



The Rydon Inn

Winter 2009-2010

A 300-year-old converted Devon Longhouse, steeped in tradition brings with it a duty to serve only fresh locally sourced food. This is the founding cornerstone of the Rydon Inn.

We, together with our Head Chef Mark Walters, look forward to being your hosts today.

Our motto is:

“Great food prepared with skill and served with pleasure.”

Dennis & Janice Harper



RYDON BITES...

<i>Crusty roast beef baguette, cheddar or blue cheese. ©</i>	<i>£6.25</i>
<i>Warm honey roast ham baguette, melted brie or cheddar. ©</i>	<i>£6.25</i>
<i>Prawn baguette, Marie Rose sauce. ©</i>	<i>£6.50</i>
<i>Mature Devon cheddar ploughman's. © (v)</i>	<i>£6.95</i>
<i>Bowl of chips. (v)</i>	<i>£2.90</i>
<i>Bowl of cheesy chips. (v)</i>	<i>£3.75</i>
<i>Garlic bread. (v)</i>	<i>£2.50</i>

*All dishes marked with (v) are suitable for Vegetarians.
All dishes marked with © are available in coeliac versions.*



TO COMMENCE.....

<i>Today's freshly prepared soup. © (v)</i>	<i>£4.50</i>
<i>Chicken liver pâté. ©</i>	<i>£6.00</i>
<i>Thai crab cakes, sweet chilli sauce.</i>	<i>£6.00</i>
<i>Mushroom bruschetta tarragon & cream sauce. © (v)</i>	<i>£6.00</i>
<i>Pigeon breast salad, raspberry vinaigrette. ©</i>	<i>£6.00</i>
<i>Greenlip mussels, garlic butter. ©</i>	<i>£7.00</i>
<i>Classic prawn cocktail, Marie Rose sauce. ©</i>	<i>£6.50</i>

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TO FOLLOW ON...

<i>Red Ruby Devon sirloin, chips & garnish. ©</i>	<i>£14.95/ £ 10.50</i>
<i>Pepper, blue cheese sauces, onion rings or mushrooms.</i>	<i>£ 2.00 each</i>
<i>Lightly battered Cornish fish & chips, minted mushy peas.</i>	<i>£11.95/£7.95</i>
<i>Fresh salmon, wholegrain mustard sauce, new potatoes. (#) ©</i>	<i>£13.95/£ 9.25</i>
<i>Local char grilled venison, gratin dauphinois & winter berry sauce. (#) ©</i>	<i>£15.50</i>
<i>Chicken & mushroom pasta carbonara.</i>	<i>£12.50/£ 8.95</i>
<i>Spinach & ricotta cannelloni, salad & garlic bread. (v)</i>	<i>£11.50/£7.50</i>
<i>Mediterranean vegetable tartlet with glazed brie. (v)</i>	<i>£11.50</i>

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All dishes marked with © are available in coeliac versions.
Seasonal vegetables.*



TO FINISH...

<i>Chocolate Marquise.</i>	<i>£6.50</i>
<i>Cheese platter - Farmhouse mature cheddar, Devon blue, Somerset brie & Mélusine goat's cheese. ©</i>	<i>£ 7.50/£5.50</i>
<i>"Francis Coulson's" sticky toffee pudding.</i>	<i>£6.00/£4.25</i>
<i>"Eton Mess". (#)</i>	<i>£6.75</i>
<i>Selection of Devon farm ice cream & sorbet.(x) ©</i>	<i>£5.50/£3.95</i>

(#) Sugar free option available.

(x) Low sugar vanilla available.

£2.00

Havana Coffee

*Fresh Ground
Espresso
Decaffeinated*

Latté or Cappuccino

Teas

*Darjeeling
Peppermint
Breakfast
Earl Grey
Camomile*

£2.50



RYDON' LITTLE ONES...

“Keep ‘em quiet”

<i>Local pork sausages, baked beans & mashed potatoes.</i>	<i>£ 7.50</i>
<i>Today's freshly prepared soup. (v)</i>	<i>£ 3.50</i>
<i>Rydon mini burger & chips. © melted cheese.</i>	<i>£ 7.00 £ 1.00</i>
<i>Spinach & ricotta cannelloni, salad & garlic bread. (v)</i>	<i>£ 7.50</i>
<i>Lightly battered Cornish fish & chips.</i>	<i>£ 7.95</i>
<i>Red Ruby Devon sirloin, chips & garnish. ©</i>	<i>£10.50</i>

“Perk ‘em up”

<i>Sticky toffee pudding.</i>	<i>£4.25</i>
<i>Selection of Devon farm ice cream & sorbet© (x)</i>	<i>£3.95</i>

(x) Low sugar vanilla available.



We are committed to sourcing all our produce from only the following local suppliers;

*BN Farm: Meats, poultry,
North Cott-9 miles. fruit and vegetables.*

*Westacott Eggs: Eggs.
Petrockstowe-12 miles*

*Dunstaple Farm: Devon Ice cream.
Holsworthy Beacon-3 miles*

*Dunn's Dairy: Milk and Cream.
Okehampton-22 miles.*

*Matthew Stevens: Fish
St Ives*

*St Austell Brewery: Beers
Bude depot-9 miles.*

*Sharps Brewery: Real Ales
Rock-40 miles*

*Waverley TBS Beers, Wines and spirits
Bodmin-35 miles*

*Country Life Brewery: Real Ales
Bideford-15 miles*

*Penpont Brewery Real Ales
Launceston-12 miles*

We are proud of our team and thankful to these suppliers who have all helped us achieve the AA Rosette recognition

on March 28th 2007.

