

The Menu

First courses

Salcombe crab ravioli, parsnip purée, hazelnut velouté £7.50

Seared hand dived scallops, baby calamari, puy lentils and pickled pears £7.50

Pig's head au torchon, chorizo purée, and parsley salad £7.50

Carpaccio of rare breed beef fillet, horseradish ice cream, garlic tuile £9.50

Grilled English asparagus with romesco sauce £6.50

Main courses

Roasted fillet of lamb, wilted wild garlic, wild garlic ghocchi and morels £18.50

Star anise spiced duck breast, soured cabbage, roast beetroot, pommes Anna £17.50

Seared sea bass, sweet potato purée, wilted spinach, salsify and vanilla jus £16.50

Butter-poached Salcombe lobster with orzo and mascarpone £17.50

Risotto of blue cheese, walnuts, sage and poached quails eggs £13.50

The staple ingredients on The Old Bakery menu are sourced from local producers & farms.