



ALL DAY SAMPLE MENU

9am-5pm (last orders 4:30pm)

Our menus change with the seasons & market list

(k-kids-12 & younger ½ price ½ portions, v-vegetarian, ve-vegan, gf-gluten free, on r- on request)

MEAT- *the meat we use is either wild or organic*

Wild Haldon fallow deer burger, brioche bun, Winter slaw & chilli jam (k)

Organic Higher Hacknell farm beefburger in brioche, garlic aioli, gherkin & fires (k)

Roast beef sourdough sandwich, horsereadish & pickled cucumber

Burger can be served naked

PLANT BASED- *vegetables & essentials are generally organic or grown locally without chemicals/pesticides*

Lentil dahl, grilled nan bread, onion bhaji & mint raita (k, v, ve on r, gf on r)

Chick pea & organic cauliflower korma, coconut, almonds, chilli & flat bread (v, ve, gf on r)

Falafel wrap, tahini sauce, labnah & beetroot hummus (v, ve on r, gf on r)

Today's soup – please ask (k, v, gf sometimes, ve sometimes)

Winter raw slaw, tea soaked raisins, nuts & seeds with ginger miso dressing (v, ve, gf)

Fennel, blood orange & rocket salad, citrus labnah & pumpkin seed (gf, v, ve on r)

FISH- *we are guided by Marine Stewardship Council sustainable list & use local line caught fish (no farmed fish here)*

Salt cod & South Devon crab frittura, spicy mayo dip

Smoked haddock & Brixham fish chowder, bacon, croutons, melted cheese & Riverford cream

MSC certified cod, battered with ODE ale, fries, tartar sauce & pickled onion

Kids can just ask for fish & fries

CHEESE & chutney, mature cheddar, Devon Blue, olives & sourdough (gf,v)

EXTRAS *raw slaw, sweet potato fries, cheesy fries, dips, citrus olive oil*

SWEET TREATS *cakes, scones, ice creams, lollies & other sweets that the chefs are creating on that day*

PLEASE BE AWARE WE USE A WIDE RANGE OF INGREDIENTS IN OUR KITCHENS.
DUE TO THIS WE CANNOT GUARANTEE ANY OF OUR PRODUCTS TO BE COMPLETELY "FREE FROM"
IF YOU HAVE ANY ALLERGIES OR QUESTIONS PLEASE ASK A SENIOR MEMBER OF OUR STAFF – THANK YOU