

James Duckett

at the Old Custom House

The Strand, Barnstaple, Devon, EX31 1EU

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À La Carte Dinner Menu

Starters

Pressed Guinea Fowl, Ham Hock and Foie Gras

With artichokes, green beans and truffle dressing
£9.50

Lundy Crab Bisque

With salted hake bon bons
£ 8.50

Ravioli of Vulscombe Goats Cheese and New Potatoes

*With new season peas, parmesan and a Muscat
wine sauce*
£7.50

Peppered Mackerel Fillet

*With marinated spring vegetables and grapefruit
reduction*
£ 7.00

Main course

From the garden

Herb Spätzle

*With courgette, sun blushed cherry vine
tomatoes, baby red chard and parmesan*
£15.50 (£7.75 as a starter)

Arancini of Wild Mushrooms

*With cep cream, baby red chard and tarragon
emulsion*
£ 15.50 (£7.75 as a starter)

From the land

Pavé of Lane End Farm Duck

*With cannelloni of confit duck leg, braised
chicory, beetroot and orange*
£19.00

Twice Cooked Belly Pork

*With fondant turnip, soused gooseberries and
sage jus gras*
£17.50

From the sea

Bouillabaisse of Market Fish and Shell Fish

With tomato, fennel and saffron
£17.50

Roasted Fillet of Wild Sea Bass

*With roasted baby fennel, green olive purée
and tomato confit*
£18.75

Cheese

*Selection of local and continental cheeses
served with chutney, biscuit and lavosh*
£ 8.50

Desserts

Passion Fruit and Orange Tart

With mango sorbet
£ 7.50

Selection of dark and White Chocolate Desserts

£ 8.50

Vanilla Yogurt

With poached rhubarb and short bread
£7.00

Moorish Custard

With lemon, pistachio and cinnamon donuts
£ 7.50

Ice Creams and Sorbets

Our homemade selection
£ 5.75

Beverages

Tea or coffee

Served with home made petit fours
From £2.00