

Menu

Breakfast ... served between 10am & 12 noon

SEASHELLS BREAKFAST bacon, sausage, egg, hash brown, beans, tomato, mushrooms, fried bread add black pudding £1.50	£10.00
VEGETARIAN BREAKFAST (V) 2 eggs, 2 hash browns, beans, tomato, mushrooms, toast	£10.00
SMALL BREAKFAST bacon, sausage, egg, hash brown, beans	£7.50
SCRAMBLED EGGS ON TOAST (V) choice of white or wholemeal toast	£7.00
SMOKED SALMON & SCRAMBLED EGGS ON TOAST choice of white or wholemeal toast	£10.00
EGGS BENEDICT poached eggs & parma ham on a toasted muffin with hollandaise sauce	£9.00
EGGS ROYALE poached eggs & smoked salmon on a toasted muffin with hollandaise sauce	£9.00
SMASHED AVOCADO (V) smashed avocado & 2 poached eggs on wholemeal toast with vine tomatoes	£9.00
TOAST & PRESERVE (V) white or brown toasted bloomer bread, jam or marmalade	£3.00
ADDITIONAL ITEMS Sorry, no swaps or alterations, however we will be happy to add items as follows:	
BLACK PUDDING, MUSHROOMS, GRILLED TOMATO BEANS, FRIED EGG, POACHED EGG, HASH BROWN FRIED BREAD	£1.50
BACON RASHER, SAUSAGE, TOAST	£2.00

Breakfast Sandwiches

made with toasted ciabatta bread

BACON	£6.50
BACON & EGG	£7.50
SAUSAGE	£6.50
SAUSAGE & EGG	£7.50

All of our dishes are cooked to order and use fresh produce.
This may cause a delay during busy periods.
Any food allergies, please inform your server before ordering.
We cannot guarantee that any of our dishes do not contain nuts.
All menu items remain subject to daily demand and availability.

Lunch ... served between 12 noon & 6pm

BACON & BRIE OMELETTE served with chips, mixed salad & coleslaw	£12.00
CHEDDAR & MUSHROOM OMELETTE (V) served with chips, mixed salad & coleslaw	£12.00
SEAFOOD RISOTTO calamari, prawns & smoked salmon cooked in a creamy tomato sauce topped with parmesan & extra virgin olive oil	£14.00
FISH & CHIPS crispy battered fish, with chips & peas	£16.00
CHICKEN & BACON SALAD served on mixed leaves, with new potatoes	£13.50
HALLOUMI SALAD (V) grilled & served on mixed leaves, with new potatoes	£13.00

Lunch Sandwiches

toasted ciabatta bread with a side order of chips

B.L.T. (bacon, lettuce & tomato)	£11.00
PRAWN WITH MARIE ROSE SAUCE	£11.50
STEAK & HORSE RADISH	£12.00
BRIE & CRANBERRY (V)	£10.00
BACON, BRIE & CRANBERRY	£11.50
CHICKEN WITH GARLIC MAYO	£11.50
SMOKED SALMON & AVOCADO	£12.50
DEVON CRAB WITH LEMON & PARSLEY MAYO	£12.50

Kids' Menu

HAM, EGG & CHIPS sliced home cooked ham with fried egg & chips	£9.00
SAUSAGE & MASH locally made sausage with fluffy mash & a choice of peas or beans	£8.00
HANDMADE CHICKEN NUGGETS made by our chef using fresh chicken breast served with chips, & a choice of peas or beans	£8.00
TOMATO LINGUINE (V) flat noodles of Italian pasta with a fresh tomato napolitana sauce	£7.00
FISH & CHIPS crispy battered fish, with chips & peas	£10.50



Main Menu

served between 12 noon & 9.30pm

While you wait...

OLIVES	£5.00
GARLIC BREAD	£3.50
CHEESY GARLIC BREAD	£4.50

Starters

HOT GOAT'S CHEESE & BAKED FIELD MUSHROOM (V) topped with roasted vine tomatoes	£8.50
COURGETTE & HALLOUMI FRITTERS (V) homemade courgette & halloumi fritters served with a garlic & chive mayo dip	£9.00
WILD MUSHROOM RISOTTO (V) topped with parmesan shavings and extra virgin olive oil	£9.00
WHITEBAIT breaded whitebait on a mixed leaf salad served with lemon & parsley mayo	£9.00
PRAWN COCKTAIL SALAD prawns in Marie Rose sauce on a bed of dressed mixed leaves	£8.00
CHEF'S HOMEMADE SOUP OF THE DAY (V) served with ciabatta bread	£7.00
BREADED BRIE BITES (V) deep fried brie served on a sweet redcurrant sauce	£9.00
CALAMARI FRITTI fried calamari served with a salad garnish & garlic mayo	£8.50
MOULES MARINIÈRE fresh River Teign mussels cooked in a creamy white wine & garlic sauce served with garlic bread	£9.50

Mains

SLOW ROASTED LAMB SHANK 4-hour slow roasted lamb shank served with a red wine & rosemary jus, potatoes & seasonal vegetables	£20.00
SEASHELLS' FISH PIE succulent pieces of cod & salmon in a white wine sauce topped with gratin mashed potatoes & seasonal vegetables	£17.00
KING PRAWN LINGUINE pasta ribbons, tomato, chilli & garlic sauce with king prawns & garlic bread	£16.00
BEEF LASAGNE layers of thin pasta sheets with beef ragù & bechemel sauce topped with melted cheese & served with garlic bread	£16.00
CALVES LIVER WITH BACON & ONION GRAVY tender slices of liver with caramelised onions & bacon in a rich red wine gravy, with creamy mashed potatoes & seasonal vegetables	£19.00
STEAK & ALE PIE traditional dish of tender beef under a puff pastry lid served with new potatoes & seasonal vegetables	£17.00
CHARGRILLED CHICKEN breast of chicken wrapped in bacon & topped with melted cheese served in a creamy white wine sauce, seasonal vegetables & potatoes	£17.00
HUNTER'S CHICKEN chicken breast topped with cheese, bacon & BBQ sauce, served with chips, salad & coleslaw	£17.00
THREE LITTLE PIGS pork fillet stuffed with black pudding & wrapped in Parma ham, served with a creamy stilton sauce, potatoes & seasonal vegetables	£19.50

Vegetarian

VEGETABLE LASAGNE pasta layers with ratatouille & béchamel sauce topped with melted cheese, served with garlic bread	£15.00
WILD MUSHROOM RISOTTO a creamy risotto made with assorted wild mushrooms, parmesan shavings, & extra virgin olive oil	£15.00

CHEF'S SPECIALS

Our selection of specials changes regularly
using fresh seasonal produce.
Please see our blackboard for today's choice.

From the Grill

RUMP STEAK griddled & served with homemade onion rings, roasted tomato, fried mushrooms & chips	£22.00
SURF 'N' TURF prime rump steak & two king prawns, served with homemade onion rings, roasted tomato, fried mushrooms & chips	£26.00
CHARGRILLED RIB EYE STEAK succulent rib eye steak served with homemade onion rings, roasted tomato, fried mushrooms & chips	£27.50
SEASHELLS' BURGER handmade beef patty with cheese, lettuce, tomato, red onion chutney, chips & coleslaw	£15.00
ADD A SAUCE peppercorn / béarnaise / mushroom & brandy	£3.00

Sides

FRIED MUSHROOMS	£3.50	ONION RINGS	£3.50
CHIPS	£3.50	MIXED SALAD	£3.50
CHEESY CHIPS	£4.50	COLESLAW	£2.50
VEGETABLES	£2.50	POTATOES	£2.50
GRAVY	£2.00		

Homemade Desserts

CLASSIC CRÈME BRÛLÉE served with homemade shortbread	£8.00
VANILLA PANNA COTTA with a hazelnut praline topped with lemon & lime syrup	£8.00
CHOCOLATE MOUSSE with homemade honeycomb	£8.00
FOREST BERRY CHEESE CAKE on a biscuit base topped with raspberry coulis & fresh berries	£8.00
WHITE & DARK CHOCOLATE BROWNIE with vanilla ice cream	£8.00
CHEESE BOARD SELECTION & BISCUITS enjoy the cheese with a glass of port	£9.00 £11.00
ICE CREAM 1 scoop 2 scoops 3 scoops choose from chocolate, strawberry, or vanilla	£3.00 £4.00 £5.00