetroot Salmon**

Smoked salmon mousse, caviar, cucumber salsa, vinaigrette

**Chicken Liver Parfait**

Red onion marmalade, pomegranate gel, toasted brioche

**Cauliflower & Sprouting **V****

Cauliflower purée, cumin florets, coriander couscous, tempura sprouting, curry velouté

### *Mains*

**Devon Gold Cod & Crab Provençal**

Rapeseed oil marinated cod, olives, capers, tomato, pickled fennel, crab beignet

**Beef Feather Blade**

Slow braised blade of beef, mash potato, shallot purée, spicy radish, red wine jus

**Sun-Dried Tomato Gnocchi **VA****

Garlic, kale and chilli sprouting, Parmesan herb crumb, green goddess sauce

**Fillet of Hake**

Plump fillet of hake, creamed mash, crushed peas and lemon butter sauce

### *Desserts*

**Sticky Toffee Pudding **V****

Toffee treacle sauce, vanilla ice cream

**Vanilla Panna Cotta**

Mixed berries, raspberry sorbet, caramelised white chocolate

**Rosemary Crème Brûlée **V****

Orange shortbread

**Selection of Artisan Local Cheeses**

Celery, grapes, chutney and biscuits

 [SalcombeHarbourHotel](#)

***V* vegetarian • *VA* vegetarian options available**

the jetty

