

# the corner bistro

the corner bistro

"to know how to eat well, one must first know how to wait"

brillat-savarin 1755 – 1826

## starters

asparagus	braunton asparagus from broadlands farm, steamed with melted butter or griddled with shaved parmesan & balsamic syrup	6.95
rillettes	potted slow-cooked pork shoulder, toasted baguette, pickles, 'devon' chutney	6.95
crevettes	whole king prawns, garlic aioli, dressed baby leaves	7.50
crab	brixham crab, baby leaf salad, coronation sauce	7.50

## mains

pasta	fresh egg tagliatelle, sundried tomato pesto, rocket, parmesan	9.95
steak ciabatta	westgate farm hanger steak (5oz), dijon mayo, baby salad leaves & pommes frites	10.95
club sandwich	short ridge farm crispy bacon, free-range chicken, lettuce, tomato, mayo & fries	9.95
bistro burger	twitchen farm organic ¼lb burger, tomato, red onion, lettuce, bacon, cheese & fries	10.95
calamari fritti	crispy fried squid, lemon mayonnaise, pommes frites, baby leaf salad	15.75
fish	roast hake fillet, tomato, chorizo, cannellini beans, olives	16.50
lamb	rump of new seasons lamb, creamy leeks & peas, rosemary sauté potatoes	18.95

## pedigree steaks

aberdeen angus, aged 21 days, westgate farm, muddiford	
fillet - from the long fillet, this is the most tender cut and is trimmed of all fat	24.50
rump - a lean cut from the round end producing great flavour	18.95
organic red ruby devon, aged 28 days, twitchen farm, mullacott	
sirloin - also known as entrecôte, great flavour and texture	19.50
rib eye - juicy, tender and contains more marbling than the other cuts, intense flavour	19.95
our steaks are 8oz, served with proper triple-fried chips and creamy peppercorn sauce	
our butchers special cuts	
onglet - also known as hanger steak, gamey flavour and only served rare!	16.50
bavette - the classic french bistro cut, marinated for a great gamey flavour	16.50
flat iron - an american lean cut from the feather blade, rich flavour and tender	16.95
16oz t bone - the classic 'on the bone' cut with the sirloin and fillet in one steak	24.50
our butchers special cut steaks are served with pommes frites	

## side orders

café de paris butter - garlic herb butter, perfect on your steak!	2.00
warm artisan baguette, quicke's farmhouse butter	2.75
surf your turf - add three grilled king prawns to your steak	3.95
baby leaf salad & red wine vinaigrette or vine tomato salad & basil oil	2.75
sautéed fine beans	2.75
creamed spinach 'peter luger'	2.75
crispy onion rings	2.75

# *the corner bistro* the corner bistro

"i like children, if they're properly cooked"  
w.c. fields

## *childrens evening menu*

<b>posh fish 'finger' sandwich</b> white bloomer & breaded cod goujons	<b>£4.95</b>
<b>chicken</b> free-range chicken nuggets with fries	<b>£4.95</b>
<b>fish</b> breaded cod goujons with fries	<b>£4.95</b>
<b>steak</b> 4oz local aberdeen angus rump steak and fries	<b>£6.95</b>
<b>pizza</b> 9" hand-made stone baked tomato & mozzarella pizza	<b>£7.95</b>
<b>fries</b> a big little bucket of crisp fries	<b>£2.00</b>
<b>chocolate sundae</b> langage farm vanilla bean ice cream, chocolate flake, organic cream, hot chocolate sauce, toasted hazelnuts	<b>£5.50</b>
<b>ice cream</b> three big scoops of langage farm clovelly ice cream: strawberry & clotted cream, vanilla bean or chunky chocolate	<b>£5.50</b>
<b>strawberries</b> eton mess – ashford inn strawberries, crushed meringue, organic whipped cream	<b>£6.25</b>
<b>chocolate</b> warm bistro brownie (contains nuts!), bitter chocolate sauce, ice cream	<b>£5.95</b>