

Salads

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| Tomato and mozzarella with basil balsamic and black pepper V <i>10% of the price of this dish will be donated to a local cancer charity "Ride for Life" in memory of Topsham restaurateur Nello Ghezzi</i> | £6.95 |
| Beetroot, parmesan and crunchy walnut mille feuille with balsamic soy vinaigrette | £7.50 |
| Deep fried tuna mayonnaise with watercress, black olives egg and lilliput capers | £8.00 |
| Chicken Caesar, poached free range egg pancetta, shaved Parmesan, croutons fresh anchovies and garlic mayonnaise V option available | £8.50 £6.95 |

Platters for two

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| Ploughman's Chicken terrine Duck sausage Sourdough toast Beetroot coleslaw West Country cheese Apples and walnuts | £15.00 |
| Greek Lamb kofta with tzatziki Stuffed vine leaves Pita with three dips Crispy lemon squid Spicy eggplant Mixed olives with lemon and garlic | £15.00 |

Toasted Sandwiches

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| Smoked ham, Fontinel chesse and tomato chutney panini | £7.00 |
| Roasted pumpkin, feta and walnut pesto panini V | £6.50 |
| Confit duck leg and baked bean panini | £7.00 |
| "Croque Monsieur" Smoked ham, gruyere cheese and whole grain mustard béchamel | £7.50 |

*The above are served with homemade fries
and a salad garnish*

***If you are concerned about food allergies, please
feel free to ask a member of staff for assistance.***

Starters

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| Soup of the day with selection of breads | £4.50 |
| Chicken terrine, fruit chutney and toasted sourdough | £6.75 |
| Crispy tofu, black bean and chilli sauce | £6.50 |
| “Charcuterie” chorizo, salami, prosciutto with pecorino cheese | £7.50 |
| Duck sausage, aioli and a warm potato and caper salad | £7.50 |

Mains

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| Thai green chicken curry sticky jasmine rice, roasted cashew nuts and scallop crackers | £11.50 |
| Otter Ale battered Brixham fish fat chips, pea purée and homemade tartare sauce | £12.50 |
| Braised West Country mutton, apricot and rosemary with parsley pommes mousseline | £13.00 |
| Braised Shin of beef with Stilton dumplings | £15.00 |

Grills

*All burgers are served on a toasted ciabatta with
homemade fries and mixed salad*

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| Devonshire beef burger with bacon and beetroot coleslaw and onion rings | £9.95 |
| Lamb and Gruyere cheese burger crispy parsnips | £9.95 |
| Falafel burger with mint yoghurt and harissa mayonnaise | £8.75 |
| Aged ribeye steak with horseradish crème fraiche, watercress salad and fries | £17.50 |

***A discretionary service charge of 12% will be
added to your bill for you to consider***

Pasta & Risottos

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| Roasted pumpkin, goats cheese, sunflower seed and watercress risotto | £8.50 |
| Linguini carbonara with Cavolo nero | £8.95 |
| Fish and seafood bouillabaisse risotto | £10.95 |

On the side

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| Homemade fries with spicy ketchup | £3.00 |
| Garlic bread | £3.00 |
| Garlic bread with mozzarella | £3.50 |
| Bread basket | £3.00 |
| Green salad | £3.00 |
| New potatoes | £3.00 |
| Mixed seasonal vegetables | £3.00 |

For the kiddies

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| Soup of the day | £3.00 |
| Cheese and ham ploughman's | £5.00 |
| Fish, chips and peas | £6.00 |
| Chicken, pesto, pasta | £6.00 |

All of the above available with a selection of vegetables on request

One child under 5 eats for free with every adult main course ordered

Desserts

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| Fudge sundae | £5.50 |
| Sticky date pudding, caramel ice-cream and butterscotch sauce | £5.50 |
| Bake well tart, apricot sorbet and vanilla Anglaise | £5.50 |
| Crème brûlée | £5.50 |
| Chocolate parfait Alaska with sablés biscuits | £5.50 |
| Selection of ice-creams and sorbets | £5.50 |
| Selection of West Country cheeses | £8.50 |

We cater for large parties, please ask a team member for further details

Café Bar Chef's special
From 12:00 until 15:00

Menu

£8.95 2 courses
£12.95 3 courses

Starters

Soup of the day with a selection of breads

Smoked salmon and prawn cocktail

Salt cod croquettes
with tomato sauce

Main courses

Pan-fried gnocchi with walnut pesto

Thai red chicken curry with Jasmine rice

Fish and sea food soup with aioli and
croutons

Desserts

Apricot bread and butter pudding
with vanilla ice cream

Cranberry and walnut tart served with
vanilla ice cream

Classic vanilla crème brûlée

If you are concerned about food allergies e.g. nuts, you are invited to ask one of our staff for assistance when selecting menu items.