

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 9.25

(pan seared halloumi, cherry tomatoes, mushrooms, Lyonnaise potatoes and free range eggs)

Eggs 'Benedict'

crispy smoked bacon, poached eggs, Hollandaise sauce on toast
7.50

Avocado Toast

with poached eggs and roasted cherry tomatoes (v) 7.95
with smoked streaky bacon 8.50
with smoked salmon 9.95

Smoked Salmon and Scrambled Eggs

granary toast
9.25

Croque Madame

French toasted sandwich with ham, 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 3.95
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

with natural yoghurt

Devonshire Cream Tea 14.95 (for two to share)

Cream Tea for one 7.75

Homemade plain and fruit scones, clotted cream, strawberry jam
Choice of loose leaf tea or infusion
gluten free for one 8.50, for two 15.50

ETC. ETC. ETC...

Round of white or granary toast 2.25

Croissant 2.50

Pain au raisin 2.95

Warm homemade plain or fruit scone:

*with butter 2.95
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
Cappuccino	2.95
Latte	2.95
Flat White	2.75
Americano (black or with milk)	2.75
Hot Chocolate	3.00
Mocha	3.50
Chai Latte	2.95

ADD syrup to your hot drink 40p
(caramel, vanilla, hazelnut or gingerbread)

ALTERNATIVE MILKS 40p

Choice of Loose Leaf Teas or Infusions

2.25

Black Tea:

English Breakfast
Organic Earl Grey
Organic Darjeeling Estate
Lapsang Souchong
Assam

Oolong: Orchid Oolong

Green Tea:

Green Tea Tropical
Organic Jasmine Mist

Infusions:

Chamomile
Organic African Nectar
Organic Mint Melange
Wild Blossoms and Berries
Chocolate Mint Truffle

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.*

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	1.75
Devonia sparkling water	1.95
Coke / Diet Coke	1.95
Iced Coffee	3.95

BOTTLED BEER AND CIDER

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

BREAKFAST

STARTERS, LIGHT BITES AND SANDWICHES

Chef's Homemade Soup of the Day (v)

with warm breads 5.95

SANDWICHES

Brixham Crab Sandwich white and brown crabmeat on granary bread **9.95**

Roast Chicken 'Teriyaki' Baguette sticky soy, ginger sauce with pickled carrots, cucumber, coriander and sriracha mayo on crusty baguette **9.75**

King Prawns Baguette with pickled carrots, coriander and sriracha mayo on crusty baguette **9.95**

Pulled Pork 'Balinese' Baguette sticky and spicy garlic, sweet soy sauce on crusty baguette **9.75**

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

PLATTERS FOR TWO TO SHARE

(Served with a basket of warm breads)

Cold Seafood Selection

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

Charcuterie

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

Mezze (v)

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

SALADS

Roasted Root Vegetable Salad (v)

honey and grain mustard roasted beetroot, sweet potatoes, parsnips and new potatoes, with goats cheese
9.75 (vegan option available)

Oriental Salmon Salad

hot smoked salmon flakes, edamame, herb salad, crispy shallots, ponzu, soy, sesame and mango dressing
12.95

LUNCH MENU

RIVER EXE MUSSELS

Mussels 'du jour'

mussels cooked according to chef's specials today, served with warm breads (please ask your server)
8.25 / 15.95

Devonshire Cream Tea

14.95 (for two to share)

Cream Tea for one 7.75

Homemade plain and fruit scones, clotted cream, strawberry jam
Choice of loose leaf tea, infusion or coffee
gluten free for one 8.50, for two 15.50

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with gruyère cheese (v) 3.95
with ham and gruyère 5.95
with crispy smoked bacon, lettuce and tomato 5.95

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Still water	2.00
Sparkling water	2.00
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