

TALLY HO



Country Pub

EVENING MENU

STARTERS

Seared fillet of Mackerel. Seared Mackerel fillet served on a bed of Beetroot and home made sour cream	£9.20
Tomato Bruchetta. Topped with fresh tomatoes and an homemade olive tapenade	£8.50
Shrimp saganaki. Traditional Greek, tomato spiced shrimp with feta	£ 8.50
Chef's Liver Pate'. Rich homemade pate served with our own red onion preserve and Toasted ciabatta	£9.00

MAINS

8oz sirloin steak. Devon sirloin served with thick cut chips, onion rings, peas, tomato, mushrooms	£28.50
Add Blue Cheese, peppercorn sauces or garlic butter	£2.50
Entrecôte steak au poivre. 8oz Devon Sirloin served in a traditional au poivre sauce with a mix of peppercorns and a rich wine brandy and cream reduction served with boulangère potatoes and greens	£29.50
Tally burger. Homemade beef burger with bacon, brie, tomato chutney & skinny fries	£18.50
Venison loin. Succulent venison loin served rare with sweet potato mash and a traditional spiced pear chutney	£22.50
Pork loin provencal. Pan roasted pork loin served in a tomato, red wine and provence herb sauce with pomme boulangère and a port and cranberry compote	£21.00
Chicken Supreme au vin. Chicken Supreme cooked with a traditional bacon, mushroom and red wine sauce with fondant potatoes	£19.50
Kalaji Masala. A traditional Indian dish of lambs liver in a richly spiced sauce served with basmati rice	£18.60
Sicilian fish stew. A selection of fresh fish of the day in a Rich stew flavoured with thyme, tomatoes, chilli and golden raisins	£23.00
Catch of the day on prawn risotto. Fresh Brixham catch served on a rich creamy prawn risotto	£24.50
Roast Pepper. A Roasted pepper filled with a bean cassoulet served with sweet potato fries with aioli topped with feta	£16.20
Pumpkin risotto. Wholesome pumpkin risotto topped with pumpkin seeds and parmesan	£16.50

SIDES

Veg bowl	£4.75
Salad bowl	£4.50
Skinny or chunky chips	£5.50
Add cheese	50p

**For allergies and food intolerance,
please speak to a member of staff.**

Thank You