



psychic supper

MENU

mains

PANKO CHICKEN PARMIGIANA

Panko coated chicken topped with a rich tomato sauce, mozzarella and parmesan cheeses, grilled until crisp and served with chips and a house salad

CORNISH CIDER BATTERED COD ^{GF}

Large cod tail in a crisp Cornish cider batter, served with house chips, minted pea puree & tartar sauce

THE BANK BURGER ^{GF?}

6oz beef patty topped with streaky bacon, melted Swiss cheese, confit onions, pickled red onion and house burger sauce, served with chips and a small house salad

PRESSED PORK BELLY

Slow braised and pressed pork belly, served with crispy crackling, pomme purée, glazed carrots, caramelised apple and a cider & bacon jus

ROASTED BUTTERNUT & RED PEPPER MAC ^{VE?}

Roasted butternut squash and fire roasted peppers with macaroni in a creamy cashew sauce, baked until golden and finished with a sage and oat crumb, served with garlic bread

desserts

LIMONCELLO CHEESECAKE ^V

Zesty lemon cheesecake infused with Italian Limoncello with a raspberry and mint compote, honey tuile and lemon gel

CARAMELISED WHITE CHOCOLATE PARFAIT

Rich caramelised white chocolate parfait, served with fresh raspberries, raspberry coulis & a ginger crumb

DEVON ICE CREAM ^{GF} ^V

Three scoops of Yarde Farm Ice Cream topped with chocolate sauce

CHOCOLATE BROWNIE ^{GF} ^V

Dark chocolate brownie topped with confit orange, frozen candied orange zest, white chocolate and cardamom sauce

^{GF} GLUTEN FREE ^{GF?} CAN BE GLUTEN FREE (please ask) ^V VEGETARIAN ^{VE} VEGAN ^{VE?} CAN BE VEGAN (please ask)

Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.