



Raglan Arms
Autumn Menu

Starters

Chef's homemade soup, home made bread	£5.95
Deep fried blanche bait, salad, tartar sauce	£6.00
Pork and duck terrine, apricot and fig chutney, toasted brioche, salad leaves	£7.50
Devon crab meat, apple, celery and grapes, crème fraiche, chives, savoury American style pancake, fine leaves, citrus dressing	£8.50
Beetroot trio, goat's curd, beetroot gel, fine leaf, crisp bread wavers, balsamic	£7.50
Blue cheese creamed wild mushrooms, toasted brioche, fine leaves	£7.00
Charcuterie Platter, assorted smoked and cured meats, cornichons, sunblushed tomatoes, marinated feta cheese, grilled homemade bread, salad leaves	£8.50

Fish

Fillet of hake, charred potatoes, spinach, wild mushrooms and roast pepper sauté lemon and herb butter	£16.00
Brixham landed jumbo white fish, beer battered, fries, mint crushed peas, Chef's tartare sauce	£14.50
Seabass fillet, fennel and potato rosti, creamed leeks, gremolata dressing	£18.00

Mains

Slow braised lamb shoulder, Tuscan bean and vegetable cassoulet, minted parmesan crumble	£16.00
Herbed venison loin, Jerusalem artichoke puree, dauphinoise potato, confit beetroot, chanterelles, Autumn berries, port jus	£26.00

See also our Daily Specials Board

Shellfish available with 24 hrs notice weekdays and 48 hrs notice for Sunday
25% deposit payable on all pre-ordered dishes

Lobster

Royal Fruits D'emer to include ½ lobster, dressed crab, king prawns, shellfish as available

Market price

continued

Our dishes are cooked by a small kitchen team and we ask that you be considerate of this when waiting for the dish you have ordered to be freshly prepared for you.

Please inform a member of staff if you have any food allergies or intolerances.

We will be happy to discuss suitable options with you

Gratuities at your discretion and are shared equally among all our staff.

For tables of 8 and over a discretionary 10% gratuity will be added to the bill.

From the Grill

Chargrilled Hereford 10oz rib eye steak	£23.00
Chargrilled Hereford 8oz fillet steak	£26.00
Served with fries, salad leaves, tomato, field mushroom Peppercorn sauce or blue cheese sauce £3.00	
Cajun spiced chicken breast, mango salsa, fries, salad	£14.50

Vegetarian

Gnocchi , roast peppers, spinach, wild mushroom and truffle oil, halumi cheese and sunblushed tomato crumble	£13.00
Tuscan bean and vegetable cassoulet, parmesan and herb crusted wild mushrooms	£14.00

Sides

Fries	£3.50		
Mixed Salad	£4.00	New Potatoes	£4.00

Desserts

Classic Tiramisu	£6.50
Crème caramel, orange mousse, pistachio grenola	£7.00
Iced parfait (mixed berries), chocolate chip financier	£7.00
Sticky toffee pudding, toffee sauce, vanilla ice cream	£6.50
Selection of ice creams and sorbets	£6.00

The Cheese Course

Selection of Welsh and English cheeses with chef's chutney, grapes, celery and biscuit selection	
Selection of three cheeses	£9.00
Extra portion of cheese	£2.00 per portion
Extra portion of biscuits	£1.00

A SELECTION OF LIQUEUR COFFEES AVAILABLE

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