

dinner menu

small & share plates

soup of the day

olives

garlic & lemon, red manzanilla and kalamata olives

bread & dips

roasted garlic hummus with pita bread

chicken strips

five pieces of chicken strips & french fries

prawns

sautéed black tiger prawns with butter and garlic

coconut shrimp

hawaiian inspired prawns served with a pineapple marmalade

crab

crab cakes served with avocado & organic leaves topped off with a savory mango marmalade

calamari

middle eastern spiced squid on scallions & rocket tossed in a sweet chilli sauce

mediterranean platter

steak and marinated chicken skewers, greek salad, mixed olives, hummus, feta & spinach filo, pita bread

salads

mayfair salad

marinated chicken, avocado, red pepper & mushroom, served on mixed leaves with a honey mustard vinaigrette

caesar salad

romaine and croutons in our creamy dressing topped with grated grana padano parmesan

wild berry salad

berries served on fresh spinach leaves with goats cheese, almonds, and a blue poppy & sesame seed vinaigrette

ahi tuna

seared sashimi grade ahi tuna on a bed of tomato, avocado and bocconcini

bistro fare

dawlish pizza

sundried tomato, artichokes & mushroom on a rich tomato sauce & topped with mozzarella

teignmouth pizza

chicken, bacon & mushroom on a rich tomato sauce & topped with mozzarella on homemade pizza dough

prawn & scallop spaghettini

pan seared prawns and scallops in a sundried tomato sauce

bangers & mash

cumberland sausages and mashed potato with caramelised onions and gravy

cajun chicken burger

marmalade's own cajun spice recipe on an organic chicken breast served with yam fries

black & blue burger

homemade beef burger with danish blue cheese & lightly coated with cracked black pepper served with yam fries

large plates

served with side basmati rice or mashed potato

salmon

dill and lemon crusted wild salmon served with green beans, garlic mushrooms & roasted tomato

halibut

fresh bc halibut with sun-dried tomato & caper sauce served with shaved asparagus & fennel salad

chicken

rotisserie chicken quarter accompanied with a warm chickpea, spinach and tomato salad

ribs

slowly cooked pineapple-glazed full rack pork ribs served with a pineapple jalapeño salsa & asparagus

beef tenderloin

7oz filet mignon, wild mushrooms, creamed horseradish spinach & drambuie sauce

lamb

lamb chops served with a sicilian salad, tomato, green & black olives, red & green onions, anchovy, capers & fresh herbs

desserts

apple pie

belgian chocolate mousse cake

key lime pie

ice cream gelato

drink features

tuesday

local bottle beer
pitchers of mojitos, pimm's and sangrias

wednesday

draft beer pitcher

thursday

half litre wines by the glass are 20% off

friday

howe sound brewery pints
absolut vodkas

saturday

mimosa
howe sound brewery pints

sunday

mimosa
pitchers of mojitos, pimm's and sangrias

*groups of six or more will be charged a discretionary 17.5% gratuity

