

the corner bistro

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

starters

mackerel	£5.75
smoked lundy mackerel, beetroot, horseradish and crème fraîche salad	
crevettes	£7.50
six whole king prawns, lemon mayonnaise, baby leaf salad	
crab	£6.95
hand picked brixham crab, paprika, coriander, toasted sour dough bread	
duck	£6.95
smoked crediton duck breast, spiced pear chutney	

mains

fish	£17.50
fillet of local sea bass, mango & coriander salsa, sweet pepper reduction, baby leaf salad	
lamb	£16.95
west plaistow lamb, ratatouille 'provençal', garlic confit, rosemary sauté potatoes	
pasta	£15.95
fresh egg tagliatelle, tiger prawns, lemon, chilli, toasted pine nuts and rocket	

steaks

aberdeen angus, aged 21 days, westgate farm, muddiford

8oz rump £17.50
a lean cut from the round end producing great flavour

8oz onglet £15.50
also known as hanger steak, packed with concentrated gamey flavour and only served rare!

8oz fillet, aged 28 days £24.50
from the long fillet, this is the most tenderest cut and is trimmed of all fat

organic pedigree red ruby devon, aged 28 days, twitchen farm, mullacott

8oz sirloin £18.50
also known as entrecôte, cut from the opposite side of the bone from the fillet – great flavour and texture

8oz rib eye £18.50
juicy, tender and contains more marbling than the other cuts ensuring intense flavour

all our steaks are served with proper triple-fried chips and today's sauce

today's sauce is: mushroom & madeira

side orders

baby leaf salad, red wine vinaigrette	£2.50
vine tomato salad, basil oil	£2.50
sautéed green beans	£2.50

please advise in advance of any vegetarian, vegan or special dietary requirements and we will be happy to create individual dishes where possible



"my favorite animal is steak"
fran lebowitz

menu steak frites – friday nights

£30.00

to include: two steak frites, one bottle wine

8oz aberdeen angus rump
local rump steak with crisp frites

the raintree reserve white 2009, western cape, south africa
a cracking wine filled with warm, southern sunshine tropical fruit, citrus and refreshing grapefruit
or

the raintree reserve red 2009, western cape, south africa
a great red for drinking on its own or with red meat dishes
very velvety and packed with silky red and black currants, plums and a smoky infusion of ripe berries

side orders £2.50

warm artisan baguette, quicques traditional farmhouse butter
sautéed green beans
baby leaf salad, red wine vinaigrette
vine tomato salad, basil oil
green peppercorn sauce

you may wish to order local pedigree steak for a small supplement per steak

aberdeen angus, aged 21 days, westgate farm, muddiford

8oz rump **£3.50**
a lean cut from the round end producing great flavour

8oz onglet **£1.00**
also known as hanger steak, packed with concentrated gamey flavour and only served rare!

8oz fillet, aged 28 days **£9.50**
from the long fillet, this is the most tenderest cut and is trimmed of all fat

organic pedigree red ruby devon, aged 28 days, twitchen farm, mullacott

8oz sirloin **£4.50**
also called entrecôte, cut from the opposite side of the bone from the fillet – great flavour and texture

8oz rib eye **£4.50**
juicy, tender and contains more marbling than the other cuts ensuring intense flavour