

The Menu

First courses

Salcombe crab ravioli, parsnip purée, hazelnut velouté £7.50

Seared hand dived scallops, baby squid, squid ink sauce £8.50

Pig's head au torchon, chorizo purée, and blood sausage £7.50

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

Goat cheese terrine, chicory caramelised in maple syrup, walnut bread £6.50

Main courses

Roasted fillet of lamb, wilted wild garlic, morels, wild garlic purée and rosemary £17.50

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

Seared monkfish, date purée, crispy seaweed, asparagus and romesco sauce £16.50

Grilled Salcombe lobster with garlic butter, hand cut chips and béarnaise sauce £19.50

Sweet potato agnolotti with sage cream, brown butter and Parmesan £13.50

The staple ingredients on The Old Bakery menu are sourced from local producers & farms.
All other ingredients come from suppliers whom we know & trust.