

To Nibble

Homemade Vegetable Crisps	£5.50
Mixed Salted Caramelised Nuts	£8
Selection of Homeade Bread & Olives Served with Oils	£11

Starters

Soup of the Day with Warm Rolls	£5.50
Brixham Crab Salad With Spinach Pasta and Cucumber Jelly	£8
Local Pan Seared Scallops, Samphire, Cauliflower Puree and Sauce Vierge	£11
Devon Blue Cheese Soufflé with Sweet Potato Hash and Confit Cherry Tomatoes	£6.50
Honey Roasted Figs with Balsamic Glaze and Rocket Salad	£7.50
Potato wrapped Wood Pigeon with Pickled Beetroots and Shallot Dressing	£8
Crispy Pork Belly with White Bean Mustard Cream and an Apple Salad	£7.50

Mains

Baked Brill with Lemon and Parsley Crust Autumn Vegetables, Crushed Potatoes and White Wine Veloute	£16
Grilled Fillet of Salmon, Orzo Pasta Citrus Salad with a Chilli, Prawn and Mango Salsa	£18
Local Catch of the Day	
Potato, Leek and Mustard Crumble with Heritage Carrots, Shallot Confit and Watercress	£12.95
Mediterranean Vegetable Galette with Pak Choi Beetroot Mousse and Tomato Dressing	£12.95
Devonshire Rump of Lamb with Tangle of Greens, Dauphinoise Potato and Rosemary Jus	£18.50
Roasted Breast of Corn Fed Chicken On Puy Lentils with Baby Spinach and Wild Mushroom Veloute	£14.50

From The Grill

8oz Rump Steak	£16
10oz Rump Steak	£20
8oz Rib Eye Steak	£24
6oz Fillet Steak	£28
Chateaubriand for Two (when available)	£50

All Steaks come with Vine Roasted Cherry Tomatoes, Field
Mushroom, Onion Rings and Hand Cut Chips

Add a sauce: Peppercorn, Béarnaise, Blue Cheese or Red Wine

Sides

French Fries with Paprika Salt	£2.50
Hand Cut Chips with Maldon Sea Salt	£3
Buttered New Potatoes	£2.50
Parmesan Mixed Salad	£3
Mixed Seasonal Vegetables	£3

Desserts

Warm Hazelnut Cake with Vanilla Ice Cream Chocolate Soil and Caramelised Hazelnuts	£8
Vanilla Crème Brulee with Tropical Fruit Compote and Sambuca Sorbet	£7
Dark Chocolate and Orange Mousse Cake with Marinated Oranges and Mandarin Sorbet	£8
Pear and Plum Crumble with Clotted Cream and Vanilla Anglaise	£6
Selection of Ice Cream and Sorbets with Fruit Compote and Tuiles	£6
West Country Cheeses with Apples, Celery Chutney, Quince Jelly and Crackers	
(See our cheese menu for the selection)	
Assiette of selected Desserts to share (please allow a 20 minute wait)	£14

Guests on the DB&B Package Receive a £26 Allocation Towards Food
Prices

Brie:

Cornish Truffler

A unique earthy, robust cheese with Wild Truffle tones.

Boy Laity

A bold and rustic cheese with a rich, buttery centre

Both cheeses are produced by Curds & Croust near Redruth

Blue:

Harbourne Blue

A powerful blue goats cheese with a crumbly, creamy melting texture. Produced by Ticklemore Cheeses in Totnes.

Isle of Wight Blue

A naturally rinded soft blue veined cheese made with Guernsey Cow's Milk.

Cheddar:

Godminster Organic Cheddar

A vintage cheddar that has a powerful well rounder flavour and a creamy smooth texture.

Quickes

This extra mature cheddar has a distinctive taste and complexity. Produced at Home Farm in Newton St Cyres

Goats:

Tor

This is a sweet and creamy cheese with a white, bloomy rind. Made in the French style at White Lake Cheeses in Somerset

Capricorn Goats

A soft but strong flavoured cheese, with a white edible rind. Produced at Lubborn Creamery in Somerset

Cheese of the week:

A random cheese that we change weekly.

4 cheeses £7.50 or 8 cheese £12.95

Recommended Ports to go with your cheese:

Cockburns Ruby Port £3.40 – 50ml

Vintage 2009 Barros Port £3.50 – 50ml

Quady, Starboard Batch 88 £3.95 – 50ml



@crescentResta



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