



Bayards Cove Inn

Dartmouth



NIBBLES

OLIVES 3.5 | NUTS (VARIOUS) 3 | ANCHOVIES 4.5

STARTERS

CHEF'S SOUP OF THE DAY V 6.5
served with rustic sourdough bread

BAKED CAMEMBERT (TO SHARE) V 15
with rosemary, garlic & truffle oil, served with onion marmalade & sourdough

BUTTERNUT SQUASH ARANCINI V Gf 8.5
served with a puttanesca sauce (vegan option available)

SMOKED HADDOCK FISHCAKE 9
served with a poached egg, crispy capers & Greek yoghurt hollandaise

CRISPY SQUID 8.5
served with harissa mayo

BRÛLÉED CHICKEN LIVER PARFAIT 8.5
served with onion marmalade & sourdough

DARTMOUTH BAKERY SANDWICHES

Made with wholemeal bread & served with crisps & salad garnish

SOMERSET BRIE & ONION MARMALADE V 7.5

HAND CUT HAM, MATURE CHEDDAR & DEVON CHUTNEY 7.5

DARTMOUTH CRAB & CUCUMBER 11

ADD FRIES 2.5

MAINS

BUTTERNUT SQUASH, SPINACH & RICOTTA LASAGNE V 16.5
served with house salad & garlic bread

HOMEMADE SOUTHERN FRIED TOFU BURGER Vg 16
served with fries, house salad, coleslaw & tomato relish

TODAY'S DAILY LANDED FISH POA (please see the blackboard for details)

CLASSIC FISH & CHIPS 14
Beer battered cod fillet, homemade tartar sauce, house salad & chips

ELSTON FARM LAMB KOFTAS 18
served with feta cheese & golden beetroot salad, pomegranate dressing, harissa mayo & fries

6OZ ELSTON FARM PRIME BEEF & BONE MARROW BURGER 16
with fries & 24 month mature cheddar, smoked bacon & Bayard's burger sauce

10OZ DEVON SIRLOIN STEAK 27
with confit tomato, house butter, parmesan & truffle oil salad & fries

GRILLED GOATS CHEESE & ONION MARMALADE SALAD BOWL V 12

DARTMOUTH CRAB SALAD BOWL 16

SIDES

MIXED LEAF & PARMESAN SALAD 4 | HOUSE COLESLAW 3.5 | FRIES 3.5





DESSERTS

STICKY TOFFEE PUDDING Served with ice cream, pouring or clotted cream **Gf 7.5**

BAYARD'S CHOCOLATE BROWNIE A gooey chocolate brownie served with vanilla ice cream **Gf 7.5**

REFRESHING LEMON PARFAIT The ultimate palate cleanser **7.5**

WHITE CHOCOLATE BRULEE A twist on the famous creme brulee **7.5**

DARTMOUTH ICE CREAM Clotted Cream Vanilla | Double Chocolate | Salted Caramel | Today's Sorbet **2 PER SCOOP**

AFFOGATO The Italian classic. Why not add a liquor...? **4.95**

CHEESE BOARD A selection of West Country cheeses with rustic chutney & crackers **9**



WINE LIST

WHITE WINE

SAUVIGNON BLANC
Los Caminos - Chile
Juicy, gooseberry explosion
175ml **4.95** | 250ml **6.8**
Bottle **19.5**

RIOJA BLANCO
Bodegas Taron - Spain
Zippy, mango, sunshine
175ml **5.5** | 250ml **7.5**
Bottle **21**

PICPOUL DE PINET
Domaine Morin - France
Cool, citric & dry
175ml **5.7** | 250ml **7.8**
Bottle **23**

PINOT GRIGIO
Il Conti - Italy
Soft, light, pears
Bottle **19**

VIOGNEIR
Dominio de Punctum - Spain
Funky, biodynamic, zingy
Bottle **24**

SHARPHAM DART VALLEY
Reserve - Devon
Rounded, fruity, packing a punch
Bottle **27**

CHABLIS
Domaine N&G Fevre - France
Baked apple, classy, mouth watering
Bottle **35**

RED WINE

SYRAH (SHIRAZ)
MONASTRELL
Castillo De La Pena - Spain
Round, fruity & mellow
175ml **5.2** | 250ml **7.2**
Bottle **19.5**

PINOT NOIR
Whale Point - Australia (nsw)
Red fruit, easy & soft
175ml **5.5** | 250ml **7.5**
Bottle **21**

RIOJA CRIANZA
Bodegas Taron - Spain
Fresh red berries, plum & cherry
175ml **5.9** | 250ml **8.1**
Bottle **23.5**

MERLOT
'GRAND CRUVEE'
La Vigneau - France
Plummy, seductive, warm
Bottle **21**

MONTEPULCIANO
D'ABRUZZO RIS.
Tor Del Colle - Italy
Deep, sweet, sexy
Bottle **23**

CHATEAU
BECHEREAU
Lalande de Pomerol - France
Full, deep & dark fruit
Bottle **32**

ROSE

BASTION DE
LA CITE
Rose - France
Summer, strawberry, crystal clear
175ml **5.5** | 250ml **7.5**
Bottle **21**

SPARKLING

PROSECCO
Organic ERA Extra Dry - Italy
Delicate, fun, bubbles
125ml **5.5**
Bottle **25**

CHAMPAGNE

LOMBARD ET
CIE BRUT N.V.
France
Boutique, classic, sparkle
Bottle **40**

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Some of our dishes are available as gluten free, however these dishes are prepared in an environment that we are unable to guarantee as completely devoid of traces of gluten or potential cross contamination. For any other allergen advice please ask a member of staff

