Friday Night Live Menu

Served 6pm until 9pm

Mains

Sausage & Mash
Three Cumberland sausages, served on a creamy mashed potato, onion gravy & green beans

Steak & Ale Pie
Braised beef & mushrooms, served in a puff pastry case, with rich ale gravy,
served with mashed potato or chips and green beans

Fish & Chips
Beer battered haddock, chips, salad, minted peas, lemon & tartar sauce

Scampi Platter
Breaded scampi tails served with chips, salad, peas, lemon & tartar sauce

Cajun Chicken Burger
Marinated whole free range breast served with cheese, bacon & tomato
in a rustic roll with salad & chips

Papillon House Beef Burger
Homemade burger with sea salt, cracked black pepper & onion
served with cheddar cheese, bacon & tomato in a rustic roll with salad & chips

Prime 8oz Sirloin Steak — £5.00 supplement
Served with chips, tomato, mushroom, green beans & onion rings

New Zealand Minted Lamb Shank — £5.00 supplement
Served with green beans & mashed potato in a minted pan gravy

Deep fried Seafood Platter
Butterfly king prawns, scampi, calamari & breaded whitebait
served with chips, salad, fresh lemon, chilli dressing & tartar sauce

Salads & Pasta

Chicken Caesar Salad
Grilled chicken breast, caesar dressed lettuce, anchovy, rosemary croutons & shaved parmesan

Chicken Bacon & Avocado Salad
Served with mixed salad, rosemary croutons, honey mustard dressing & shaved parmesan

Spaghetti Bolognese
Topped with cherry tomatoes & shaved parmesan

Spaghetti Pesto (v)
Served in a creamy pesto sauce, topped with cherry tomatoes & shaved parmesan

All our dishes are freshly prepared to order and whilst we strive to ensure a minimum waiting time on all our orders, on occasion there may be a longer wait than usual.
Please note that products may contain traces of nuts, and descriptions do not include all ingredients. Please inform us of any specific dietary requirements (v) Vegetarian

Friday Night Live Menu

Served 6pm until 9pm

Desserts Please see the Patisserie display

Selection of Cheese

Platter of House Cheese — £4.00 supplement

Grapes, celery, chutney, apple & crackers

Handmade Salcombe Dairy Ice Cream

(Choose three scoops of your favourite award-winning Ice Cream)

Ask waitress for available flavours

Liqueur Coffee

Amaretto	£6.50
Whisky	£6.50
Kahlúa	£6.50
Tia Maria	£6.50
Bailey's	£6.50

All our dishes are freshly prepared to order and whilst we strive to ensure a minimum waiting time on all our orders, on occasion there may be a longer wait than usual. Please note that products may contain traces of nuts, and descriptions do not include all ingredients. Please inform us of any specific dietary requirements (v) Vegetarian

Please note a service charge of 12.5% will be added to tables of over four people.

AT THE BAR

Mixers

Tonic Water (125ml)	£1.75
Schweppes Mixers	£1.75
Lemonade (200ml)	£1.75
Schweppes Soda Water (200ml)	£1.75

Bottled Beers & Ciders

Peroni 0.0% vol (330ml)	£4.00
Peroni 5.1% vol (330ml)	£5.95
Peroni 5.1% vol (660ml)	£7.95
Kopparberg Mixed Berries 4% vol (330ml)	£5.20

Spirits (25ml shots)

Grouse Whisky 40% vol	£3.90
Bell's Whisky 40% vol	£3.90
Jack Daniel's Whiskey 40% vol	£3.90
Southern Comfort 35% vol	£3.90
Bacardi White Rum 35% vol	£3.90
Smirnoff Vodka 37.5% vol	£3.90
Malibu 21% vol	£3.90
Gordon's Gin 37.5% vol	£3.90
Campari 25% vol	£3.90
Pimm's 25% vol	£3.90
Courvoisier 40% vol	£3.90
Bombay Sapphire 40% vol	£3.90

White Wine

1. Casa Paulita Sauvignon Blanc

Chile | Crisp green apple with white peach. Perfect for fish, poultry, cheese & salads.

Bottle **£22.00** 175ml **£6.30** 250ml **£8.00**

2. Bella Giuliana Pinot Grigio

Italy | Bright citrus & hints of tropical fruit. Perfect for fish, salads & spices.

Bottle **£23.50** 175ml **£6.30** 250ml **£8.60**

3. Beyond The River Chardonnay

Australia | A fresh rich wine full of tropical fruit flavours. Perfect for creamy dishes.

Bottle **£25.00** 175ml **£6.30** 250ml **£8.00**

Rosé Wine

4. Route 88 Zinfandel Rosé

USA | Bursting with fresh strawberries & cream. Perfect with spicy chicken & prawns.

Bottle **£22.00** 175ml **£6.30** 250ml **£8.60**

5. Cotefresia Pinot Grigio Rosé

Italy | Crisp strawberries & delicate red berries. Perfect with grilled meat, fish & salad.

Bottle **£23.50** 175ml **£6.65** 250ml **£8.60**

Red Wine

6. Casa Paulita Merlot

Chile | Cherry fruit & a hint of dark chocolate. Perfect with beef, lamb or game dishes.

Bottle **£22.00** 175ml **£6.00** 250ml **£8.00**

7. El Cortador Malbec

Argentina | Ripe raspberry & silky smooth chocolate. Perfect with any red meat or hard cheese.

Bottle **£23.50** 175ml **£6.00** 250ml **£8.00**

8. Woolamia Shiraz

Australia | Fruitiness coupled with hints of spice & vanilla. Perfect with red meat & mushrooms.

Bottle **£24.00** 175ml **£7.00** 250ml **£8.50**

Bubbles

9. Revilo Prosecco Spumante

Italy | Fine perlage, delicately fruity & a soft aromatic harmonic taste.

Bottle **£28.00** 200ml **£8.60**

10. Barfontarc Heritage Brut

Champagne, France | Round & powerful aromas of yellow fruit, strawberry & cherry.

Bottle **£49.99**

**Wines by the glass are also available in 125ml