



The Coleridge Restaurant
Sample Sunday Lunch Menu



To Begin

Soup of the Day with Homemade Bread

Whisky Cured Gravlox of Salmon with Beetroot Salad

Teignmouth Moules Mariniere

Mains

Roast Topside of Somerset Beef with Yorkshire Pudding, Roasties and Fresh
Vegetables

8oz Somerset Rib Eye Steak with Baby Roasters, Field Mushroom &
Home grown Roast Cherry Tomatoes (£3.50 supplement)

Pan Fried Supreme of Exmouth Sea Trout with a Wild Mushroom Risotto,
Wilted Pousse and a Shellfish Bisque

Pea & Mint Tortelloni with Spinach, Baby Ratatouille and Red Pepper Coulis

Desserts

Sticky Toffee Pudding with Butterscotch Sauce & Clotted Cream

Eton Mess with Macerated Strawberries

Lemon Tart with our own Barraquito Ice Cream

2 courses £19.50

3 courses £24.50

Please note the menu will change each Sunday

All dishes are freshly made using local produce wherever possible

Allergen information on our dishes is available on request

Please note, our kitchen is not a nut-free environment