



# Furzeleigh Mill

## Pre-Starter

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

With Rosemary Oil and Balsamic, Focaccia

## Starter

### **Soup du Jour V £6**

Homemade bread

### **Asparagus & Goats Cheese Salad £8**

Candied Walnuts, Pepperade

### **Gin Cured Salmon £8**

Dill & Mustard Crème Fraiche, Crispbread

### **Pan Seared Scallops BLT £9.50**

Bacon, Lettuce, Tomato

### **Beef Sashimi £9.50**

Pickled Vegetables, Sesame & Soy

## Main

### **Beef Fillet (8oz) £28**

Horseradish Rosti, Bonemarrow, Pak Choi, Shallot Jus

### **Herb Crusted Cod £16**

Orzo & Pesto, Parma Ham Crisp, Sauce Vierge

### **Lamb Three Ways £22**

Breast, Cutlet and Rump with Fondant Potato, Petit Ratatouille, Thyme Jus

### **Garden of Devon (V) £16**

A stunning platter of local produce including, Foraged Mushrooms, Asparagus, Potato, Edible Flowers

### **Sea Bass £16**

Saffron Potatoes, Greens, Pepper Coulis





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## **Dessert £6**

Tiramisu

Crème Brulee

Chocolate Tarte

Warm Chocolate Brownie

Pannacotta

Selection of Ice Creams and Sorbets from £5.50

Cheese Selection £9

