

James Duckett

at the Old Custom House

The Strand, Barnstaple, EX31 1EU
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Tastes and Flavours

of the Old Custom House

Tasting Menu

Appetisers



*Pressed guinea fowl, ham hock and foie gras with artichokes,
green beans and truffle dressing*

Dry Riesling

Guntrum, Rheinhessen, Germany, 2009



*Roasted fillet of wild sea bass with roasted baby fennel, green
olive purée and tomato confit*

Grande Réserve Viognier

Château Cazal Viel, Vin de Pays d'Oc, France, 2009



Lundy crab bisque with salted hake bon bons



*Pavé of Lane End Farm duck with cannelloni of confit duck leg,
braised chicory, beetroot and orange*

Ribera del Duero

Bodegas Bohórquez, Pesquera de Duero, Spain, 2005



Selection of local and continental cheeses

Churchill's Finest Réserve Port



Moorish custard with lemon, pistachio and cinnamon donuts

Berton Réserve Botrytis Semillon

Berton Vineyards, Rivernina, Australia, 2009



Coffee served with Petit Fours

£70.00 per person