

Two-Course Set Lunch Menu *from* £ 17.00

(Single Starter *from* £6.00, Single Main Course *from* £ 12.00)

Note: during December, a special Christmas menu applies

Starters

Home-made soup of the day with crusty bread

Choice of two other starters (from the *Menu of the Day*)

(or choose a dessert)

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Main Courses

Choice of main courses (from the *Menu of the Day*)

Vegetarian option

Desserts

All the desserts are made on the premises

A large meze of desserts to share £ 10.00

A variety of home-made desserts available from the bar £ 7.50

Yarde Farm ice cream

(Clotted Cream Vanilla, Honeycomb Delight, or Chunkie Chocolate)

1 scoop: £2.50 2 scoops: £4.25 3 scoops: £5.50

Tea & Coffee

Pot of coffee/tea, per person £ 3.00

Speciality teas (Camomile, Darjeeling, Earl Grey, Fruit, Mint, Redbush) £3.20

A selection of home-made cakes from the Bar see bar counter

Local Suppliers

Bread

Brent Mill Bakery, South Brent

Coffee

Hawkins Coffee, Budleigh Salterton

Crab Meat

Excel Shellfish, Kingsbridge

Fish

Rex Down, Barbican, Plymouth

Fruit and Vegetables

Alan's Apple, Kingsbridge

Meat

M.C. Kelly, Crediton

Milk, Cheese and Cream

Longmans Dairy, Yeovil

Rapeseed Oil

Bell and Loxton, South Milton



Telephone: 01548 561555



Luncheon Menu



Please order at the Bar

If you are making a special journey to the Cottage Hotel, it is advisable to phone in advance.
For information on allergies, please enquire at the bar or reception.

Other menus are available for functions and special occasions (minimum 15 persons).
Please enquire for details.

Head chef: Edgar Rodrigues

(All prices inclusive 20% VAT or at current rate)



**Available from Monday to Saturday (inclusive)
from 12.00 noon to 2.00 pm (please order at the Bar)**

All our meals are cooked to order with produce from local suppliers where possible.
Should you have a food allergy or intolerance, or have any special dietary requirements, please enquire at the bar/reception prior to ordering.

Starters & Light Bites

Home-made soup of the day with crusty French bread	£ 6.50
Home-made soup and half sandwich of the day	£ 7.50
Home-made mushroom, chicken and duck liver pâté with finger toast and salad garnish	£ 6.95
Classic prawn cocktail with a savoury sauce, brown bread and butter	£ 8.95
Finest Scottish salmon locally smoked with brown bread and butter	£ 12.95
Dusted calamari with garlic and lemon mayonnaise	£ 6.50
Melon and feta pomegranate salad with mustard dressing	£ 5.50
Mixed bowl salad (cucumber, tomatoes, peppers, beetroot, radish, grated carrot, bean sprouts)	
Small	£ 4.00
Large	£ 6.00
Chef's daily starter (from Two-Course Set Menu overleaf)	£ 7.00
Portion of chips	£ 4.50
Whole baguette – with butter, <i>or</i> rapeseed oil and balsamic vinegar	£ 3.25

Plates to Share

Houmous with vegetable sticks and pitta bread (Chickpeas, roasted carrot and garlic, lemon juice, coriander, olive oil)	£ 7.50
Slices of Westcountry sausage with honey and sesame seeds	£ 8.50
Olives and feta cheese	£ 8.50
Combination of all three of the above	£ 15.95

Sandwiches, Baguettes & Salads

Sandwiches – choice of white or granary sliced bread; baguettes – white

	<i>Sandwich</i>	<i>Baguette</i>	<i>Salad</i>
Home-cooked Cornish ham or roast Westcountry chicken	£ 7.70	£ 10.20	£ 12.70
Coronation Chicken (lightly curried)	£ 7.80	£ 10.30	£ 12.80
Cheese (Westcountry Cheddar)	£ 6.80	£ 9.30	£ 11.80
Somerset Brie and cranberry	£ 9.80	£ 12.30	£ 14.80
Finest Scottish salmon locally smoked	£ 12.80	£ 15.30	£ 17.80
Prawns with savoury sauce	£ 9.30	£ 11.80	£ 14.30
Hand-picked local crab	£ 14.30	£ 16.80	£ 19.30
Tuna with sweetcorn, lightly bound with mayonnaise	£ 8.10	£ 10.60	£ 13.10
Houmous, roasted red pepper and rocket leaves	£ 7.30	£ 9.80	
Bacon and cheddar cheese melt		£ 11.80	

Toasted Sandwiches

Cheese and onion <i>or</i> cheese and tomato	£ 7.50
Ham and cheese <i>or</i> just cheese	£ 7.50

Cold Main Courses

Marinated artichoke salad with mozzarella and rocket leaves	£ 10.95
Caesar salad (roast chicken, bacon, croutons, lettuce, topped with Caesar dressing)	£ 11.95
Antipasto platter (prosciutto, chorizo, Cheddar cheese, local ham, artichoke, olives)	£ 11.95
A selection of cheese platter (Somerset Brie, Stilton, Mature Cheddar) with chutney, baguette, grapes, and salad leaves	£ 14.95
*Seafood platter (local crab, smoked mackerel, prawns, smoked salmon)	£ 24.00

**This dish could be shared.*

Hot Main Courses

Prime Westcountry sirloin steak with a mushroom and tomato garnish	£ 24.95
Breadcrumbs whole tail scampi	£ 11.95
Beer battered cod	£ 13.95

All of the items above are accompanied by chips and garden peas

Fresh fish from Plymouth Market (see <i>Menu of the Day</i>)	£ 16.50
Chef's daily specials (from <i>Two-Course Set Menu overleaf</i>)	£ 17.00

(During Christmas Season, a different set menu and price applies.)

All of the items above are accompanied by potatoes and daily fresh vegetables

Children's Menus

Chicken pieces with chips and peas	£ 7.25
Battered fish goujons of the day with chips and peas	£ 7.25
Cheese and tomato mini-pizza with chips and peas	£ 7.00

