



PILCHARD INN

— BURGH ISLAND —

1336

The Pilchard Inn on Burgh Island is often referred to as a 'part-time' island because as the tide recedes it leaves a causeway of golden sand. It is said to date back to 1336, and it is also thought that the island was at one time inhabited by monks, engaged in quiet contemplation. The Inn may have been used for the brewing of mead as well as a lodging house for visitors to the monastery. In the 18th century smugglers and wreckers hid on the island, secure for a time each day when the tides protected them from law enforcing excisemen. The island was the smuggling domain of the most notorious smuggler Tom Crocker who gave his name to a cave on the coast of the island and spent most of the time when he wasn't at sea in the Pilchard Inn. Tom Crocker's cave is on the western coast on the island and at some stage there was a tunnel that led from this cave to the cellar of the Pilchard Inn, but both ends are now bricked up. After a lengthy career, Tom was shot by the revenue men on the 14th August (exact year unknown) in the porch of the Pilchard Inn. There are ruins of a former chapel which then became a 'huers hut'. Where a watchman would look out for shoals of pilchards and then make a hue and cry to local fishermen waiting in boats.

DINNER MENU

Served daily
at 18.30 and 20.00
Pre-bookings required



Starters

- Chicken & mushroom consommé, baby leeks, trompettes & crispy hens egg £8.50
CE|G*|E*|SD|D*
- Braised ox cheek, white onion purée, Cheddar cheese croutons £8
CE|G*|SD|D
- Devonshire crab, brown crab custard, smoked Dashi jelly & apple £12
C|E|F|D
- Smoked Haddock Scotch egg, Kedgeree sauce £8
G|E|F|SD|D
- Charred cauliflower, cauliflower cous cous, pickled raisins, toasted hazelnuts, mint & parsley £7.50
SD|V|VE

Main courses

- Roast rump steak, Pan Haggerty & Scottish girolles, garlic butter £26
CE|MU|SD|D*
- Lavender & pepper crusted venison loin, Koffman cabbage, spiced parsnips & quince £29.50
CE|SD|D*
- Pilchard 'Fish & Chips', chicken glazed cod, cockles, clams, crispy chicken skin, seashore findings, cockle foam with straw chips £21
F|CE|MO|SD
- Spiced Monkfish, root vegetable broth, mussels & saffron aioli £24
CE|C|E*|F
- Braised mixed beans, confit Heirloom tomatoes, Crown Prince & monks beard butter £16
CE|D*|V|VE

Dessert

- Bitter chocolate & whiskey mousse, salted caramel & peanut truffles £8
E|N*|SD|D
- Baked apple terrine, toffee apple ice cream, Viennese whirls £7.50
G*|E|D
- Slow roasted peach, orange caramel, sugared basil & Mascarpone £7.50
D*
- Selection of Artisan West Country cheeses, chutney & crackers £9.50
D|G*|SD
- Selection of Langage Farm ice creams & sorbets £6
D*|E*

We make every possible effort to accommodate any dietary requirements. Please notify a manager if you have any known allergies, food intolerances or are concerned about the ingredients of any of the dishes. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at the time of printing and are indicated as follows: C: Crustaceans | CE: Celery | D: Dairy | E: Eggs | F: Fish | P: Peanuts | G: Gluten | L: Lupin | N: Nuts | MO: Molluscs | MU: Mustard | S: Soya | SD: Sulphur dioxide | SE: Sesame | V: Vegetarian | VE: Vegan | *: Items can be prepared without the relevant allergen

DRINKS MENU

Draught beer	½ Pint	Pint	Bourbon / American Whiskey	25ml
Tarka Lager	£2.20	£4.30	Maker's Mark	£4.00
Pilchard 'Otter' Amber	£2.30	£4.50	Southern Comfort	£3.30
Jail Ale	£2.40	£4.60	Jack Daniels	£3.80
Salcombe Pale Ale	£2.90	£5.90		
Becks Vier	£2.30	£4.50	Irish Whiskey	25ml
Guinness	£3.00	£6.00	Jameson	£3.50
Bottled beers			Scottish Blended	25ml
Budweiser 330ml	£4.00		The Famous Grouse	£3.20
Peroni 330ml	£4.50		Monkey Shoulder	£4.70
Becks Blue 275ml	£3.50			
Otter Bitter	£6.50		Single Malt	25ml
			Glenfiddich 12yrs	£5.40
Draught cider	½ Pint	Pint	Laphroig 10yrs	£5.50
Heron Valley Cider	£2.50	£4.80	Oban 14yrs	£7.00
Wildsider	£2.30	£4.50		
			Aperitifs/Vermouth	
Devon Gin		25ml	Martini Rosso (50ml)	£3.00
Salcombe Gin		£4.70	Martini Bianco (50ml)	£3.00
Plymouth Gin		£3.90	Martini Extra Dry (50ml)	£3.00
Dartmoor Black Dog gin		£6.50	Pernod (25ml)	£3.00
South Devon liqueur – Raspberry & Elderflower		£5.50		
			Liqueurs	25ml
Gin		25ml	Drambuie	£4.50
Hendricks		£4.50	Cointreau	£3.50
Bombay Sapphire		£3.40	Baileys Irish Cream Liqueur	£3.10
Bathtub Navy strength		£5.00	Tia Maria	£3.10
Daffy's Gin		£4.00	Jägermeister	£3.00
Botanist		£4.60	Disaronno Amaretto	£3.10
Beefeater Pink Strawberry Gin		£3.30	Luxardo Sambuca dei Cesari	£3.00
Edinburgh Gin's Rhubarb & Ginger Liqueur		£3.30		
509 Buss Pink Grapefruit		£5.50	Tequila	25ml
			Sierra Antiquo Plata	£4.70
Vodka		25ml	Sierra Antiquo Anejo	£4.70
Black Cow		£4.00		
Greygoose		£5.20	Port & Sherry	50ml
Tors		£5.00	Stones Ginger wine	£3.00
			Harveys Bristol Cream	£4.60
Rum		25ml	Croft Sherry	£4.00
Chairman's Reserve White Label		£3.30	Cockburns Special Reserve Port	£4.20
Mountgay Eclipse		£3.20		
Sailor Jerry		£3.40	Soft drinks	
Dead Man's Fingers		£3.50	Fever Tree Tonic/Light Tonic/Lemon	£2.00
Rosemullion Cornish spiced rum		£5.00	Tonic/Ginger Ale 200ml	
Diplomatico Reserva Exclusiva		£5.50	Fever Tree Mediterranean Tonic/	£2.20
Jamaica Cove Pineapple		£3.50	Elderflower Tonic/Aromatic Tonic 200ml	
Kalani Coconut rum liqueur		£3.00	Britvic Tonic/Slimline Tonic 125ml	£1.50
			Coke/Diet Coke/Coke Zero 330ml	£3.00
Cognac		25ml	Heron Valley Orange Juice/ Apple Juice 250ml	£2.80
Courvoisier VS		£5.00	Heron Valley Fiery Ginger/Lime & Ginger	£3.30
			Fizz/Elderflower Fizz/Pink Lemonade 275ml	
			J2O Apple & Raspberry/Apple &	£2.80
			Mango/Orange & Passionfruit 275ml	
			Frobisher Tomato juice	£3.50

All spirits are served as 25ml measures or multiples thereof. Wine & sparkling wine is available in 125ml, 175ml and 250ml measures. Spirits are served in 25ml measures and multiples therefore. All prices include VAT at the current rate.



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Summer, Splash & Spritz

£11

PILCHARD GIN GARDEN SPRITZ

Botanist Gin, South Devon Liqueur Company Raspberry & Elderflower,
Heron Valley Apple Juice, soda water & fresh cucumber

CAMPARI SPRITZ

Campari, Prosecco,
Soda Water & Fresh Orange Garnish

TOM CROCKERS TROPICAL GROG SPRITZ

Jamaica Cove Pineapple, Ginger Wine, Angostura Bitters,
lemonade, fresh lime & mint

PILCHARD SUMMER PIMMS FIZZ

Pimm's No.1, Prosecco, lemonade,
fresh strawberries, mint, cucumber & lemon