



Bayards Cove Inn

Dartmouth



EVENING À LA CARTE MENU

NIBBLES

OLIVES 3.5 | NUTS (VARIOUS) 3 | ANCHOVIES 4.5

STARTERS

CHEF'S SOUP OF THE DAY V 7

BUTTERNUT SQUASH ARANCINI Vgf 9

served with a puttanesca sauce
(Vegan option available)

SMOKED HADDOCK FISHCAKE 9

served with a poached egg, crispy capers & Greek yoghurt hollandaise

CRISPY BABY SQUID 8.5

served with harissa mayo

BRÛLÉED CHICKEN LIVER PARFAIT 8.5

served with onion marmalade & sourdough

MAINS

PASTA OF THE DAY V (Vegan option available) 16

served with rocket & garlic bread

TODAY'S DAILY LANDED FISH POA

(please see the blackboard for details)

ELSTON FARM LAMB KOFTAS 19

served with a feta cheese & golden beetroot salad, pomegranate dressing, harissa mayo & frites

PLUM & APRICOT CONFIT DUCK 21

slow cooked duck leg served with dauphinoise potatoes, carrots and a plum & apricot sauce

6OZ ELSTON FARM PRIME BEEF & BONE MARROW BURGER 16

served with frites & 24 month mature cheddar, smoked bacon & Bayard's burger sauce

10oz DEVON SIRLOIN STEAK 27

served with confit tomato, house butter, a mixed leaf parmesan & truffle oil salad & frites

SIDES

MIXED LEAF & PARMESAN SALAD 4

HOUSE COLESLAW 4

Frites 4

Our menu items may contain or come into contact with gluten, nuts, dairy, gluten and other potential allergens. For further information please speak to the manager on duty.







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DESSERTS

STICKY TOFFEE PUDDING Served with ice cream, pouring or clotted cream **Gf 8**

REFRESHING LEMON PARFAIT The ultimate palate cleanser **8**

WHITE CHOCOLATE BRULEE A twist on the famous creme brulee **8**

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**

