



PLYMOUTH  
INTERNATIONAL

Open 6-10 pm  
Monday to Saturday

## Breads

<b>Garlic bread</b> V	8
<b>Garlic pizza bread</b> V Ⓞ*	10
<b>Roti</b> with raita and chutney V	10

## Small Plates

<b>Soup of the day</b> , ask our staff for today's preparation	14
<b>Beetroot cured salmon</b> , gin and lime, beet gel, micro herbs Ⓞ*	19
<b>Tuna tataki</b> , wakame salad, ponzu dressing Ⓞ*	18
<b>Pulled duck salad</b> , walnuts, grilled pear, roasted sesame, rocket greens, pomegranate syrup Ⓞ*	18
<b>Grilled mozzarella</b> , toasted ciabatta, charred tomato and spanish onion salsa GFA V	18
<b>Crayfish ravioli</b> , crème fraiche, herbs, bisque	19

## Flambé Mains - Cooked at your table

<b>Chateaubriand for two</b> eye fillet pan seared and finished with mushroom, pepper, garlic, onion, red wine jus Ⓞ*	95
<b>Steak Dianne</b> , butterfly cut eye fillet pan seared, flamed with brandy and finished with mushroom pepper, garlic and onion, red wine jus Ⓞ*	45
<b>Served with seasonal vegetables and your choice of creamy mash or gratin potato</b>	
<b>Prawns Orangery</b> garlic pan seared tails flambéed in pernod, finished with white wine, cream and butter sauce	39
<b>Served on steamed rice with a selection of seasonal vegetables</b>	



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## Main Courses

<b>Beef tenderloin</b> , bone marrow butter, jus (G*)	39
<b>Venison loin</b> , root vegetable cream, blackcurrant sauce (G*)	41
<b>Prime beef ribeye</b> , garlic butter, mushroom sauce (G*)	39
<b>Market fresh fish</b> , pan fried with charred tomato salsa or panko crumbed with tartare sauce GFA	37
<b>Organic chicken</b> confit, bacon jam, seed mustard cream sauce (G*)	38
<b>Roast field mushrooms</b> , ratatouille, haloumi, fried polenta V (G*)	33
<b>Free farmed pork cutlet</b> , pickled mustard seed, caramelised apple, cider cream (G*)	39
<b>Lamb rack</b> , herb crust, port reduction (G*)	42

**All mains served with a selection of vegetables and  
your choice of creamy mash or gratin potato**

## Side Dishes V

Fries	7
Onion rings	8
Free range eggs	8
Green salad	7

(G\*) Gluten Free

V Vegetarian

Vegan and special dietary options available



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## Flambé Dessert

**Crêpes suzette** thin pancakes warmed in orange and grand marnier sauce flamed with brandy and served with vanilla ice cream GFA 19

## Desserts

**Chocolate fondant** vanilla bean ice cream, salted caramel sauce 17

**Cream caramel** with golden raisins in rum syrup ©\* 17

**Pina colada cheesecake** with caramelised rum pineapple 17

**Tiramisu gateaux** with double chocolate ice cream 18

**Cheese selection** with crackers and fruit accompaniments ©\* 19  
to share 29

## Coffee / Tea

Long black, Flat white, Cappuccino, Latte

Short black, Hot chocolate, Cafe mocha 4.5

English breakfast, earl grey and a selection of herbal teas 3.5

## Liqueur coffees

a selection of liqueurs with freshly brewed coffee and cream

**Calypso** Tia maria, coffee and cream 12

**French** Cognac, coffee and cream 12

**Irish** Jameson whisky, coffee and cream 12

**Irish cream** Baileys, coffee and cream 12

**Italian** Amaretto, coffee and cream 12