

À la Carte Menu

The
California
Country Inn
~ AND RESTAURANT ~

Starters

- Soup of the Day £5.25
- Pan Fried Local Scallops £6.95
celeriac puree, pancetta crisp & balsamic reduction.
- Local Chicken Liver Parfait £5.85
red onion marmalade, melba toast.
- Smoked Salmon £6.00
pickled fennel, horseradish sour cream dressing.
- Antipasti Plate £5.95
Parma Ham, Salami Milano, Pork Coppa, olives and marinated artichokes.
- Local Goats Cheese Pannacotta £6.25
pear chutney, spicy walnuts & crostinis.

Main Courses

Our meats are locally sourced and supplied by Aune Valley Meats Limited of Loddiswell.

- Slow Cooked Breast of Lamb £16.25
with onions, herb crust, colcannon mash & rosemary jus.
- Roasted Woolston Pork Fillet £15.95
wrapped in pancetta, black pudding hash, honey parsnips, cider cream sauce.
- Pan Fried Local Corn Fed Chicken Breast £14.50
sun blushed tomato tagliatelle, pesto cream sauce.
- Roasted Loin of Lixton Venison £15.00
sweet potato dauphinoise, savoy cabbage, green peppercorn sauce.

Fish Courses

All our fish are locally caught and supplied by Catch of the Day, Kingsbridge and Moby Nicks, Plymouth

- Pan Fried Hake £16.50
lemon & parsley crushed potatoes, shellfish sauce.
- Grilled Fillets of Plaice £16.00
leek mash, smoked bacon, peas & mussels, white wine cream sauce.
- Sri Lankan Fish Curry £16.75
monkfish, cod & king prawns, lightly spiced, coconut and pilau rice.

Prime Local Beef

- Pan Fried Medallions of Local Beef £17.25
butternut squash puree, blue cheese bon bons, port & thyme sauce.

From the Char-Grill

- 10oz Rump £16.00
- 8oz Sirloin £16.00
- 6oz Fillet £22.00
- Steak sauces - Pepper or Devon Blue Cheese . . . £2.50
All served with chips, mushroom, tomato, crispy onions, and peas.

Specials

Please see the Specials Board for our daily changing seasonal dishes.

Vegetarian

- Wild Mushroom, Butternut Squash & Spinach Pancake £15.00
Parmesan cream sauce.
- Shallot Tarte Tatin £15.50
Roasted cherry tomatoes & local goats cheese.

At the California Country Inn we pride ourselves on using only local suppliers and local produce throughout our menus. This ensures the highest quality from sea and field to plate.



REGIONAL WINNER:
Les Routiers Award:
Local Food Supporter of the Year, South West

Homemade Desserts

Please choose from our Dessert Boards

Locally made Salcombe Dairy Ice Creams.
A Fine Selection of South Devon Cheeses are always available.
All at £5.25 each.

To the best of our knowledge some dishes may contain nuts or traces of nuts. For any special dietary requirements or allergies please ask for assistance.

Nominated by our customers for the second year running...

**Devon Dining Pub of the Year 2009/10/11
& Devon Chef of the Year 2010/11**

*... judged by **DEVON LIFE***

Head Chef: Tim Whiston, 2nd Chef: Chris Isaac, Sous Chef: Chris Pawson.

-Wine List-

House Wines

Jack Rabbit (California) a choice of Merlot, Shiraz, Chardonnay, Sauvignon Blanc £13.50

Award winning Devon Wines from local vineyards just a few miles away.

1. Sharpham Dart Valley Reserve Carefully blended wine with a light, fresh palate £18.45
2. Sharpham Estate Selection This wine has a very dry palate of good complexity and is ideal with seafood. Selected as Best English White Wine - well done Sharpham £20.00
3. Sharpham Red Light, easy-drinking, grown overlooking the River Dart. £26.95

White Wines

4. Brunner Piesporter (Germany) A delicate nose of citrus fruit and mineral aromas. On the palate there is plenty of green apple and lime flavours, as well as some refined mineral notes. £14.45
5. Chardonnay Pier 42 (S. Africa) A creamy, buttery & nutty, mouth watering Chardonnay £15.45
6. Andes Peaks Sauvignon Blanc (Chile) Fresh zingy Sauvignon with the mellow palate of Chilean wines £15.25
7. Pinot Grigio Principeto (Italy) Pale and delicate, an easy-drinking wine £16.45

Estate White Wines

8. Muscadet Sèvre et Maine sur Lie (France) Chateau du Poyet. Simple winemaking, one of the finest examples of this Loire wine. Gently dry with a nice apple finish £16.45
9. Laroche Chablis (France) Brilliant yellow colour. Crisp, fresh and mineral aromas. Refreshing, smooth and harmonious with notes of apple and pear. £19.45
10. Rosendale Sauvignon Blanc, Marlborough (New Zealand) Shipped direct to Devon, typical gooseberry flavours with an extra touch of class £21.00
11. Rioja Blanco (Spain) An increasingly popular wine, just off-dry palate given by a short barrel ageing. Ideal with salads and herby dishes £17.45

Rosé Wines

12. Pinot Grigio Principeto Blush (Italy) Pale and delicate, with good aromas of strawberries and summer fruits £16.45
13. Grenache Rose Languedoc (France) A dry palate, softened by lovely strawberry overtones. £16.45

Red Wines

14. Aresti Merlot, Curico Valley (Chile) Rounded, deep plum palate with soft tannins £16.45
15. Cabernet Sauvignon Merlot Pier 42 (Chile) A rich, ripe blackberry, full bodied & tannic mouth watering sensation £16.25
16. Basking Lizard Shiraz (S. E. Australia) Excellence balance, red cherry and blackcurrant aromas, with hints of toasty vanilla oak. £17.00
17. Babich Pinot Noir (New Zealand) Evokes more strawberries and plum than blackcurrant, making this wine a winner. £19.00

Estate Red Wines

18. Chateau La Croix de Queynac (France) A right bank Bordeaux blend of Merlot and Cabernet Sauvignon. £18.75
19. Fleurie Mommessin (France) Medium bodied, soft and supple, with good acidity supporting vivid forest fruit flavours. The finish is elegant, dry and poised. £19.00
20. Chianti Centine Leonardo (Italy) Ruby red in colour, it is lively & fresh in the mouth with peppery undertones. A good intensity and a long aftertaste £18.00
21. Navagas Tinto Sin Crianza Rioja (Spain) A good example of Tempranillo without too much oak £17.45
22. Prade de Mari Minervois (France) Hill-top vineyards produce a mellow Grenache/Syrah blend. £19.35
23. Domaine Brousset 2009 Ventoux (France) Wonderful round spicy vintage for this Grenache/Syrah blend £18.95

We have a varied selection of half bottles in red or white.

Please ask the waiting staff to see the board.

Sparkling Wines & Champagnes

24. Ruggeri Brut di Pinot (Italy) Very stylish, sparkling rosé with added Pinot nuances £23.50
25. Parxet Cuvee 21 (Spain) Made in the traditional method, with fine bubbles, better quality than a normal Cava. £22.50
26. House Champagne, great quality & superb value £26.45
27. Moet et Chandon NV By far the largest Champagne house with a excellent reputation £46.50

Dessert Wine

28. Brown Brothers Orange Flora and Muscat (Half Bottle) This is a richly sweet Australian with crisp citrus acidity £18.45



To make a reservation, call 01548 821449

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www.californiacountryinn.co.uk

