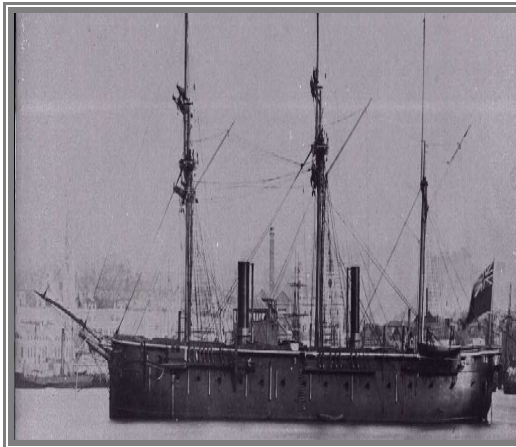




PIERMASTERS

Pre-Theatre

5.00 – 7.00



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

...

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

X.X.X

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

...

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

...

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

...

Creamy tomato & chargrilled vegetable open lasagne topped with melted cheese

X.X.X

Tulie of Salcombe Dairy ice creams & sorbets

...

Chef's own recipe vanilla pod crème brûlée

...

Chocolate rice pudding with Salcombe clotted cream

Two courses £12.95

Three courses £15.95