



Evening Specials Menu

*This is an example of the type of dishes that feature on our daily changing evening specials menu.
All dishes subject to availability!*

Nibbles

Mixed marinated olives £3½ (ve)

Cream cheese stuffed peppers £3½ (v)

Chargrilled artichokes £4 (ve)

Selection of breads £2 (v)

Starters

Pressed ham hock terrine

confit egg yolk, carrot & ginger purée, carrot jelly, pickled heritage carrots £8 (gf)

Pork belly and scallop

pea and tarragon velouté, celeriac, apple gel, balsamic dressing £9½ (gf)

Smoked fish terrine

caperberries, sauce vierge £7½

Mains

Lamb rump

dauphinoise potato, broad beans, baby gem, tomato, lamb jus £19 (gf)

Asian smoked duck breast

confit duck leg croquette, spiced beetroot purée, slaw £17

Pan seared sea fillet of hake

saffron turned potatoes, cockles, samphire, saffron broth £16 (gf)

Beef goulash

buttered new potatoes £15

Pan seared salmon fillet

violet potatoes, chicory, leeks, cauliflower purée £16 (gf)

Wild mushroom risotto

leek, smoked Applewood & truffle oil £12 (v)

Fillet steak

onion confit, watercress salad, red wine jus & dauphinoise or chips £25 (gf)

Sides £3½

Buttered new potatoes (v)

Green bean almondine (v)

Dressed leaf salad (v)

Chips (v)

Full allergen information available on request

(v) - Vegetarian (gf) - Gluten Free (ve) - Vegan (gf*) - suitable for coeliacs with modifications
(ve*) - suitable for vegans with modifications

Dinner served 18.00-21.00 Sunday – Thursday 18.00-21.30 Friday – Saturday

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