

## Evening À La Carte Menu

### nibbles

Olives 4 | Nuts (various) 4 | Anchovies 5

### starters

Chef's Soup of the Day [v] 8

Butternut Squash Arancini [v gf] 9.5  
*served with a puttanesca sauce (Vegan option available)*

Smoked Haddock Fishcake 10  
*served with a poached egg, crispy capers & Greek yoghurt hollandaise*

Crispy Baby Squid 9.5  
*served with harissa mayo*

Brûléed Chicken Liver Parfait 9.5  
*served with onion marmalade & sourdough*

### main

Pasta of the Day [v] 18  
*served with rocket & garlic bread (Vegan option available)*

Today's Daily Landed Fish POA  
*(please see the blackboard for details)*

Elston Farm Lamb Koftas 21  
*served with a feta cheese & golden beetroot salad, pomegranate dressing, harissa mayo & frites*

Plum & Apricot Confit Duck 24  
*slow cooked duck leg served with dauphinoise potatoes, seasonal veg and a plum & apricot sauce*

6oz Elston Farm Prime Beef & Bone Marrow Burger 18  
*served with frites & 24 month mature cheddar, smoked bacon & Bayard's burger sauce*

10oz Devon Sirloin Steak 29  
*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



  
**Bayards Cove Inn**  
Dartmouth

*desserts*

**Sticky Toffee Pudding [gf] 9.5**

*Served with ice cream, pouring or clotted cream*

**Refreshing Lemon Parfait 9.5**

*The ultimate palate cleanser*

**White Chocolate Brulee 9.5**

*A twist on the famous creme brulee*

**Dartmouth Ice Cream**

*Clotted Cream Vanilla | Double Chocolate | Salted Caramel | Today's Sorbet*  
**3.5 per scoop**

**Affogato 5.5**

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

**Cheese Board 9.5**

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



[bayardscoveinn.co.uk](http://bayardscoveinn.co.uk)