

WHILE YOU WAIT

OLIVES	£3	GF	V
HONEY & SPELT LOAF With herb oil & balsamic	£3	V	
GRAIN MUSTARD & HONEY ROASTED SAUSAGES	£4		
CRISPY LEMON & THYME HALLOUMI	£3		
BAKED CAMEMBERT Studded with garlic & rosemary served with warm bread and red onion marmalade	£9	GF	V

TO START

CAJUN CALAMARI Crisp cajun calamari, served with sweet chilli sauce & dressed salad	£7		
CRAB BRUSCHETTA Brixham crab & poached crayfish bruschetta, avocado, ruby grapefruit & basil	£7	GF	
SOUP OF THE DAY Please ask for today's soup	£5	GF	V
ASPARAGUS Charred asparagus, rocket, toasted almonds balsamic & parmesan	£7	GF	V
CHICKEN & APRICOT Terrine, chicken liver parfait, piccalilli, brioche toast	£7	GF	
GOLDEN DEEP FRIED BRIE Cranberry sauce and dressed rocket	£6	V	

GF Gluten free

V Vegetarian

ME NU

LLOYD'S KITCHEN

MAINS

CORNFED CHICKEN	£15	GF
Free range chicken breast served with chorizo & potato hash, creamed spinach, shallot rings, garlic & lemon thyme jus		
ROAST PORK TENDERLOIN	£16	GF
Roasted summer vegetables, smashed sweet potato, HOI Sin jus		
SEAFOOD CURRY	£17	GF
Monkfish, king prawn & salmon curry, cardamon & coriander basmati, fennel slaw & popadom Vegetarian option available)		
FISH & CHIPS	£15	
Battered chunky cod fillet coated in chef's own batter, served with triple-cooked chips, tartare sauce, home-made mushy peas & lemon		
10oz RUMP STEAK	£18	GF
21-day aged rump steak, served with triple-cooked chips and dressed rocket		
MUSHROOM MEZZELUNE	£14	V
Porcini & ricotta filled pasta, with a sage butter, kale & tender stem broccoli		

SIDE ORDERS

HAND-CUT CHIPS	£3	
SKIN ON FRIES	£3	GF
NEW POTATOES	£3	GF
HOUSE SALAD	£3	GF
MUSHY PEAS	£2	GF
ONION RINGS	£3	

DESSERTS

AFFAGATO	£6	
Two scoops of vanilla ice cream, Espresso coffee, liqueur, biscuits		
A SELECTION OF FINE CHEESES	£8	GF
Served with biscuits & Westcountry cider apple chutney		
ORANGE POLENTA CAKE	£6	GF
Marmalade syrup, chocolate ice cream		
WHITE CHOCOLATE & BAILEYS CHEESECAKE	£6	
Caramelised banana, chocolate sauce		
PEACH TART	£6	
Peach tart tatin, Amaretto Mascarpone		

SPECIALS

RED WINES

HOUSE RED WINE

175ml £5.65 250ml £6.95 Bottle £18.00

ANAKENA 'BIRDMAN SERIES' CABERNET SAUVIGNON, CHILE

Bottle £20.00

MONTEPULCIANO D'ABRUZZO GALADINO, ITALY

Bottle £23.00

PINOT NOIR, DEVIL'S CORNER, AUSTRALIA

Bottle £32.00

CA'VITTORIA OLD TRUE ZIN (ORGANIC), PUGLIA, ITALY

Bottle £20.00

PINOTAGE, THE DEN, PAINTED WOLF, SOUTH AFRICA

Bottle £24.00

MATSU EL PICARO TORO, SPAIN

Bottle £26.00

BORDE RIO WINEMAKERS SELECTION MALBEC, ARGENTINA

Bottle £22.00

RIOJA RESERVA, AZABACHE, SPAIN

Bottle £28.00

ROSE WINES

BLUSHMORE ZINFANDEL ROSÉ, ITALY

175ml £5.95 250ml £7.25 Bottle £22.00

PIERRE BRÉVIN ROSÉ D ANJOU, FRANCE

Bottle £22.00

BEERS & CIDERS

PERONI

(330ml) 5.1% £3.95

SAN MIGUEL

(330ml) 5.0% £3.95

KOREV

(568ml) 4.8% £4.85

TRIBUTE ALE

(500ml) 4.2% £4.75

MAGNERS

(568ml) 4.5% £4.85

DEVON MIST CIDER

(500ml) 4.5% £4.85

SOFT DRINKS

COCA COLA

(330ml) £2.70

DIET COKE

(330ml) £2.55

ORANGE, APPLE AND CRANBERRY JUICE

£2.50

COCA COLA & DIET

(330ml) £2.55

LUSCOMBE DRINKS

£3.35

LIGHT & CRISP WHITE WINES

HOUSE WHITE WINE

175ml £5.65 250ml £6.95 Bottle £18.00

MUSCADET DE SERVE ET MAINE SUR LIE BLEU, FRANCE

Bottle £22.00

MALANDRINO PINOT GRIGIO, VENETO, ITALY

175ml £5.85 250ml £7.35 Bottle £21.00

MUD HOUSE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Bottle £26.00

ANAKENA 'BIRDMAN SERIES' SAUVIGNON BLANC

Bottle £20.00

MAKULU CHENIN BLANC, SOUTH AFRICA

Bottle £22.00

CLOUDY BAY, SAUVIGNON BLANC, NEW ZEALAND

Bottle £36.00

BIG BOMBORA CHARDONNAY, AUSTRALIA

Bottle £21.00

ALBARINO, LAURENT MIQUEL, SOUTH OF FRANCE

Bottle £28.00

MONTAGNY, LOUIS LATOUR, FRANCE

Bottle £32.00

SPARKLING WINES & CHAMPAGNE

CANTI PROSECCO D.O.C, MILANO, ITALIA

125ml £6.45 Bottle £24.00

PAUL LANGIER BRUT CHAMPAGNE, FRANCE

Bottle £38.00