

Devon Breakfast £14

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

Gluten Free Bread +50p

(DF/GF on request)

The Kitchen Breakfast £17

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

Gluten Free Bread +50p

(DF/GF on request)

The Farmhouse Breakfast £14

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

Gluten Free Bread +50p

(DF on request)

American Style Pancake Stack £12

Three Fluffy Pancakes Served with Maple Syrup

Add Smoked Streaky Bacon or Berry Compote + £2.50

The Kitchens French Toast £15

Home Made Brioche, Cinnamon French Toast, Served with Maple Syrup & choice of either: Smoked Streaky Bacon or Yoghurt & Fruit Compote

Avocado On Toast £13

Crushed Avocado on Sourdough Toast, Topped with Two Poached Eggs, Drizzled with Chilli Oil

+ Two Rashers of Bacon £2.50 + A Sausage £2 + Salmon £4

+ Halloumi £3 + Vegan Halloumi £3.50

(GF/VG on request)

Spanish Style Chorizo Hash £15

Sautéed Sliced Potatoes, Roasted Peppers, Chorizo. Sautéed Red Onions Topped with Two Free Range Poached Eggs (GF)

Eggs Benedict £13

Two Poached Eggs, served on a Toasted English Muffin, with a choice of Smoked Streaky Bacon or Honey & Mustard Glazed Ham. Topped with Hollandaise Sauce

Eggs Florentine £11

Two Poached Eggs, Served on a Toasted English Muffin on a Bed of Sautéed Spinach. Topped with Hollandaise sauce

Eggs Royale £14

Two Poached Eggs, served on a Toasted English Muffin with Smoked Salmon. Topped with Hollandaise sauce

The Kitchen Breakfast Roll £12

2 Rashers of Back Bacon, 1 Dartmoor sausage, 1 Egg, 1 Hash Brown, served in a Rustic Roll

Free Range Eggs on Toast £8

Choose between either Three Fried, Poached or Scrambled Eggs on either a choice of Granary/White Toast

Gluten Free Bread +50p

+ Two Rashers of Bacon £2.50 + A Sausage £2

+ Salmon £4 + A Hash Brown £2 + Mushrooms £2

+ Tomato £1 + Beans £2

Homemade Granola & Greek Yoghurt £7.50

Served with Fruit Compote or Honey

Breakfast Baps £6

Choice of Either Bacon, Sausage or Free-Range Eggs

(GF on request)

+ Two Rashers of Bacon £2.50 + A Sausage £2.00

+ A Hash Brown £2 + A Free-Range Egg £2 + Mushrooms £2

+ Tomato £1 + Beans £2

Toasted Tea Cake & Butter £4

Toast & Butter £3.50

A choice of 2 x slices of either white or granary

+ Extra Butter 20p + Gluten Free 50p

Dietary Requirements:

(GF) - Gluten Free

(VG) - Vegan

(DF) - Dairy Free

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

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 (See overleaf).

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.

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 & DAIRY - Westcountry

SMOKED SALMON - Gloucester

FISH - Brixham

CRAB - Beer

SALAD - Topsham

VEGETABLES - Westcountry

**HERBS, SOURDOUGH
& CAKES**

- Made at The Kitchen

eccles & Belgians

- Ryders Bakery

MAINS

Dartmoor Beef Lasagne £17.50

Dartmoor Reared Beef, Slow Braised with Tomato, Garlic & Onion served with Garlic Ciabatta & House Salad Garnish

Mediterranean Vegetable Lasagne £16.50

Slow Roasted Mediterranean Vegetable Lasagne served with Garlic Ciabatta & House Salad Garnish

The Kitchen's Beef Burger £18

Dartmoor Reared 6oz Beef Burger, Aioli sauce, Tomato, Red Onion & Salad. served in a Rustic Roll, with Homemade Coleslaw, Beer Battered Onion Rings & Fries
(DF/GF on request) + Cheese £1 + Streaky Bacon £2

Garden Burger £17

Aromatic Veggie Burger served in a Rustic Roll with Tomato, Red Onion, Salad & Vegan Mayonnaise. Battered Onion Rings, Fries & a Salad Garnish **VG GF + Avocado** 50p

Battered Catch of the Day £19

Crispy Battered Catch of the Day, served with Chunky Chips, Minted Crushed Peas & Tartare Sauce

Traditional Wholetail Scampi & Chips £16

Served with Garden Peas & Homemade Tartare Sauce

Dartmoor Reared Honey & Mustard Glazed Ham, Egg and Chips £15

Honey & Mustard Slow Roasted Dartmoor Ham, Two Free Range Fried Eggs & Chunky Chips served with a House Salad Garnish & Piccalilli Chutney (GF on request)

Curry of the Day £16

Please see Specials Board for Curry of the Day. Served with Basmati Rice, Mango Chutney & Mini Popadoms **GF**

The Kitchen Ploughman's £17

A Choice of Either Honey & Mustard Glazed Ham, Mature Cheddar Cheese or Blue Stilton. Served with a House Baguette, Caramelised Red Onion Chutney, Homemade Pickled Onions, Crisps, House Salad Garnish & Slaw

The Kitchen's Scotch Egg £14

Please see Specials Board for Chefs Scotch Egg of the Week. Served with a House Salad, Caramelised Red Onion Chutney & Fries **GF**

Dietary Requirements:

(GF) - Gluten Free (VG) - Vegan (DF) - Dairy Free

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SALADS

Smoked Mackerel £16

Flaked Smoked Mackerel Fillets, Pickled Cucumbers, Marinated Olives & Cherry tomatoes. Dressed with a Horseradish & Crème Fraîche Dressing with Garlic Roasted Croutons.

Beetroot & Giant Couscous Salad £16

Giant Couscous Dressed in a Salsa Verdi Sauce, Roasted Beetroot. Pickled Shallots, Candied Walnuts & Confit Cherry Tomatoes.

OPEN WRAPS £17

All wraps are served with Fries

- **Southern Fried Chicken**, Smoked Streaky Bacon, Cheddar Cheese, Salad & BBQ Sauce
- **Crispy Catch of the Day Goujons**, Tartare Sauce, Salad & Pickled Cucumber Ribbons
- **Herby Marinated Fried Halloumi**, Pickled Carrot, Sweet Chilli Sauce & Salad (GF on request)

FLATBREADS £16

All Our Flatbreads are Garnished with Salad, Crispy Spiced Chickpeas, Pickled Red Cabbage.

- **Lime & Chilli Marinated Chicken**, Hummus, Topped with Minted Yoghurt
- **Baba Ganoush**, Feta Cheese, Toasted Seeds & Cherry Tomatoes
- + Halloumi £3 + Vegan Halloumi £3.50

Gluten Free Available +50p

SANDWICHES

All our sandwiches are served on a choice of White/Brown Bloomer or **Gluten Free Bread +50p**. Served with a House Salad, The Kitchen Coleslaw & Crisps. (Vegan Cheese Available)

- **Cheddar Cheese & Caramelised Red Onion Chutney** £12
- **Honey & Mustard Roasted Ham, Cheddar Cheese & Caramelised Red Onion Chutney** £14
- **Prawn Marie Rose** £14
- **Coronation Chicken** £14
- **Maple roasted Carrot Hummus, Spinach & Crispy Shallot** £13

JACKETS GF

Served with a House Salad & The Kitchen Coleslaw (Vegan Cheese Available)

- **Prawn Marie Rose** £14
- **Coronation Chicken** £14
- **Cheese & Beans** £12

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& CAKES**

- Made at The Kitchen

ECCLES & BELGIANS

- Ryders Bakery

Hot DRINKS

Coffee (Decaf available)

Cappuccino	£3.95
Latte	£3.95
Americano	£3.95
Flat White	£3.95
Mocha	£4.15
Hot Chocolate (GF / VE)	£3.95
Deluxe Hot Chocolate (Cream & Marshmallows)	£4.50
Chai Latte	£3.95
Dirty Chai	£4.15

Iced Coffee

Iced Coffee	£4.25
Iced Chai	£4.25
Iced Mocha	£4.50

Syrups 75p

Caramel, Vanilla, Hazelnut, Butterscotch,
Salted Caramel, Gingerbread

Tea

Breakfast Tea	£3.20
Decaf Tea	£3.20
Herbal Tea	£3.20
Earl Grey, Peppermint, Green, Lemon & Ginger, Raspberry & Cranberry, Redbush, Camomile	

Milk alternatives:

Soya FREE

Oat +50p

Extra Milk +50p

Cold DRINKS

Alcoholic Drinks

Becks Blue (Non-alcoholic) £5.50

Lyme Gold £6.50

Lyme Regis Brewery Golden Ale 3.4%

Longshore Lager £6.50

Lyme Regis Brewery Gluten Free Lager 4%

Rekorderlig Cider £6.50

Strawberry & Lime or Wild Berries

Bulmers Original Cider £6

Prosecco 20cl £8

House Wines

175ml	250ml	Bottle
£6.50	£7.50	£25

**Merlot / Pinot Grigio / Sauvignon /
Zinfandel Rosé**

Spirits

Gin & Tonic or Lemonade £6.50

Pink Gin & Tonic or Lemonade £6.50

Soft Drinks

Luscombes £4

Ginger Beer (Hot or Cool), Raspberry Crush,
Sicilian Lemonade, Sparkling Elderflower

Cawston Sparkling Rhubarb £3.50

Pepsi, Pepsi Max or Sprite £3.00

Cloudy Apple Juice £3.50

Orange Juice £3.50

Peach Iced Tea £5

Strawberry Iced Tea £5

Matcha £5

(please ask for flavours)

Smoothies & Milkshakes £6

(Please ask for flavours)