

# The Nobody Inn

## Doddiscombsleigh

### Evening menu

Wines – There is always a good selection of wines by the glass, available by 125 ml, 175ml or 250ml measures. Our current wines are printed on the bar board. Fortified and sweet wines are sold in 125ml. We may also have other wines, which may be from our current list or samples for consideration.

Cheese – Our policy of buying fresh, local produce whenever possible also extends to the cheese board. Like the wine-list, the cheese-list can never be up to date as there is a constant ebb and flow of varieties. Some are seasonal, either because the cheese makers have gone on a well-earned break, the animals have gone on holiday or there simply isn't the milk available. From time to time we import selected "foreign" cheese from Dorset, Somerset and even Cornwall!

**Please see Board for today's specials**

Fresh fish delivered daily

Restaurant Open Tuesday to Saturday  
Inclusive

Last orders 9.00pm  
9.30pm Fridays and Saturdays

## Starters

Soup of the Day (V)	4.95
Wild Mushroom Tortilla – Traditional Spanish Omelette of Free Range Egg and Wild Mushrooms	5.95
NoBody Fishcake made with Salmon, Smoked Mackerel & Crab served with Roasted Red Pepper Mayonnaise	6.95
Chicken Liver Pate – Chicken Livers Infused with Brandy Flambéed Dates with Warm Toast & Red Onion Marmalade	6.95
Rabbit Kofta – Mini Kebabs of Local Rabbit Minced with Herbs & Spices Pan Fried & Served with Spicy Tomato Sauce	6.50
Duck Spring Rolls – 2 Spring Rolls Filled with Duck, Spring Onion & Cucumber served with Plum & Redcurrant Dipping Sauce	6.95
Side Orders	
Bowl of Mixed Pitted Olives	2.95
Toasted Garlic Bread	2.95
Toasted Garlic Bread with Cheese	3.45
Mixed Salad with Vinaigrette Dressing	2.95
Tomato Bruschetta	3.45
Chips	2.95

## Main Courses

### Pan Roasted Locally Sourced Venison Steak

served with Wild Mushrooms, Roast  
Cherry Tomatoes, Confit Carrots & Red  
Wine & Sloe Gin Reduction & a choice of  
Roast Potatoes, Dauphinois Potatoes or  
Chips

17.95

### Fillet of Free Range Dartmoor Beef (8oz approx.) Wrapped in Parma Ham

Cooked to your requirements and  
served with Chips. Choose from Red  
Wine, Peppercorn or Dianne Sauce

21.95

Surf & Turf Option as above but  
topped with Gambas and Scallop

24.95

Confit Duck Legs – Duck Legs Slow  
Cooked in Oil – drained & served with  
Crushed New Potato & Cranberry Sauce

15.95

Chicken Valenciana – Breast of  
Chicken Filled with Chorizo Sausage and  
served with Verdura Rice & Chorizo  
Sauce

14.95

Loin of Locally Sourced Lamb filled  
with Pistachio, Thyme & Lime Zest. Pan  
Roasted & served with Dauphinois  
Potatoes & Red Wine Jus

15.95

Vegetarian Tortellini – Pasta Parcels  
filled with assorted vegetables with Red  
Pesto & Cream Sauce

12.95

# Desserts

Sticky Ginger Pudding – Light as a Cloud served with (not so light!) Toffee Sauce & Clotted Cream

5.75

Warm Chocolate Brownie – One of the Inns favourites served with Chocolate Sauce & Ice Cream

5.75

Cherry & Cherry Brandy Cheesecake – made with Mascarpone Cheese, on a Ginger Biscuit base & served with Champagne Sorbet – Truly delicious new addition to our menu

5.75

Lemon & Almond Tart – Freshly squeezed Juice & Zest of Lemons & Ground Almond on a light Short Crust Pastry served with Clotted Cream or Vanilla Ice Cream

5.75

Ice Cream selection - Choose from Honeycomb, Vanilla or Strawberry Ice Cream (3 Scoops), topped with a dollop of Clotted Cream

4.25

Sorbet Selection – Choose from Passion fruit, Blackcurrant, Champagne or Lemon (3 Scoops)

3.95

The Nobody Inn West Country Cheeseboard  
selection for 1 (6 cheeses)

8.95

selection for 2 sharing (9 cheeses)

10.95

The NoBody Nightcap - Cheeseboard for 2 with ½ a Carafe of House Port

23.95

Cafetiere Coffee Per Person

2.25

Tea: Breakfast, Peppermint, Earl Grey, Darjeeling Per Person

1.95

We are committed to using local suppliers where ever possible making our producer to plate miles as few as possible!

All our meals are cooked to order so at busy times we ask for your patience.

We would like to thank our local suppliers for their continued support

Coombe Farm – Denhay Butter  
Gibbins the butchers  
Kingfishers – Brixham  
Fishes – Wardrew Rd Exeter  
Les Taylor – Game  
Vic and Darice – Doddi eggs  
Country Cheeses – Tavistock  
Devonshire Farmhouse – Chagford  
Max Pillar – Oakdown cheese - Trusham  
Aggets – Fruit & vegetables - Newton Abbot  
Ilfracombe Food Service  
West Town Farm Organic Meats  
S & J Fisheries

#### Gratuities

Are at your discretion. All tips go directly to the staff including everyone from the kitchen porter to the head chef. Management is not included. Thank you.

## Dessert wines and port by the glass

<b>Ports</b>	<b>125ml glass</b>
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House Port, Krohn Vintage Charcter	4.95
1994 Martinez	7.00
Quinta da Eira Vehla, Martinez 97	8.50

### **Dessert wines**

Brown Brothers Orange Muscat	4.25
Ch Theulet Monbazillac 05	5.60
Essencia Orange Muscat	6.95
Campbells Liqueur Muscat	7.70
Ch Meyer Tokaji 2000	10.80