

James Duckett

at the Old Custom House

The Strand, Barnstaple, EX31 1EU
Tel: 01271 370123 www.jamesduckett.co.uk

Mid Week Dinner Menu

Tuesday to Thursday

Starters

Lundy Crab Bisque

With lemon oil and herbs

Peppered Mackerel Fillet

With marinated spring vegetables and grapefruit reduction

Pressed Ham Hock and Guinea Fowl

With artichokes, green beans and truffle dressing

Ravioli of Vulscombe Goats Cheese and New Potatoes

With new season peas, parmesan and a Muscat wine sauce

Main course

Herb Spätzle

With courgette, sun blushed cherry vine tomatoes, baby red chard and parmesan

Twice Cooked Belly Pork

With fondant turnip, soused gooseberries and sage jus gras

Pavé of Lane End Farm Duck

With cannelloni of confit duck leg, braised chicory, beetroot and orange

Roasted Fillet of Wild Sea Bass

With roasted baby fennel, green olive purée and tomato confit

Desserts

Passion Fruit and Orange Tart

With mango sorbet

Chocolate Delice

With a white chocolate ice cream

Moorish Custard

With lemon, pistachio and cinnamon donuts

Ice Cream and Sorbets

Our home made selection

Selection of Local and Continental Cheeses

With quince jelly, biscuits and lavash (supplement, £2.00)

Two courses, £23.00, three courses, £28.00