

TARR FARM INN

SAMPLE SPRING MENU – EVENING

STARTERS

King Prawn Cocktail £11

King Prawns Poached in White Wine & Saffron,
Gem Lettuce, Cucumber, Bloody Mary Sauce

Smoked Chicken Gateaux £9

Smoked Chicken, Avocado & Mango,
Topped with Citrus Cream Cheese, Salsa Verde Dressing

Garlic Mushroom Mille Feuille £8

Chestnut & Oyster Mushrooms in Creamy Garlic Sauce, Layered with Puff
Pastry, Roasted Cherry Tomatoes, Basil Oil

Mildly Spiced Chickpea Fritters (v) £7.5

Served with Green Tomato Chutney, Dressed Rocket & Cheese

Soup of The Day £6.5

Homemade Bread

Rillettes of Hot Smoked Salmon £10

Pickled Cucumber, Shaved Fennel, Quail Egg, Mini Multigrain Loaf

MAIN COURSES

40 Day Dry Aged Sirloin £32

Skin on Fries, Grilled Mushroom, Tomato, Roasted Shallots, Salad
Peppercorn Sauce or Blue Cheese Sauce £

Slow Cooked Belly Pork £26

Spring Onion Creamed Potato, Cavolo Nero,
Caramelised Apple Sauce, Spaghetti Carrots, Crackling

Free Range Chicken Breast £25

Leek & Smoked Bacon Risotto, Fine Beans, Petit Pois,
Sun Blush Tomato Veloute

Fish Of The Day – Market Price

Braised Shank of Lamb £28

Roasted Root Vegetables, Potato & Parsnip Gratin

Vegan Stir Fry £21

Crisp Vegetables, Udon Noodles, Teriyaki Sauce

TARR FARM INN

SAMPLE SPRING MENU – EVENING

DESSERTS £8.5

Raspberry Steamed Sponge, White Chocolate Anglaise

Lemon & Lime Bread & Butter Pudding, Clotted Cream

Vegan Meringue, Coconut Chantilly, Poached Rhubarb & Ginger

Milk Chocolate Panna Cotta, Pistachio Iced Parfait, Chocolate Crisp Pearls

ICE CREAMS £6.5

(Vanilla, Strawberry, Chocolate, Salted Caramel,
Honeycomb, Ferrero Rocher, Butterscotch)

An extra twist, why not try a shot of Pedro Ximenez (PX) with
Vanilla Ice Cream Sweet and chocolaty with a nutty,
almost liquidised Christmas pudding flavour **£9**

SORBETS £6.5

(Lemon, Passion Fruit, Raspberry, Mango)

CHEESE BOARD £10

Selection of Five West Country Cheeses served with Accompaniments

0-0-0-0-0-0-0-0

COFFEE & COOKIE £4