

# Two-Course Set Lunch Menu £ 13.90

(Single Starter £5.50, Single Main Course £ 11.50)

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 ..... £ 8.50
- A variety of home-made desserts available from the bar ..... £ 5.50
- Yarde Farm ice cream  
(Clotted Cream Vanilla, Honeycomb Delight, or Chunkie Chocolate)  
1 scoop: £2.30 2 scoops: £4.00 3 scoops: £5.00



## Tea & Coffee

- Pot of coffee/tea, per person ..... £ 2.60
- Speciality teas (Camomile, Darjeeling, Earl Grey, Fruit, Mint, Redbush) ..... £2.70
- A selection of home-made cakes from the Bar ..... see bar counter

### Local Suppliers

<b>Bread</b>	<b>Fruit and Vegetables</b>
The Bake House, Salcombe	Alan's Apple, Kingsbridge
<b>Cheese</b>	<b>Meat</b>
ISCA Foods, Exeter	Andrew James Butchery, Cullompton
<b>Coffee</b>	M C Kelly, Crediton
Hawkins Coffee, Budleigh Salterton	<b>Milk and Cream</b>
<b>Crab Meat</b>	Longmans Dairy, Yeovil
Excel Shellfish, Kingsbridge	<b>Rapeseed Oil</b>
<b>Fish</b>	Bell and Loxton, South Milton
Newbrook Fish, Dartmouth	
Rex Down, Barbican, Plymouth	

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)



2018-7



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.

**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 speak to a member of staff prior to ordering.

## Starters & Light Bites

Home-made soup of the day with crusty French bread . . . . .	£ 5.30
Home-made soup and half sandwich of the day . . . . .	£ 6.30
Home-made mushroom, chicken and duck liver pâté with finger toast and salad garnish . . . .	£ 6.00
Classic prawn cocktail with a savoury sauce, brown bread and butter . . . . .	£ 7.00
Finest Scottish salmon locally smoked with brown bread and butter . . . . .	£ 9.00
Chef's daily starter (from Two-Course Set Menu overleaf) . . . . .	£ 5.50
Portion of chips . . . . .	£ 3.50
Whole baguette – with butter, <i>or</i> rapeseed oil and balsamic vinegar . . . . .	£ 3.00

### Plates to Share

Houmous with vegetable sticks and pitta bread (Chickpeas, roasted carrot and garlic, lemon juice, coriander, olive oil) . . . . .	£ 5.50
Slices of Westcountry sausage with honey and sesame seeds . . . . .	£ 6.50
Olives and feta cheese . . . . .	£ 6.50
Combination of all three of the above . . . . .	£ 12.50



## 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 . . . . .	£ 5.90	£ 7.70	£ 10.20
Coronation Chicken (lightly curried) . . . . .	£ 6.00	£ 7.80	£ 10.30
Cheese (Westcountry Cheddar) . . . . .	£ 5.00	£ 6.80	£ 9.30
Somerset Brie and cranberry . . . . .	£ 5.60	£ 7.40	£ 9.90
Finest Scottish salmon locally smoked . . . . .	£ 9.00	£ 10.80	£ 13.30
Prawns with savoury sauce. . . . .	£ 7.00	£ 8.80	£ 11.30
Hand-picked local crab, lightly bound with mayonnaise . . . . .	£ 10.00	£ 11.80	£ 14.30
Tuna with sweetcorn, lightly bound with mayonnaise . . . . .	£ 6.30	£ 8.10	£ 10.60
Houmous, roasted red pepper and rocket leaves . . . . .	£ 5.50	£ 7.30	
Bacon and cheddar cheese melt . . . . .		£ 8.75	

### Toasted Sandwiches

Cheese and onion <i>or</i> cheese and tomato . . . . .	£ 6.50
Ham and cheese <i>or</i> just cheese . . . . .	£ 6.50

## Cold Main Courses

Marinated artichoke salad with mozzarella and rocket leaves . . . . .	£ 8.50
Caesar salad (roast chicken, bacon, croutons, lettuce, topped with Caesar dressing) . . . . .	£ 9.50
Antipasto platter (prosciutto, chorizo, Cheddar cheese, local ham, artichoke, olives) . . . . .	£ 9.50
A selection of cheese platter (Somerset Brie, Stilton, Mature Cheddar) with chutney, baguette, grapes, and salad leaves . . . . .	£ 11.20
*Seafood platter (local crab, smoked mackerel, prawns, smoked salmon) . . . . .	£ 20.00

*\*This dish could be shared.*



## Hot Main Courses

Prime Westcountry sirloin steak with a mushroom and tomato garnish . . . . .	£ 19.95
Breadcrumbed whole tail scampi . . . . .	£ 11.00
Beer battered fish of the day (see Bar) . . . . .	£ 12.50

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

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Fresh fish from Plymouth Market (see <i>Menu of the Day</i> ) . . . . .	£ 14.95
Chef's daily specials (from <i>Two-Course Set Menu overleaf</i> ) . . . . .	£ 11.50

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



## Children's Menus

Chicken pieces with chips and peas . . . . .	£ 6.50
Battered fish goujons of the day with chips and peas . . . . .	£ 6.50
Cheese and tomato mini-pizza with chips and peas . . . . .	£ 6.50

