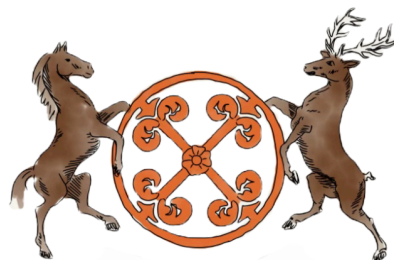


# Olivier's Classics



# June & July

## Starters

- Devon Sautéed Wild Mushrooms** 9  
On Sourdough with Spinach, Parmesan
- Whipped Duck Parfait** 9  
Smoked Duck Breast
- Bittescombe Charcuterie** 10  
Pickles, Locally Grown Leaves

## Mains

- Bittescombe Sausage & Mash** 15  
Estate Iron-Age Pork, Mashed Potatoes, Cameralised Onion Gravy
- Bittescombe Inn Burger** 18  
Homemade Beef Burger, Estate Bacon, Milk Bun, Gruyère, Fries
- Vegetarian** 16  
Caramelised Onions, Courgette and Plum Tomato Tarte Fine, Goats Curd, Pesto
- Fish & Chips** 19  
Brixham Haddock, Chunky Chips, Crushed Peas, Tartare & Curry Sauce
- 40 day Dry Aged 8 oz Rib-eye** 32  
Rib-eye Steak, Chips, Dressed Garden Leaves, Bone Marrow Butter

## Specials

See  
Blackboard  
for Daily  
Specials

## Sides

**£4 each**

Skinny Fries  
Chunky Chips  
Dressed Garden Leaves  
Seasonal Vegetables  
Tenderstem Broccoli with  
Tahini and Harissa

**£5 each**

Truffle & Pecorino Fries  
Cornish New Potatoes

## Starters

- Courgette & Basil Soup** 7  
Herb Oil
- Portland Bay Crab Taco** 13  
Brown Crab Mayonnaise, Ponzu, Lime

## Mains

- South Coast Brill** 27  
Crushed New Potatoes, Pok Choi, Mussels, Chive Velouté
- Guinea Fowl Roasted Supreme** 24  
Fricassée of Seasonal Vegetables, Creamed Potatoes, Morel Sauce
- Bittescombe Lamb Provencal** 25  
Braised Estate Shoulder, Roasted Chop, Fondant Potato, Ratatouille, Rosemary Juices

If you have any allergies or dietary requirements, please let one of our team know prior to ordering.