
THE SMUGGLERS INN

DAWLISH | DEVON

STARTERS

CHEF'S SOUP OF THE DAY
SERVED WITH CRUSTY BREAD & BUTTER.

SMOOTH CHICKEN LIVER & COGNAC TERRINE
SERVED WITH WARM TOAST & 'JAIL ALE' CHUTNEY.

SMUGGLERS PRAWN COCKTAIL
SERVED ON A BED OF MIXED LEAF, DRIZZLED WITH MARIE ROSE SAUCE`
SERVED WITH BREAD & BUTTER.

MAIN COURSES

FARMERS FEAST CARVERY
A SELECTION OF 3 LOCALLY SOURCED MEATS.
SERVED WITH OUR FRESH SEASONAL VEGETABLES, POTATES AND GRAVY.

FILLET OF FRESH SALMON
OVEN BAKED FILLET, COATED IN A LEMON AND DILL CREAM SAUCE.
SERVED WITH CARVERY VEGETABLES.

MUSHROOM & APPLE STROGANOFF BAKE
BUTTON MUSHROOMS AND APPLE COOKED IN A CREAMY BELL PEPPER,
PAPRIKA AND BRANDY SAUCE, TOPPED WITH SLICED POTATES AND BAKED WITH BRIE.
SERVED WITH CARVERY VEGETABLES.

DESSERTS

FRUIT PAVLOVA
SERVED WITH ICE CREAM, CLOTTED CREAM OR DOUBLE CREAM.

CHEESECAKE OF THE DAY
SERVED WITH ICE CREAM, CLOTTED CREAM OR DOUBLE CREAM.

CHOCOLATE BROWNIES
DRIZZLED WITH RICH CHOCOLATE SAUCE.
SERVED WITH ICE CREAM, CLOTTED CREAM OR DOUBLE CREAM.

ENJOY OUR FRESHLY GROUND COFFEE ACCOMPANIED BY A CHOCOLATE MINT

TWO COURSES	£17.95/PP
THREE COURSES	£21.95/PP

PLEASE NOTE: DUE TO SUSTAINABILITY, THE TYPE OF FISH ON THIS MENU MAY VARY THROUGHOUT THE YEAR.
PLEASE ASK FOR MORE DETAILS UPON BOOKING OR ON ARRIVAL