

# Lounge menu

## Food allergies & intolerances

If you have any food intolerances, allergens or specific dietary needs - please tell us. We will do all we can to advise and where appropriate modify our hand made dishes. Let us know as soon as possible.



## Coffee & cake (& tea)

Latte / Cappuccino, £3.5

Americano, £3

Espresso, £2.5      Double Espresso, £3

Hot chocolate, £4.5      Mocha, £4.5

Luxury hot chocolate, £5

Flat white, £3.5

Tea for one, £3      Pot of tea (for two), £3.5

Fruit / herbal tea for one, £3

Pot fruit / herbal tea (for two), £3.5

Fruit cake, **V**, £4      Carrot cake, **V**, £3.5

Chocolate brownie, thick cream, **V**, £4

Two fruit scone, clotted cream & jam, **V**, £5

## Lighter lunch plates

Aegean plate - taramasalata, hummus & tzaziki, olives & bread, £9.5

Soup of the day, £6

combine with a sandwich, marked SD, below, £10

Caesar salad, baby gem leaf, anchovies, can be **V**, **GF**, £12, add chicken, **GF**, £3.5

Flaked ham hock, pea, avocado salad, £14

Rainbow trout, leaf & new potato chive salad, £14

Chicken liver pate, apple & sultana chutney, dressed leaf, £5.5

Whipped cod's roe pate, pickled cucumber & toasted sourdough £6.50

## Sandwiches

Roast West Country sirloin of beef & mustard, £8

Exmoor ham & tomato, £7.5 SD

Smoked salmon, cream cheese & cucumber, £9

Prawns Marie Rose, £8

Cheddar cheese & chutney, **V**, £7 SD

Mild cheddar cheese, **V**, £7 SD

Egg mayonnaise & watercress, **V**, £6.5 SD

Hummus with roasted peppers, **VG**, £7 SD

Coronation chicken breast, £7.5

Roast chicken breast, £7 SD

**Toasted** all £9.5

Ham & Cheddar melt, **V**

Devon goats cheese, sweet onion marmalade, **V**