



PIERMASTERS LUNCH SET MENU

Piermasters' homemade soup split with infused basil oil

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Maple baked Devon goat's cheese crostini with fresh brioche, drizzled with balsamic reduction

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Wild mushroom and chicken liver parfait with pickled vegetables & French toast

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Piermasters' beer battered fish & chips with mushy peas and chunky tartar sauce

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Pan seared fillet of fresh salmon with crushed potato and Avruga caviar sauce

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Thin strips of pork loin coated in brioche crumbs, with crushed Devon potatoes & Borderlaise sauce

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Creamy tomato & chargrilled vegetable open lasagne topped with melted cheese

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Tulie of Salcombe Dairy ice creams & sorbets

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Chef's own recipe vanilla pod crème brûlée

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Chocolate rice pudding with Salcombe clotted cream

Two courses £10.00

Three courses £13.95

