

Fixed Price Table d'hôte Menu

2 courses £19.95

(some supplements may apply as indicated)

Pre dinner nibbles (each charged at £1.99 per serving)

Ciabatta & butter

Olives & Sun Dried Tomatoes

Please choose from the following:

Fruit Juice (VG)

(for the lighter appetite)

choice of Orange, Cranberry, Tropical or
Apple

Home-made Soup (ask for today's special)
(VG)

served with crusty bread

Chicken Liver Pate

a smooth chicken pate served with red onion
relish and white toast

Local River Teign Mussels

Finished with cream and served with crusty
bread

Home-made Chicken Goujons

served with a sweet chilli sauce

Garlic Mushrooms (VG)

on a garlic croute

Tempura Vegetables (VG)

served with a sweet chilli dip

Vegetable Spring Rolls (VG)

served with a sweet chilli dip

Prawn Cocktail

plump prawns with our own Marie Rose Sauce
& brown bread and butter

Tomato, Basil and Mozzarella Salad with a
balsamic glaze **(VG)**

Smoked Salmon

with a horseradish cream

Antipasti

slices of chorizo, ham, salami
with a salad garnish

Hand Picked Brixham Crab

(£2 supplement)

Individually served white & brown meat, served with a brown bread & butter
& a salad garnish

Main Courses

Hand Cut Gammon Steak

served with Egg, chips & peas

Home Battered Fish of the Day

served with chips, peas and a salad garnish

Beef with Ale and Mushrooms

chunks of gently stewed West Country beef in
a rich gravy served
in a Yorkshire pudding
(ask for 2 puddings if you have a larger
appetite)

Chicken Breast stuffed with Camembert

wrapped with Bacon and served with a White
Wine Sauce

Home-made Luxury Fish Pie

with salmon, smoked haddock, white fish &
prawns in a rich béchamel sauce, topped with
creamy mash

Bangers & Mash

2 large Award winning Bangers served with our
own Onion Gravy (ask for 3 if you have a larger
appetite)

Roast Rump of Lamb

(£2.50 supplement)

with lamb gravy or mushroom brandy cream
sauce

Spaghetti Bolognese

Ed's slow cooked rich Bolognese sauce
served with a garlic croute

Home-made Chicken Chasseur

Kate's home-made rich slow cooked Chasseur
served with steamed rice

Salmon Fillet

(£2.50 supplement)

cooked en papillot with Chardonnay, lemon &
parsley,

Cottage Pie

topped with creamy mash

Beef Chilli

Ed's lightly spiced home-made beef chilli
served with rice

(ask for more chilli served on the side if you like it
hotter)

Local River Teign Mussels

finished with cream & served with chips

Fillet of Brixham Plaice/Dover Sole

(£2.50 supplement)

As available at market, a flat fish with a mild
flaky flesh, lightly pan fried, finished under the
grill. Served with fresh lemon.

Wild Mushroom Risotto (VG)

finished with cream & parmesan cheese topped
with buttered sliced mushrooms

Vegetarian Lasagne (VG)

served with a side salad

T h e

Downs

B a b b a c o m b e

Ed's Home-made Tomato Sauce with Penne

(VG)

finished with fresh basil

Vegetable Gratin (VG)

A selection of lightly steamed vegetables in a rich béchamel sauce, topped with breadcrumbs and grilled, served with a side salad

Vegetable Stir Fry (VG)

a selection of vegetables with egg noodles tossed in a light soy & Oyster Sauce

Mushroom, Cheese, Tomato or Onion

Omelette (VG)

or a combination as desired served with chips and peas or salad and jacket potato – please advise your preference

Just ask to add Bacon

Three Cheese Gnocchi (VG)

on a bed of spinach & pine nuts, dotted with dolcelatti in a delicious cheese sauce, topped with breadcrumbs and parmesan, served with a side salad

Vegetable Cannelloni (VG)

served with a side salad

Salad & Jacket Potato

From a choice of Prawn, Cheese, Egg

Mayonnaise, Tuna Mayonnaise,

Home Cooked Ham

(VG) = Vegetarian

unless otherwise indicated mains are served with

buttered New Potatoes and a Selection of steamed Vegetables

Desserts £4.95 each

Our full range of desserts is discussed at your table and is dependant upon availability,
but generally includes;

Real Devon Ice Cream – triple scoop

Dunstaple Farm Clotted Cream Ice Cream – choice of flavours
add a liqueur for an additional £2.00

Sticky Toffee Pudding

served with custard, Devonshire Clotted Cream, Ice Cream (1 scoop)

Syrup Sponge

served with custard, Devonshire Clotted Cream, or Ice Cream (1 scoop)

Home-made Scone

fruit or plain, with Strawberry Jam and Devonshire Clotted Cream

Apple & Blackberry Crumble

with Custard, Devonshire Clotted Cream or Ice Cream (1 scoop)

Fresh Fruit Salad

with Pouring Cream or Devonshire Clotted cream

Cheese & Biscuits

(£2.00 supplement)

Cheddar, stilton & creamy camembert served with fruit & crackers

Coffee/Speciality/Fruit Teas

Cappuccino/Latte £2.60

Food Allergies

Before you browse our menu please make us aware of any food allergies or intolerances you have. In many cases we can adapt recipes to suit your dietary needs and requirements.

Ask to see our Allergens file which details Allergens in each dish.
We shall be only too happy to assist you with your choices.

Kate & Team

Award Winning* Evening Meals at The Downs

We are pleased to offer our evening meal which combines good home cooking and top quality locally sourced ingredients. We have worked very hard to identify and build relationships with local businesses and producers who can supply an exceptional quality product. Now we can help you enjoy a real taste of Devon and the West Country.

We offer a fixed price 2 course Table d'hôte Menu priced at £19.95. Included we have some specials which occasionally may incur a small additional charge depending on size and market availability.

To ensure we can bring you the best quality, we ask that dinners are pre-ordered by noon daily (except on the day of arrival). Our intimate restaurant serves from 6.30pm until 7.15pm daily although these timings can be adjusted to suit.

We hope that we can be of assistance, and that you can enjoy fantastic home cooked food with a breath taking view.

Please turn the page to view our menu.

