

James Duckett

at the Old Custom House

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

Set price lunch

MENU

Hallwood Farm asparagus soup with parmesan crisps and herbs

Peppered mackerel with chorizo and spring vegetables

Pressed guinea fowl and foie gras with caramelised chicory and garlic mayonnaise

Vulscombe goats cheese and truffled potato terrine with baby gem lettuce, crispy shallots and cep vinaigrette



Lane End Farm chicken with spätzle, courgettes and a truffle sauce

Casserole of market fish with mussels, tomato, fennel and saffron

Neck fillet of lamb with tomato stuffed with Provencal vegetables, olive purée, fondant potato and jus gras

Risotto of leek with parmesan velouté and wild garlic



Fig and almond financier with amaretto and lemon ice cream

Vanilla yoghurt with poached rhubarb and honey & Earl Grey granita

White chocolate custard with passion fruit curd and digestive

Selection of home made sorbets and ice creams



Selection of local and continental cheeses with quince jelly, biscuits and lavash

(£6.00 or supplement of £2.00 if taken as part of 2 or 3 course lunch)

Two courses £14.00

Three courses £17.00