

the corner bistro

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

dinner

mackerel

smoked lundy mackerel pâté, beetroot relish, toast

crevettes

six whole king prawns with garlic parsley butter

rillettes

potted slow-cooked pork, fresh herbs, baguette, 'devon' chutney

crab

brixham crab and coriander fishcake, baby leaf salad, garlic aioli

lamb

rump of west plaistow lamb, ratatouille provençal, rosemary sauté potatoes

pasta

fresh egg tagliatelle, brixham crab, lemon, chili

fish

roast fillet of hake, chorizo, white beans, tomato and tarragon

steak

21 day westgate farm aberdeen angus rump (8oz), proper chips, madeira and mushroom sauce

or

28 day twitchen farm organic pedigree red ruby devon rump (8oz), proper chips, madeira and mushroom sauce

tarte

warm caramelised apple tarte tatin, salted caramel, organic crème fraîche

chocolate

bistro brownie, court farm vanilla bean ice cream, bitter chocolate sauce

cheese

vulscombe, devon blue and quickes extra mature cheddar, chutney, pickles, biscuits

pears

poires belle hélène - poached baby pears, chocolate, toasted almonds, ice cream

two courses £22.50

children (2 courses) £12.00

three courses £27.50

to include savoury nibbles, local bread & traditional butter, organic and chili chocolates

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