

# 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

## Mains

- Tempura battered haddock, chips, peas & tartar sauce 17.95
- River Teign mussels – garlic, white wine, tarragon cream sauce served with fries 16.95
- Cumberland whirl, colcannon mash, onion gravy & peas 13.95
- Beef Ragu with Tagliatelle and parmesan cheese 15.95
- Liver & onions, bacon lardons, mash & gravy 15.95
- Handmade beef burger topped with Ale onions, Monterey jack cheese, brioche bun, coleslaw & fries  
14.95
- Beetroot & feta burger, mint yoghurt, focaccia, coleslaw & fries 15.95
- Classic honey and mustard glazed ham, brace of free range fried eggs, chunky chips, garden peas 14.95
- NoBody ploughman's –home cooked ham , Cheddar cheese – pickle, crusty bread 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
- Apple & cinnamon crumble, clotted cream ice cream 7.50

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Ice cream – vanilla, chocolate, honeycomb - Sorbet – raspberry

1 scoop 2.95 2 scoops 4.95 3 scoops 6.95