

BOULTERS

DINNER MENU

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

Deli Plate – Free-range Chicken & Chorizo Croquettes, Crispy Camembert & Chutney, Tomato & Red Pepper Houmous, Crab & Baby Gem, Warm Bloomer 16.75

STARTERS

Pea & Mint Soup, Toasted Hazelnuts, Goats' Cheese 6.00

Brixham Crab Salad, Avocado Mousse & Heritage Tomato 8.75

Free-range Chicken & Chorizo Croquettes, Tomato Chutney 7.25

Warm Crispy Camembert, Fig Relish & Rocket Salad 7.50

Pan-seared Native Scallops, Spring Vegetable Carnaroli Risotto 10.50 / 19.50

Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 13.50
Add: Feta or Avocado 2.00

MAINS

Poached & Smoked Salmon Fishcake, Fennel, Watercress & Cucumber Salad, Lemon Mayonnaise 14.00

Slow Braised Pork Cheeks, Purple Sprouting Broccoli, Caramelised Jerusalem Artichokes 16.50

Hampshire Chalk Stream Trout Fillets, Sautéed Ratte Potato, Chicory, Wild Garlic & Orange Salad 15.75

Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.50

Rack of Cornish Lamb, Dauphinois Wellington, Wild Mushroom, Baby Spinach & Rosemary Jus 23.50

Roasted Potato Gnocchi, Cavolo Nero, Parmesan, Toasted Seeds 13.75

Free-range Chicken & Ham Pie, Mash, Hispi Cabbage & Gravy 14.50

Veal Ribeye Steak, Truffle Mash, Spring Greens, New Season Carrots, Bone Marrow Bonbon & Madeira Jus 29.50

28 Day Dry-aged Rump Cap Steak, Chips & Watercress, Peppercorn or Béarnaise 21.75

Steak Burger, Cheddar Cheese, Bacon, Burger Relish, Slaw & Chips 15.25

SIDES

*Purple Sprouting Broccoli, Herb Crumb 3.75 Buttered Ratte Potatoes 3.50 Chips 3.50
Fries 3.50 Onion Rings 3.50 Green Salad, Soft Herbs, Avocado Dressing 3.75*

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

A 10% service charge is added to parties of six or more. All tips go to the team.

www.boultersrestaurant.co.uk