

BISTRO BREAKFAST

The Brunch

crispy smoked bacon, sausage, cherry tomatoes,
mushrooms, Lyonnaise potatoes,
free range eggs cooked poached, fried or scrambled,
white or granary toast

10.25

Veggie option 8.95

(everything except bacon and sausage)

Eggs 'Benedict'

crispy smoked bacon, poached eggs,
Hollandaise sauce on toast

7.25

Avocado Toast

with poached eggs and roasted cherry tomatoes (v) 7.25
with smoked streaky bacon 8.25
with smoked salmon 9.75

Smoked Salmon and Scrambled Eggs

granary toast
9.25

Croque Madame

French toasted sandwich with Jambon de Paris,
aged gruyere, dijon mustard topped with poached egg

7.95

SWEET BREAKFAST

Homemade Pancakes

American style pancakes with maple syrup 6.50
with crispy smoked bacon or sausage add 1.50
with poached, fried or scrambled eggs add 75p

Belgian Waffle

with maple syrup 5.95
with smoked crispy bacon or sausage add 1.50
with poached, fried or scrambled eggs add 75p

OUR LIGHTER OPTIONS

Warm Filled Croissant

CHEESE- with aged gruyère 3.25
HAM & CHEESE- with ham and gruyère 5.95
BLT- crispy smoked bacon, lettuce and tomato
5.95

Baker's Basket

Warm artisanal bread selection - for two to share
3.95

Bowl of Homemade Granola 5.95

natural yoghurt and fresh fruits

Devonshire Cream Tea

12.95 (for two to share)

Cream Tea for one 6.75

Homemade plain and fruit scones,
clotted cream, strawberry jam
Choice of loose leaf tea or infusion
gluten free for one 7.25, for two 13.95

ETC. ETC. ETC...

Round of white or granary toast 1.95

Croissant 1.95

Pain au raisin 2.50

Warm homemade plain or fruit scone:

with butter 2.50

with clotted cream and jam 3.50

Cheese scone and butter 2.95

FOR SWEET CRAVINGS

*We have a range of homemade cakes and pastries.
These can change according to season, availability of
produce...and the whims of the chef!*

*Please have a look at our display. We promise it will
be totally worth it!*

Gluten Free Cake, Bread and Scones Also Available

**Our menu items are freshly prepared to order. We
kindly ask for your patience, especially during busier
periods.**

**If you have any allergies or dietary restrictions,
please speak to a member of staff.**

*Nothing but the finest ingredients make it to our
kitchen...and ultimately to you...farm fresh produce,
artisanal cheeses, breads and best quality oils, vinegars,
meats and more.*

HOT DRINKS

Espresso	2.50
Cappucino	2.75
Latte	2.75
Flat White	2.50
Americano	2.50

Hot Chocolate	2.95
Mocha	2.95
Chai Latte	2.95

ADD syrup to your hot drink 30p
(caramel, vanilla, hazelnut or gingerbread)

**Choice of Loose Leaf Teas
or Infusions** 2.15
(Choose from our presentation box)

Black Tea:

Organic English Breakfast
Organic Earl Grey
Organic Darjeeling Estate
Lapsang Souchong
Assam
Oolong: Orchid Oolong

Green Tea:

Green Tea Tropical
Organic Jasmine Mist

Infusions:

Chamomile Citron
Organic African Nectar
Organic Mint Melange
Wild Blossoms and Berries

White Tea: Silver Needle 2.50

***We use the finest loose leaf teas, some of which are organic and
a coffee blend roasted especially for us.***

BREAKFAST

COLD DRINKS

Frobishers Juices (orange or bumbleberry)	2.50
Luscombe's apple juice	2.75
Luscombe's Sparkling Elderflower	2.95
Luscombe's Sicilian Lemonade	2.95
Fentimans Ginger Beer	2.75
Orangina	2.50
Devonia still water	1.65
Devonia sparkling water	1.75
Coke / Diet Coke	1.85

BOTTLED BEER AND CIDER

Brooklyn Lager	3.95
Peroni	3.95
San Miguel	3.95
Luscombe's Organic Cider	3.95

Sign up for our mailing list for exciting updates and offers.

Ask any member of our staff or email

info@thestrاندcafebistro.co.uk

**STARTERS, LIGHT BITES
AND SANDWICHES**

Chef's Homemade Soup of the Day (v)
with warm breads 5.95

SANDWICHES

Croque Monsieur ham, gruyere, dijon mustard 7.25

Croque Bleu (v) bleu d'Auvergne, poached pears 7.75

Po Boys king prawns, Creole spices, Creole mayo on
crusty baguette 9.25

Brixham Crab Sandwich white and brown crabmeat on
granary bread 9.25

Roast Chicken 'Teriyaki' Baguette sticky soy, ginger
sauce with peppers, onions on crusty baguette 9.25

Pulled Pork 'Bulgogi' Baguette sticky and spicy garlic,
soy, gochujang sauce, peppers and onions on crusty
baguette 9.25

*All our sandwiches are served with a garnish of
leafy herb salad, aioli and natural potato crisps.*

SALADS

Blue Cheese Salad (v)
apples, walnuts, house dressing, crusty baguette
8.95

Smokey Chicken Sesame Salad
smoked chicken, edamame, herb salad, crispy shallots,
ponzu, soy, sesame and mango dressing
10.95

Oriental Salmon Salad
hot smoked salmon, edamame, herb salad, crispy
shallots, ponzu, soy, sesame and mango dressing
11.95

OUR LIGHTER OPTIONS

Warm Filled Croissant
with aged gruyère 3.25
with ham and gruyère 5.95
with crispy smoked bacon, lettuce and tomato 5.95

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ultimately to you...farm fresh produce, artisanal cheeses, breads
and best quality oils, vinegars, meats and more.
Most of our menu items are homemade and prepared to order.*

PLATTERS FOR TWO TO SHARE

(Served with a basket of warm breads)

Cold Seafood Selection

king prawns, smoked salmon, smoked mackerel,
leafy herb salad
18.95 (for two)

Charcuterie

selection of continental cold meats, olives,
sun blushed tomatoes
16.95 (for two)

Mezze (v)

hummus, olives, roasted vegetables, cheese
12.95 (for two)

BISTRO...

Mussels 'du jour'

mussels cooked according to chef's specials today,
please ask your server
warm breads 7.95 / 15.95

Baked Ratatouille (v)

With goats cheese, warm breads 9.95

**CHEF'S SPECIALS ARE
AVAILABLE ON OUR BLACKBOARDS**

Devonshire Cream Tea

12.95 (for two to share)

Cream Tea for one 6.50

Homemade plain and fruit scones,
clotted cream, strawberry jam
Choice of loose leaf tea or infusion
gluten free for one 6.95, for two 12.95

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ETC. ETC. ETC...

Side of buttered new potatoes 2.95
Side of Lyonnaise potatoes 3.25
Bread Basket 3.25
Warm homemade plain or fruit scone:
with butter 2.50 | with clotted cream and jam 3.50
Cheese scone and butter 2.95

Gluten Free Bread, Scones and Cake available

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LUNCH

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