



CARRIAGES

———— Bar and Brasserie Menu ————

Appetisers

Carriages Platter£7.25

Prawns with a classic Marie Rose sauce, served on mixed leaves and accompanied by brown bread and butter

Freshly Prepared Soup of the Day£4.95

Chef's homemade soup finished with butter-fried croûtons, a warm crusty roll and butter

Salmon Fishcake£6.75

Flavoured with fresh dill and presented on mixed leaves, served with sour cream and accompanied by a sweet chilli sauce

Trio of Melon£6.50

Parisienne of cantaloupe, honeydew and watermelon, drizzled individually with blackcurrant, raspberry and mango coulis

Carriages Salad£6.50

A combination of mixed salad, parmesan cheese shavings and croutons, tossed in a rich caesar dressing

Deep Fried Brie£6.95

Westcountry deep fried brie wedges coated in light breadcrumbs, placed on a bed of mixed lettuce leaves, served with apple and celery chutney

Warm Goat's Cheese and Black Olive Tapenade£6.95

Warm goats cheese on a slice of beef tomato, served with a slice of garlic bread spread with black olive tapenade and fresh basil

Mexican Nachos£6.75

Beef or spicy vegetable chilli served on corn tortilla wheels, topped with melted cheese and jalapeño peppers, accompanied by guacamole, sour cream and salsa dips

Smoked Salmon£7.50

Thinly sliced Scottish salmon served simply with capers, a wedge of lemon, freshly milled black pepper and brown bread and butter

Main Courses

Carriages Carvery	£10.50
Two freshly roasted joints served with a selection of vegetables and potatoes	
Sizzling Steak and Onions	£16.25
Sirloin steak cooked to your liking, served on a sizzling skillet smothered with traditional fried onions, mushrooms, tomato and chunky chips	
Peppered Sirloin Steak	£17.75
Cooked to your liking, served with mushrooms, grilled tomatoes, onion rings, a fresh, crisp side salad, chunky chips and a jug of peppercorn sauce	
Chargrilled Fillet Steak	£18.75
Cooked to your liking and accompanied by sautéed mushrooms, glazed petits onions, chunky chips and Carriages seasonal vegetables	
Tournedos Rossini	£19.25
Fillet steak wrapped in smoked bacon, served on a crouton, topped with chicken liver pate and rich Madeira sauce, accompanied by chunky chips and Carriages seasonal vegetables	
Lamb Steak	£15.95
Succulent lamb steak lightly pan-fried and served on a bed of herb parmentier potatoes, accompanied by Carriages seasonal vegetables and a rich red wine jus	
Fajitas – Chicken or Beef	£13.50
Served on a sizzling skillet with onions and mixed bell peppers, accompanied by flour tortillas, guacamole, sour cream and salsa	
Pan fried breast of Barbary Duck	£15.25
Roasted breast of duck, sliced and served with a rich red wine and redcurrant quince jelly jus, with creamed potato and seasonal vegetables	
Grilled Gammon Steak	£12.50
Chargrilled gammon steak served with mushrooms, tomato, onion rings, petits pois, pineapple, fried egg and chunky chips	
Oak Smoked Chicken	£11.75
Marinated Chicken Breast and Bacon in an Oak smoked sweet marinade, served on a bed of crisp salad, drizzled with a sour cream and garlic herb dressing	
Tagliatelle Chicken and Chorizo	£13.75
Tagliatelle pasta cooked with chicken strips and slices of chorizo sausage in a creamy white wine sauce	

Main Courses

Carriages Speciality Smoked Salmon and Prawn Platter..... £13.25

Served with an oyster and Marie Rose sauce, accompanied with a trio of King prawns, brown bread and butter

Fillet of Sea Bass £15.25

Herb crusted sea bass panfried and enhanced with a light dill and white wine sauce, presented on crushed new potatoes and served with a selection of Carriages seasonal vegetables

Tiger King Prawn Fajitas £13.50

Served on a sizzling skillet with onions and mixed peppers, accompanied by flour tortillas, guacamole, sour cream and salsa

Délice of Salmon..... £14.25

Délice of steamed salmon laced with a white wine and chive sauce, accompanied by new potatoes and a selection of Carriages seasonal vegetables

Scottish Scampi..... £12.95

Lightly breaded triple whole tail Scottish scampi deep fried and served with petits pois, chunky chips, a fresh, crisp salad and tartare sauce

Salmon Fishcakes..... £12.25

Two salmon and dill fishcakes served on a mixed leaf salad, topped with sour cream and a sweet chilli sauce served with chunky chips

Spinach and Ricotta Tortellini £11.95

Tortellini pasta pieces filled with spinach and ricotta cheese in a creamy white wine and mushroom sauce, accompanied with slices of garlic bread

Vegetable Fajitas £11.95

Mixed peppers, onions, baby sweetcorn, carrots and cherry tomatoes, served on a sizzling skillet, accompanied by flour tortillas, guacamole, sour cream and salsa

Mushroom Ravioli..... £11.95

Porcini mushrooms in ravioli pasta with a creamy white wine and button mushroom sauce, accompanied by garlic bread

Side orders

Chunky chips..... £2.45

Garlic bread..... £2.45

Garlic bread with cheese..... £2.85

Mushrooms..... £2.45

Onion rings..... £2.25

Side salad..... £2.45

Roll and butter..... £2.25

Sautéed vegetables £2.65



Desserts and cheeses

Assiette of Chocolate.....£6.95

A dark chocolate truffle and chocolate crème brûlée pyramid with hazlenut, enriched with milk and white chocolate sauces

Caramel Bananas.....£5.95

A brandy snap basket filled with sliced bananas, vanilla, caramel, maple and walnut ice creams, dripping with caramel sauce

Black Cherry Cheesecake.....£4.95

A classic blend of cream cheese and dairy cream set on a crunchy biscuit base, topped with black cherries

Apple Pie.....£4.95

A traditional cooked apple in sweet pastry, served hot or cold with custard

Chocolate Fudge Cake.....£4.95

A moist chocolate sponge layered with chocolate fondant, iced with rich chocolate fudge and decorated with white chocolate curls

Fresh Fruit Salad.....£4.95

A selection of traditional and exotic fruits blended with natural fruit juices

Strawberry and White Chocolate Russe.....£4.95

Chocolate sponge layered with a rich strawberry and white chocolate mousse

Dairy Ice Cream Basket.....£4.95

Vanilla, strawberry, chocolate, coffee, mint chocolate chip or caramel – any three flavours loaded into a wafer basket and topped with cream

Trio of Cheeses.....£5.75

Westcountry cheddar, Somerset brie and Devon blue served with assorted biscuits, apple, celery and grapes

Hot Drinks

Cafetière of Coffee.....£2.60

Decaffeinated Coffee.....£2.60

Cappuccino.....£2.60

Ceylon, Earl Grey or Lemon Tea.....£2.25

Hot Chocolate.....£2.50

Liqueur Coffees.....£5.50

Your favourite liqueur topped with hot coffee and double cream



Children's menu

For our guests under 12 years of age

Children's carvery.....	£5.95
Chicken nuggets.....	£4.95
Cheese and tomato pizza.....	£4.95
Goujons of plaice.....	£5.25
Mushroom ravioli.....	£4.95
Three grilled sausages.....	£4.95

All of the above can be served with two of the following: chunky chips, new potatoes, baked beans, peas or vegetables

Children's desserts

Fresh fruit salad.....	£2.50
Various ice creams.....	£2.50
Chocolate fudge cake.....	£2.50

THE DEVON HOTEL

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