

Friday Night Live Menu

Served 6pm until 9pm

Mains

Sausage & Mash

Three Cumberland sausages, served on a creamy mashed potato, onion gravy & green beans

Steak & Ale Pie

Braised beef & mushrooms, served in a puff pastry case, with rich ale gravy, served with mashed potato or chips and green beans

Fish & Chips

Beer battered haddock, chips, salad, minted peas, lemon & tartar sauce

Scampi Platter

Breaded scampi tails served with chips, salad, peas, lemon & tartar sauce

Cajun Chicken Burger

Marinated whole free range breast served with cheese, bacon & tomato in a rustic roll with salad & chips

Papillon House Beef Burger

Homemade burger with sea salt, cracked black pepper & onion served with cheddar cheese, bacon & tomato in a rustic roll with salad & chips

Prime 8oz Sirloin Steak

Served with chips, tomato, mushroom, green beans & onion rings

£5.00 supplement

New Zealand Minted Lamb Shank

Served with green beans & mashed potato in a minted pan gravy

£5.00 supplement

Deep fried Seafood Platter

Butterfly king prawns, scampi, calamari & breaded whitebait served with chips, salad, fresh lemon, chilli dressing & tartar sauce

Salads & Pasta

Chicken Caesar Salad

Grilled chicken breast, caesar dressed lettuce, anchovy, rosemary croutons & shaved parmesan

Chicken Bacon & Avocado Salad

Served with mixed salad, rosemary croutons, honey mustard dressing & shaved parmesan

Spaghetti Bolognese

Topped with cherry tomatoes & shaved parmesan

Spaghetti Pesto (v)

Served in a creamy pesto sauce, topped with cherry tomatoes & shaved parmesan

Friday Night Live Menu

Served 6pm until 9pm

Desserts Please see the Patisserie display

Selection of Cheese

Platter of House Cheese

Grapes, celery, chutney, apple & crackers

£4.00 supplement

Handmade Salcombe Dairy Ice Cream

(Choose three scoops of your favourite award-winning Ice Cream)

Ask waitress for available flavours

Liqueur Coffee

Amaretto

£6.50

Whisky

£6.50

Kahlúa

£6.50

Tia Maria

£6.50

Bailey's

£6.50

All our dishes are freshly prepared to order and whilst we strive to ensure a minimum waiting time on all our orders, on occasion there may be a longer wait than usual. Please note that products may contain traces of nuts, and descriptions do not include all ingredients. Please inform us of any specific dietary requirements (v) Vegetarian

Please note a service charge of 12.5% will be added to tables of over four people.

AT THE BAR

Mixers

Tonic Water (125ml)	£1.00
Tonic Water Slimline (125ml)	£1.00
Schweppes Mixers	£1.00
Lemonade (200ml)	£1.20
Schweppes Soda Water (200ml)	£1.00
Coke or Diet Coke (200ml)	£1.20
Orange, Cranberry or Apple Juice	£1.65

Bottled Beers & Ciders

Carlsberg 3.8% vol (330ml)	£3.00
Peroni 5.1% vol (330ml)	£3.95
Peroni 5.1% vol (660ml)	£5.95
Bulmers Crushed Red Berries and Lime Cider 4.0% vol (568ml)	£4.20
Crabbie's Ginger Beer 4.0% vol (500ml)	£3.50

Spirits (25ml shots)

Grouse Whisky 40% vol	£3.40
Bell's Whisky 40% vol	£3.40
Jack Daniel's Whiskey 40% vol	£3.40
Southern Comfort 35% vol	£3.40
Bacardi White Rum 35% vol	£3.20
Smirnoff Vodka 37.5% vol	£3.20
Malibu 21% vol	£3.20
Gordon's Gin 37.5% vol	£3.20
Campari 25% vol	£3.20
Pimm's 25% vol	£3.00
Courvoisier 40% vol	£3.40
Bombay Sapphire 40% vol	£3.40
Bailey's 17% vol	£3.00

White Wine

1. Vignes de St Pierre Blanc France Vibrant citrus & white flower aromas Perfect with appetisers, seafood & pasta	Bottle £15.50
175ml	£4.40
250ml	£5.40
2. Paulita Sauvignon Blanc Chile Crisp green apple with white peach Perfect for fish, poultry, cheese & salads	Bottle £15.95
175ml	£4.50
250ml	£5.50
3. Giuliana Pinot Grigio Inzolia Italy Bright citrus & hints of tropical fruit Perfect for fish, salads & spices	Bottle £16.95
175ml	£4.90
250ml	£5.90
4. Te Onepoto Sauvignon Blanc New Zealand Zesty gooseberry & herbaceous notes Perfect for fish, salad, poultry & cheese	Bottle £20.50
5. Rolling Unoaked Chardonnay Australia Mouth-watering melon and white peach Perfect for fish, poultry, cheese & salads	Bottle £22.00

Rosé Wine

6. Rose Bud Zinfandel Rosé USA Bursting with fresh strawberries & cream Perfect with spicy chicken and prawns	Bottle £16.00
175ml	£4.50
250ml	£5.50
7. Sentina Pinot Grigio Rosé Italy Crisp strawberries & delicate red berries Perfect with grilled meat, fish & salads	Bottle £16.50
175ml	£4.70
250ml	£5.70

Red Wine

8. Vignes de St Pierre Rouge France Plum, raspberry & hints of liquorice Perfect with pasta, cheese, meat & spice	Bottle £15.50
175ml	£4.40
250ml	£5.40
9. Paulita Merlot Chile Cherry fruit & a hint of dark chocolate Perfect with beef, lamb or game dishes	Bottle £15.95
175ml	£4.50
250ml	£5.50
10. Buenos Aires Butcher Malbec Argentina Ripe raspberry & silky smooth chocolate Perfect with any red meat or hard cheese	Bottle £16.95
175ml	£4.90
250ml	£5.90
11. Rolling Cumulus Shiraz Australia Red berry fruit, soft tannins & light oak Pair with all red meat & mushrooms	Bottle £20.50
12. Solar Teules Rioja Crianza Spain Oak aged with velvety smooth dark fruits Perfect with beef, mushrooms & cheese	Bottle £22.00

Bubbles

13. Revilo Prosecco Italy Fine perlage, delicately fruity & a soft aromatic harmonic taste	Bottle £21.00
	1/4 Bottle £6.70
14. Barfontarc Blanc de Noir Champagne Round & powerful aromas of yellow fruit, strawberry and cherry	Bottle £35.00
15. Laurent Perrier Rosé Champagne Soft elegant notes of red berries & black cherries – Simply delightful	Bottle £75.00

** Wines by the glass are also available in 125ml **