



# Furzeleigh Mill

## Pre-Starter

### **Marinated Kalamata and Harlequin Olives £5**

With Rosemary Oil and Balsamic, Focaccia

## Starter

### **Soup of the Day V £6**

Homemade bread

### **Duck and Chorizo Salad £8**

Confit Duck, Chorizo, Pine Nuts, Roasted Cherry Tomatoes and Balsamic Glaze

### **Home Cured Salmon £8**

Dill Crème Fraiche, Watercress on Homemade Focaccia Crisps

### **Pan Seared Scallops £9.50**

Pork Belly, Textures of Pea, Herb Salad

### **Baked Camembert (Sharing Plate) V £10**

Confit tomato, Thyme and Red Onion Marmalade, Toast

### **Butternut Squash and Radish Rissotto (V\*, Vn) £8**

\*Parmesan Crisps

### **Wild Mushroom Brioche V £8**

Sage and Garlic Cream

## Main

### **Traditional**

### **Pie of the Day £13**

Homemade to a Traditional Recipe with our own Rough Puff Pastry served with either Mashed Potato or Chips, seasonal Vegetables and Gravy

### **Horseshoe Gammon Steak £13**

Two Fried Eggs and Chips





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## Chef Specials

### **Champagne battered Hake £15**

Pont Neuf, Herb and Confit Lemon Crushed Peas, tartare sauce

### **Thai Yellow Vegetable Curry £14**

Basmati Rice, poppadum Shards, Hot Lime Sauce

### **Beetroot and Blueberry Mille Feuille £13**

Caramelised Silverskin Onion and Tomato Coulis

### **Herb Crusted Cod £16**

Saffron potatoes, Spinach and Sauce Vierge

### **Lamb Three Ways £18**

Breast, Cutlet and Braised with Parmentier Potatoes, carrot puree, greens and lamb jus

### **Duo of Pork £16**

with Apple Fondant Potato, Pea and Broad Bean Fricassee, Apple Foam and Blackberry Glaze

### **Dartmoor Fat Rib Eye Steak £20**

Confit Cherry Tomatoes, Triple Cooked Chips, Watercress, Café de Paris Butter

## **Dessert**

See today's board for a selection of Homemade Desserts from £6

Selection of Ice Creams and Sorbets from £4

Cheese Selection £8.50

