

## The Cleveland Dinner Menu, Summer 2025.

	Guest 1	Guest 2
<b>Soup</b> <i>Homemade soup, served with a hunk of warm bread (Lightly spiced parsnip or mushroom)</i>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chicken Wings</b> <i>Succulent chicken wings, coated in a BBQ sauce, oven-baked and served with a sour cream and chive dip</i>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prawn Cocktail</b> <i>Premium North-Atlantic prawns bound in a classic Marie-Rose sauce, served with crisp salad and bread and butter</i>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Spring Rolls</b> <i>Mini vegetable spring rolls, served with a sweet chilli dip</i>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Mushrooms</b> <i>A selection of mushrooms, cooked in a cream and herb sauce, served on toasted sourdough bread</i>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Salt &amp; Pepper Squid</b> <i>Tender pieces of squid in an Asian-inspired salt &amp; pepper coating, served with a classic tartare sauce dip</i>	<input type="checkbox"/>	<input type="checkbox"/>
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<b>Steak &amp; Chips</b> <i>Premium 8oz sirloin steak, served with a grilled mushroom &amp; tomato, garden peas &amp; chips (£4.00 supplement)</i> <i>Add peppercorn sauce</i>	<input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/>
<b>Fishcakes</b> <i>Salmon, cod &amp; prawn Thai-style fishcake, served with buttered new potatoes &amp; stir-fry vegetables</i>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Salmon Fillet</b> <i>Oven-baked salmon fillet, served with roasted Mediterranean-style vegetable cous cous and a harissa dressing</i>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chicken Pie</b> <i>Individual chicken, bacon &amp; leek pie, served with creamy mashed potatoes, seasonal vegetables and gravy</i>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Risotto</b> <i>A selection of mushrooms, baby leaf spinach and tarragon risotto, served with garlic bread</i>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Quiche</b> <i>Roasted butternut squash and goats cheese quiche, served with buttered new potatoes and dressed salad</i>	<input type="checkbox"/>	<input type="checkbox"/>

### **Mushroom & Leek Pie**

*Individual mushroom & leek pie,  
served with creamy mashed potatoes, seasonal vegetables and gravy*

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### **Ice Cream Sundae**

*Three scoops of ice cream, served with sauces & toppings*

### **Roulade**

*Strawberry and white chocolate meringue roulade,  
served with a berry coulis & fresh fruit*

### **Crumble**

*Homemade blackberry & apple crumble,  
served with custard or ice cream*

### **Waffles**

*Homemade Belgium waffles, served with chocolate sauce and ice cream*

**Pre-dinner drinks are available from the bar. Dinner is served in the dining room at 6:30pm**

**Dinner Menu Special - 2 courses £24.00 / 3 courses £28.00**

**\*\*\*Showcasing Local Produce\*\*\***

Wherever possible we will support our amazing local suppliers and their great produce.

### **Bailey & Sons**

*Based in Paignton, this family butchers supply us with their signature, premium steaks and meat*

### **Fish 4 All**

*Literally round the corner on Belgrave Road, these fantastic fishmongers supply us with all our fish & prawns*

### **Forest Fungi**

*Gourmet mushroom growers, based in Dawlish Warren, Forest Fungi supply us with our wild mushrooms*

### **Hallett's The Bakers**

*The leading supplier of craft baked breads in Devon, Hallett's are based in Paignton and supply us with our sliced bread*

### **The Wine Box**

*Based just up the road, The Wine Box supply us with all our wines*

### **Bays Brewery**

*Local ales and craft lager from this family run, Paignton based brewery*