

The NoBody Inn

Starters

- Sweet potato & coconut soup, freshly baked bread 7.50
- Salmon rilette , pea puree, chive oil, avocado & crostini 10.95
- Smoked Mushroom Arancini, garlic Aioli and Parmesan 9.95
- Brixham Scallops, pearl onions, bacon lardons, pea puree and pea cream 12.95
- Confit Duck leg, crispy sesame crumb, miso sauce & cucumber 10.95

Mains

- Tempura battered haddock, chips, peas & tartar sauce 17.95
- River Teign mussels – garlic, white wine, tarragon cream sauce served with fries 16.95
- Pan roasted duck breast, confit duck leg Bonbon, carrot & orange puree, fondant potato, celeriac, Pak choy, 5 spiced Jus 32.95

**Cut to Order - Westcountry Sirloin steak, garlic butter, roasted tomatoes, field mushroom , chips
8oz 25.95 10oz 28.95 12 oz 31.95**

- Whole Roasted Pigeon, fig stuffing, potato fondant, celeriac puree, red wine reduction 26.95
- 12oz Pork chop, champ mash, cider mustard sauce and vegetables 15.95
- 6oz Wild Boar & Apple burger, smoked cheddar, brioche bun, coleslaw & fries 17.95
- Steak & NoBody ale pie – horseradish mash, seasonal vegetables & gravy 18.95
- Beetroot & feta burger – mint yoghurt , focaccia, coleslaw & fries 15.95

Desserts

- Chefs chocolate bar layered with a crunchy praline and milk chocolate Cremieux served with salted caramel ice cream 8.50
- Lemon meringue pie – lemon curd, lemon sponge, lemon mousse , Italian meringue 8.50
- White chocolate cheesecake, Raspberry cremeux centre, served on shortbread biscuit 8.50
- Eton mess - Strawberries, Vanilla Chantilly Cream 7.50
- Ice cream – vanilla, chocolate, honeycomb - Sorbet – raspberry
1 scoop 2.95 2 scoops 4.95 3 scoops 6.95

Selection of local cheeses – please ask to see our cheese menu