

the *Kitchen* at COMBE

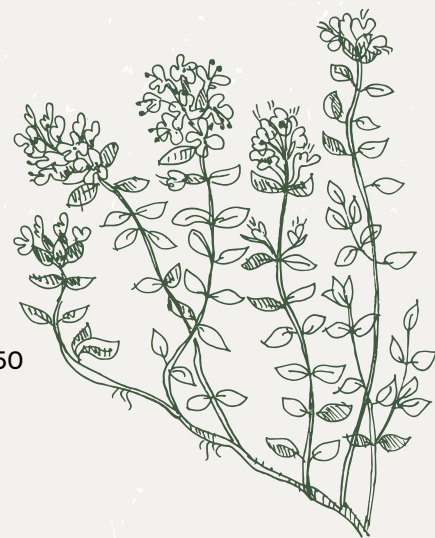
Breakfast **MENU**



All of our food is cooked to order and homemade;
therefore, during busy periods there may be a small wait.

All of our produce is sourced locally where possible,
supporting local farmers and suppliers.

BREAKFAST



Eggs come fried unless requested otherwise, supplement charge for scrambled: £1.50

Swaps on breakfasts are available as meat for meat or non-meat for non-meat.

Upgrade to Smokey Haricot Beans: £2.00

Devon Breakfast **DF** **GF** £13

Two Rashers of Bacon, Sausage, Free Range Egg, Tomato, Beans and Mushrooms with a choice of Granary, White or Gluten Free Toast & Butter

The Kitchen Breakfast **DF** **GF** £16

Two Bacon Rashers, Two Sausages, Two Eggs, Beans, Tomato, Mushroom, Hash Brown and Black Pudding with a choice of Granary, White or Gluten Free Toast & Butter

The Farmhouse Breakfast **DF** £13

Two Vegetarian Sausages, Free Range Egg, Spinach, Mushrooms, Tomato, Beans and a Hash Brown with a choice of Granary, White or Gluten Free Toast & Butter

American Style Pancakes £11

Three Fluffy Pancakes served with Maple Syrup
Add Streaky Bacon or Fruit Compôte +£2

Avocado on Toast **GF** **VG** on request £12

Crushed Avocado on Homemade Sourdough Toast, topped with Two Poached Eggs, finished with Chilli Oil
Add Bacon +£2 Add Salmon +£3
Add Vegan Halloumi +£3

Spanish Style Chorizo Hash **GF** £13

Sautéed Diced Potatoes, Roasted Pepper, Chorizo. Sautéed Red Onions topped with Two Free Range Fried Eggs



Free Range Eggs on Toast **GF** on request £8

Choose between either Three Fried, Poached or Scrambled Egg on a choice of Granary, White or Gluten Free Toast & Butter

Fancy something extra? See add-ons below

Eggs Benedict **GF** on request £10

Two Poached Eggs, on a Traditional English Muffin finished with Hollandaise Sauce

Fancy something extra? See add-ons below

Breakfast Baps **GF** on request £5.50

Choice of Bacon, Sausage, Free Range Egg or Vegetarian Sausage

Fancy something extra? See add-ons below

Hearty Porridge £7

Porridge Oats served with either Honey, Jam or Fruit Compôte

Breakfast add-ons

Baked Beans	£1
Sausage	£2.50
Whole Tomato	£1
Two Rashers of Bacon	£2.50
Mushrooms	£2
Egg	£1.50
Spinach	£2
Hash	£1.50
Black Pudding	£1.50
Salmon	£3

Breakfast is served

Monday to Saturday: 9am - 11.30am

Sunday: 10am - 12noon

Dietary Key:

GF Gluten Free

VG Vegan

DF Dairy Free

Please speak to a member of the team for VE/DF /GF alternatives



LOCALLY SOURCED

We pride ourselves on using the finest local Westcountry ingredients wherever possible. Here are just a few of the places we source our produce:



PORK - Holsworthy

BEEF - Dartmoor

EGGS - Little Hollacombe Farm

DAIRY - Westcountry

SMOKED SALMON - Gloucester

FISH - Brixham

CRAB - Beer

SALAD - Newton Poppleford

VEGETABLES - Westcountry

HERBS, SOURDOUGH,

CAKES - Made at The Kitchen



DRINKS



Coffee & Tea

	Small	Medium	Large
Cappuccino	£3.10	£3.65	£3.95
Latte	£3.10	£3.65	£3.95
Americano	£3.10	£3.65	£3.95
Mocha			£4.10
Flat White	£3.40		
Espresso	£2.40		
Cadburys Hot Chocolate		£3.65	£3.95
Deluxe Hot Chocolate			£4.50
Chai Latte		£3.65	£3.95
Dirty Chai		£4	£4.30
Iced Coffee			£3.65
Iced Chai			£3.65
Iced Mocha			£4.15

Syrups

75p

Caramel, Salted Caramel, Vanilla, Gingerbread, Hazelnut, Honeycomb, Pumpkin Spiced

Milk alternatives: Soya Milk **FREE** Oat Milk **+50p**

Breakfast Tea £3 Herbal Tea £3

Earl Grey, Peppermint, Green, Lemon & Ginger, Raspberry & Cranberry, Redbush, Camomile

Why not buy some Coffee to take home...

Caffeinated and Decaf Ground & Whole Bean available at **£7.50** for a **250g bag**

Cold Drinks

Luscombe's Sparkling Bottles	£3.95
Ginger Beer, Victorian Lemonade, Elderflower, Raspberry Crush	
Cawston Sparkling Rhubarb	£3
Pepsi or Pepsi Max	£2.50

Alcoholic Drinks

Becks Blue (Non-alcoholic)	£5.50
Lyme Gold	£6
Lyme Regis Brewery Golden Ale 4.2%	
Longshore Lager	£6
Lyme Regis Brewery Gluten Free Lager 4%	
Norcotts Cider	£6
Elderflower, Strawberry & Lime, Original	
Prosecco 20cl	£7
House Wines	
	175ml 250ml
Merlot, Pinot Grigio, Sauvignon, Zinfandel Rose	£6 £7
Lyme Bay Wines	Bottle
Bacchus 2022	£28
Chardonnay 2021	£28
Pinot Noir 2021	£35
Brut Reserve Sparkling	£35
Sparkling Rose	£35

Cocktails **£8 each or 2 for £15**

Espresso Martini, Aperol Spritz, Pimms, Garden Spritz (Sparkling Elderflower, Gin, Cucumber & Basil Coulis)

Cloudy Apple Juice	£3
Fresh Orange Juice	£3.50
Smoothies & Milkshakes	£5.50
(Please ask for flavours)	

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Lunch **MENU**



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therefore, during busy periods there may be a small wait.

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LUNCH

Mains

Homemade Dartmoor Beef Lasagne £15

Served with Garlic Bread & Salad Garnish

Mediterranean Vegetable Lasagne £14

Served with Garlic Bread & Salad Garnish

The Kitchens £16

Beef Burger **DF** **GF** on request

6oz Beef Burger, Aioli sauce, Tomato, Red Onion and Salad. Served in a Brioche Bun, with Homemade Kitchen Coleslaw, Beer Battered Onion Rings and Fries
Add Cheese +£1 Bacon +£2

Battered Catch of the Day £16

Crispy Battered Catch of the Day, Served with Chunky Chips, Minted Crushed Peas and Tartare Sauce

Traditional Wholetail Scampi and Chips £15

Served with Garden Peas & Homemade Tartare Sauce

Holsworthy Reared £15

Ham, Egg and Chips **DF** **GF**

Honey Mustard and Thyme Glazed Ham, served with Chunky Chips, Two Eggs, Side Salad and Piccalilli

Curry of the Day **GF** £14

Served with Fragrant Basmati Rice, Mango Chutney and a Popadom

Homemade Pie of the Day £16

Served with either Mash Potato or Chips & Seasonal Vegetables

Open Wraps

Southern Fried Crispy Chicken, Streaky Bacon, BBQ Sauce, Cheddar Cheese, Salad & Mayonnaise £13

Crispy Catch of the Day Goujons £13

Add chips +£2.50



The Kitchens

Flatbreads **DF** **GF** on request

All our Flatbreads are garnished with Salad, Crispy Spiced Chickpeas & Pickled Red Cabbage

Chilli & Lime Marinated Chicken £13

Hummus, Salad Leaves and Minted Yoghurt

Spiced Tomato Chutney & Crushed Avocado **VG** £13

Add Halloumi or Vegan Halloumi +£3.50

Sandwiches **DF** **GF** on request

All our sandwiches are served on a choice of White/Granary Bloomer or Gluten Free Bread. Served with a House Salad, The Kitchen Coleslaw and Burts Crisps. (Vegan Cheese available)

Cheddar and Caramelised Onion Chutney £10

Ham, Cheddar and Caramelised Onion Chutney £12

Prawn Marie Rose £13

Coronation Chicken £13

Beetroot Hummus, Spinach and Crispy Chickpeas £11

Jacket Potatoes **DF** **GF**

Served with a House Salad and The Kitchen Coleslaw (Vegan Cheese available)

Cheddar Cheese and Beans £10

Prawns Marie Rose £13

Coronation Chicken £13

Sides

Chunky Chips £4 **8 Onion Rings** £3.50

Fries £4 **Side Salad** £2.50

Cheesy Chips £5.50 **Coleslaw** £3

Lunch is served

Monday to Saturday: 12noon - 2:30pm

Sunday: 12:30pm - 2:30pm

Sandwiches and Jacket Potatoes are available until 3pm Monday to Saturday

All of our food is cooked fresh to order, sourced locally and we take great pride in creating perfect dishes. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. **If you have a food allergy, please let us know before ordering.** Items can be changed depending on price and dish. Full allergen information is available on request.



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 - DF** Dairy Free

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