

James Duckett

at the Old Custom House

The Strand, Barnstaple, EX31 1EU

Tel: 01271 370123 www.jamesduckett.co.uk

À La Carte Dinner Menu

Starters

Lundy Crab Bisque

With a ravioli of North Devon lobster

£8.00

Warm Salad of Local Quail

With sweet and sour new season cherries

£7.50

Home Smoked Blakewell Trout

Served with soused cucumber, horseradish dressing and shiso cress

£7.50

Pressed Pork and Foie Gras

With apple and fennel purée and walnut bread

£10.00

Main course

From the garden

Sauté of Gnocchi

With wild summer mushrooms, truffle, parmesan and thyme

£15.00 (£7.50 as a starter)

Pappardelle of Slowly Roasted Cherry Vine Tomatoes

With Vulscombe goats cheese and wild rocket

£14.00 (£7.00 as a starter)

From the land

Pot Roast of Lane End Farm Chicken

With a Winkleigh cider and sage sauce, creamed parsnips and braised leeks

£17.00

Grilled Ribeye of Exmoor Angus Beef

With fondant potato and a sauté of wild mushrooms with tomato, parsley and a red wine reduction

£21.00

From the sea

Casserole of Devon Fish and Shellfish

With tomato, fennel and saffron

£16.50

Sauté of West Country Brill

On a risotto of white onions with Hallwood Farm choy and brown shrimps

£17.50

Cheese

Selection of Local and Continental Cheeses

Served with chutney, biscuits and lavash

£ 8.50

Desserts

White Chocolate and Raspberry Cheesecake

With its own flavoured ice cream and fresh raspberries

£ 7.50

Spiced Moorish Custard

With walnut, lemon and cinnamon donuts

£ 6.50

Baked Pineapple Alaska

With a vanilla sauce

£7.50

Soufflé

Of passion fruit with passion fruit sorbet

£ 8.00

Ice Creams and Sorbets

Our homemade selection

£ 5.50

Beverages

Tea or Coffee

Served with home made Petit Fours

From £2.00