



AUTUMN

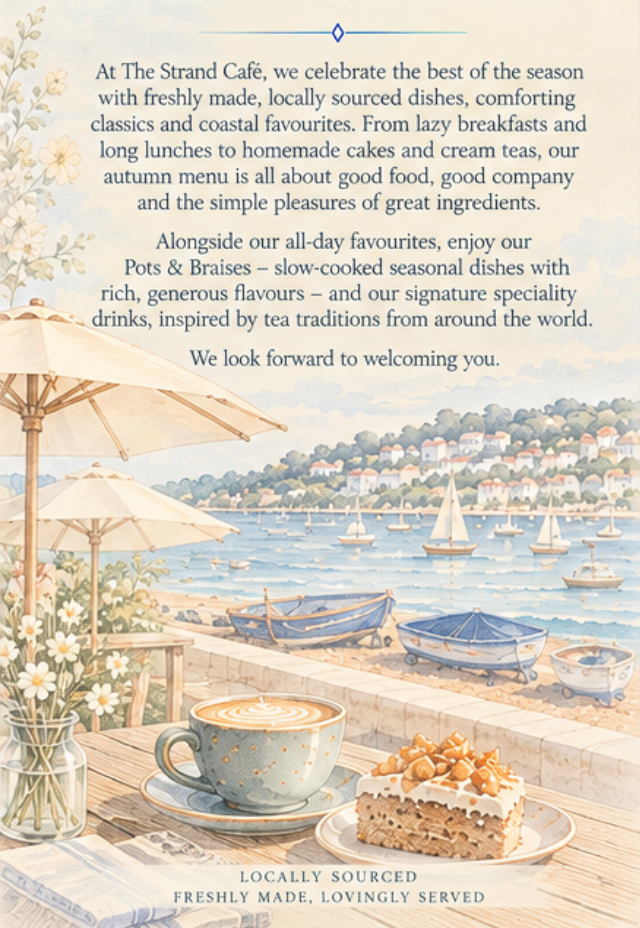
at The Strand Café

SEASONAL FLAVOURS,
COASTAL CLASSICS
AND A LITTLE SOMETHING MORE.

At The Strand Café, we celebrate the best of the season with freshly made, locally sourced dishes, comforting classics and coastal favourites. From lazy breakfasts and long lunches to homemade cakes and cream teas, our autumn menu is all about good food, good company and the simple pleasures of great ingredients.

Alongside our all-day favourites, enjoy our Pots & Braises – slow-cooked seasonal dishes with rich, generous flavours – and our signature speciality drinks, inspired by tea traditions from around the world.

We look forward to welcoming you.



LOCALLY SOURCED
FRESHLY MADE, LOVINGLY SERVED



AUTUMN MENU

ALL-DAY MENU

ALL-DAY BREAKFAST

COUNTRY HASH

Potatoes, smoked streaky bacon, red onion, garlic, peppers and tomatoes, served with a fried St Ewe's free-range egg and seeded granary toast.
V / VG options available.

AUTUMN HARVEST SKILLET (VG)

Roasted butternut squash, chestnut mushrooms, crispy potatoes and wilted seasonal greens with garlic and thyme. Add a fried St Ewe's free-range egg +2.00

COASTLINE SCRAMBLE

Severn & Wye smoked salmon with scrambled St Ewe's free-range eggs and seeded granary toast.

BEACHSIDE BREAKFAST

Crispy smoked streaky bacon, sausage, roasted cherry tomatoes, mushrooms, Lyonnaise potatoes, St Ewe's free-range eggs and white sourdough or seeded granary toast.
V / VG options available.

AMERICAN-STYLE PANCAKES & SYRUP

With smoked streaky bacon or sausage
With St Ewe's free-range eggs
Poached, fried or scrambled.

HOUSE NUTTY GRANOLA

Natural Greek yoghurt and fresh berries.

SIDES

HERB-ROASTED POTATOES
DRESSED SEASONAL SALAD
MARINATED OLIVES
BAKER'S BASKET

A selection of warm breads and butter.

FILLED CROISSANTS & BRIOCHE BAPS

HAM, GRUYÈRE & EMMENTAL
PAIN AU RAISIN
THE STRAND CAFÉ
ALMOND CROISSANT
BLT CROISSANT

Bacon, lettuce & tomato.

BACON BRIOCHE BAP
SAUSAGE BRIOCHE BAP
BEACHSIDE BRIOCHE BAP

Bacon, sausage and fried egg.

A LITTLE SOMETHING

BUTTER CROISSANT
PAIN AU RAISIN
THE STRAND CAFÉ
ALMOND CROISSANT
With frangipane filling.
PLAIN OR FRUIT SCONES
With butter
With clotted cream & jam.
GLUTEN-FREE FRUIT SCONES
With butter
With clotted cream & jam.
CHEESE SCONES & BUTTER

FROM THE COAST & CAFÉ FAVOURITES

KING PRAWN 'PO' BOY

Creole-spiced king prawns and Creole mayonnaise in a crusty baguette.

BRIXHAM CRAB SANDWICH

Fresh white and brown crab meat on granary.

CROQUE MONSIEUR

Ham, Gruyère and Emmental cheese with Dijon mustard on granary.
Make it a madame with a poached egg

HOMEMADE SOUP OF THE DAY (V)

Seasonal soup with warm bread.

POTS & BRAISES

Slow cooking, generous flavours and a little something worth lingering over.

Our kitchen celebrates the art of slow cooking with a changing seasonal favourite. From French classics such as coq au vin and boeuf bourguignon to the aromatic spices of beef rendang, we prepare just one special dish at a time.

SEE OUR CHALKBOARD FOR THIS WEEK'S POT & BRAISE.

AND FROM OUR CHALKBOARD...

A selection of daily specials and seasonal dishes.
Please see our chalkboard or ask a member of the team.

AFTERNOON TEA & SWEET TREATS

DEVONSHIRE CREAM TEA

Two homemade scones per person – one plain and one fruit – with clotted cream, strawberry jam and your choice of loose-leaf tea or coffee.

For one
For two
Gluten-free cream tea for one

Make it a sparkling cream tea
Add mini Prosecco (20cl bottle)
Add bottle of Deutz Champagne

BEACHSIDE CHEESE TEA

Homemade cheese scone, mature Cheddar, Devon chutney and your choice of loose-leaf tea or coffee.

BEACHSIDE 'PROPER' AFTERNOON TEA

Advance booking required – 24 hours' notice.

For one
For two
Sandwiches, scones with clotted cream and jam, cake, and loose-leaf tea, infusion or coffee.

TODAY'S CAKES & BAKES

Please see our counter display for today's selection.

LOCALLY SOURCED, FRESHLY MADE, LOVINGLY SERVED
PLEASE ASK US ABOUT ALLERGENS OR SUITABLE SWAPS



DRINKS MENU

COLD DRINKS

Frobisher's Orange Juice
Frobisher's Apple Juice
Luscombe Sparkling Elderflower
Luscombe Sicilian Lemonade
Fentimans Ginger Beer
Still / Sparkling Water
Coke / Diet Coke
Cawston Press Kids Juice



ICED DRINKS

Iced Americano
Iced Latte
Iced Caramel Latte
Iced Mocha
Iced Chai Latte
Iced Matcha Latte
Iced Turmeric Latte
Iced Ube Latte
Iced Hot Chocolate



HOT DRINKS

Double Espresso
Americano
Latte
Cappuccino
Flat White
Mocha
Chai Latte
Matcha Latte
Ube Latte
Turmeric Latte
Hot Chocolate
Luxury Hot Chocolate with Trimmings
Whipped cream, marshmallows and chocolate flakes.



MAKE IT YOURS

Upgrade your drink just the way you like it.
Caramel, vanilla, hazelnut or gingerbread syrup
Oat or coconut milk
Extra espresso shot
Flake
Indulgent upgrade (whipped cream and flake)

LOOSE-LEAF TEA & INFUSIONS

BLACK TEA

English Breakfast
Earl Grey
Darjeeling
Assam
Decaffeinated Breakfast
Oolong (Ti Kuan Yin)

WHITE TEA

Silver Needle

GREEN TEA

Jasmine
Tropical
Sencha

INFUSIONS

Chamomile Citrus
Rooibos
Peppermint
Moroccan Mint
Berry Wellness
Lemon Punch
Cherry Pie
Masala Chai



THE STRAND CAFÉ SPECIALITIES

A little colour, warmth and something different.



MATCHA LATTE

Inspired by Japanese tea traditions, finely ground green tea whisked with milk for an earthy, delicate bitter-sweet flavour.



UBE LATTE

Inspired by the Philippines, ube is a purple yam loved for its beautiful colour and gently sweet, nutty flavour.



TURMERIC LATTE

A warming blend of turmeric and aromatic spices, inspired by traditional golden milk.



CHAI LATTE

A fragrant blend of spices, black tea and steamed milk for a comforting classic.

SMOOTHIES & MILKSHAKES

Real Fruit & Vegetable Smoothie
Ask us about today's selection.
Real Dairy Milkshake
Ask us about today's selection.



BOTTLED BEER & CIDER

Peroni (330ml)
Asahi (330ml)
Heineken Zero (330ml)
Devon Red Cider (500ml)

WINE

A selection of carefully chosen wines, including sparkling, white, rosé and red. Please see our wine list.

