

James Duckett

at the Old Custom House

The Strand, Barnstaple, EX31 1EU

Tel: 01271 370123 www.jamesduckett.co.uk

Example Mid Week Dinner

Tuesday to Thursday, January – March, October & November

Menu

Starters

Creamed Hallwood Farm Jerusalem Artichokes

With artichoke crisps, truffle oil and herbs

Tortello of Butternut Squash

With sage and parmesan

Home Smoked Blakewell Trout

With horseradish dressing and shiso cress

Ragoût of Cod and Mussels

With tomato, fennel and saffron

Main course

Pappardelle of Chestnuts

With sprout leaves, chantenay carrots and thyme sauce

Lane End Farm Chicken Leg

*Stuffed with black pudding, lemon and thyme on a risotto of pearl barley
with gem lettuce and a sherry sauce*

Sauté of Devon Cod

With parsnip purée, capers, clams and brown butter

Braised Shin of Devon Beef

With wild mushrooms, mousseline potato and red wine sauce

Desserts

Assiette of Chocolate and Coffee

Bannana Soufflé

With caramel ice cream

Plum Tart

With liquorice and basil

Selection of Local and Continental Cheeses

With quince jelly, biscuits and lavosh

(supplement, £2.00)

Two courses, £21.00, Three courses, £26.00