

# the corner bistro

the corner bistro

"to know how to eat well, one must first know how to wait"  
brillat-savarin 1755 - 1826

## dinner

<b>asparagus</b> braunton asparagus from broadlands farm served with hollandaise sauce, melted butter or shaved parmesan & balsamic syrup	<b>6½ pounds</b>
<b>rillettes</b> potted slow-cooked pork, pickles, baguette, 'devon' chutney	<b>6½ pounds</b>
<b>gravlax</b> cured dartmouth salmon, dill mustard sauce	<b>6¾ pounds</b>
<b>crab</b> brixham crab salad with paprika & toasted sour dough bread	<b>6¾ pounds</b>
<b>lamb</b> west plaistow lamb, garlic mash, petits pois à la française, thyme jus	<b>17 pounds</b>
<b>pasta</b> fresh egg tagliatelle, tomato & basil sauce, garlic ciabatta	<b>11½ pounds</b>
<b>fish</b> roast fillet of wild sea trout, crushed herb potatoes, chive butter sauce	<b>15½ pounds</b>
<b>steak</b> 8oz rump steak au poivre, buttered fine beans, proper chips, cracked black pepper sauce  our steaks are supplied by: emma charlotte farms, spreacombe, organic aberdeen angus, aged 21 days westgate farm, muddiford, aberdeen angus aged 21 days twitchen farm, mullacott, organic pedigree red ruby devon, aged 28 days	<b>18 pounds</b>
<b>kids</b> two course menu available	<b>12 pounds</b>
<b>tarte</b> glazed lemon tart, blackberries, blackberry coulis	<b>5¾ pounds</b>
<b>cheese</b> vulscombe, devon blue and quicques extra mature cheddar, chutney, pickles, biscuits	<b>6½ pounds</b>
<b>strawberries</b> eton mess – ashford inn strawberries, crushed meringue, organic whipped cream	<b>5¾ pounds</b>
<b>chocolate</b> dark chocolate fondant, bitter chocolate sauce, ice cream	<b>6 pounds</b>

please advise in advance of any vegetarian, vegan or special dietary requirements and we will be happy  
to create individual menus where possible  
a discretionary 10% service charge will be added to tables of six and over