



PILCHARD INN

— BURGH ISLAND —

1336

DINNER MENU

Served daily from Monday – Sunday
from 18:30 to 20:30
Pre-bookings essential

SNACKS

TEMPURA CAULIFLOWER Lemon Dressing SD V VG	£6
WHITEBAIT Cod Roe Mayonnaise F D E G L	£6
CRISPY BLACK PUDDING & HAGGIS Horseradish SD E G D L	£6
SOUR DOUGH Aged Balsamic & Olive Oil G L SD V VG	£5

STARTERS

PEA SOUP Crème Fraiche & Chive Potato Skins D CE SD V VG*	£9
BAKED BRIE Apple & Cider Brandy Chutney, Rosemary & Garlic Focaccia D SD G * L*	£12
MUSSELS MARINARA White Wine, Garlic & Parsley Sauce, Rosemary & Garlic Focaccia MO D SD G * L*	£10 / £20
CHICKEN LIVER PARFAIT TERRINE Apple & Cider Brandy Chutney, Sourdough SD D E G * L*	£12

MAIN COURSES

AUBERGINE CAPONATA Courgette, Olives, Tomato, Basil CE SD V VG	£15
ROASTED MONKFISH Gremolata, Asparagus, Violet Potatoes, seaweed & lemon oil F D G L SD E	£16
CIDER BATTER HADDOCK Crushed Peas, Chips, Lemon Tartare Sauce F SD E G L	£16
10 OZ RUMP STEAK Onion Rings, Vine Tomatoes & Rocket, Skinny Fries, Peppercorn Sauce D SD G * L*	£30

SIDES

SKINNY FRIES Sea Salt & Black Pepper	£4
SWEET POTATO FRIES	£4
CUCUMBER, FENNEL & MINT SALAD	£4
ONION RINGS G L	£4

DESSERT

BANANA SPLIT Chocolate & hazelnut ice cream, Flaked almonds, Chocolate Brownie, Chantilly Cream D * E * N G * L * V VG*	£9
THYME HONEY PANNA COTTA Bee Pollen, Berries N V	£9
MILK CHOCOLATE MOUSSE Peanut Praline S P V VG	£9
SELECTION OF ARTISAN CHEESES Crackers & Condiments D G * L * SD N *	£10

SOME OF OUR FOOD AND DRINKS MAY CONTAIN NUTS AND OTHER ALLERGENS. IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, PLEASE SPEAK TO A MEMBER OF OUR RESTAURANT TEAM WHO CAN ADVISE YOU ON YOUR CHOICE.

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 | VG: VEGAN | * ITEMS CAN BE PREPARED WITHOUT THE RELEVANT ALLERGEN