

The Point

Bar & Grill

SET MENU

STARTERS

PAN SEARED LYME BAY SCALLOPS in a chilli and lime brioche crumb

CHARCUTERIE PLATE; Prosciutto, Serrano ham & salami with olives, chutney & bread

GOATS CHEESE AND CARAMELISED ONION CROSTINI with salad

MAINS

GRILLED WHOLE LOCAL CATCH OF THE DAY with parsley new potatoes, samphire and spinach

CONFIT DUCK LEG with Lyonnaise potatoes, seasonal vegetables and red wine jus

FETA CHEESE AND CREAMY PESTO GNOCCHI

DESSERTS

CLASSIC MADAGASCAN VANILLA CRÈME BRÛLÉE

HOMEMADE STICKY CHOCOLATE BROWNIE with raspberry jus and double chocolate ice cream

A SELECTION OF DUNSTAPLE FARM ICE CREAMS (3 scoops) Choose from double chocolate, clotted cream, vanilla, strawberry, honeycomb, raspberry sorbet and Lemon Sorbet

TRIO OF WEST COUNTRY CHEESES served with celery, chutney, semi dried grapes and handmade artisan crackers

2 COURSES - **£20.00**

3 COURSES - **£26.00**

BUFFET MENU

OLIVES, FETA CHEESE AND SUNDRIED TOMATO

CRUSTY GARLIC BREAD

MARINATED MEDITERRANEAN VEGETABLES

SMOKED SALMON WITH PARMESAN AND ROCKET SALAD

WARM CIABATTA WITH BALSAMIC VINEGAR AND OLIVE OIL

MIXED SALAD WITH BALSAMIC DRESSING AND CROUTONS

COD GOUJONS WITH HOMEMADE TARTARE SAUCE

BRIE AND CARAMELISED ONION QUICHE

BEER BATTERED CHICKEN FILLETS AND SWEET CHILLI SAUCE

HOMEMADE CHOCOLATE BROWNIES WITH A RASPBERRY JUS

WEST COUNTRY CHEESE BOARD WITH ARTISAN CRACKERS (£2.00 SUPPLEMENT)

5 DISHES - **£10.00**

10 DISHES - **£20.00**

The Point Bar & Grill | Pilot Wharf | 14 Pierhead | Exmouth

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WWW.THEPOINTBARANDGRILL.COM