

LOTEHOUSE

WINE • FOOD

Homemade rosemary focaccia, olive oil & balsamic.....£ 3.5

Starters

Curried cauliflower, green tahini sauce, toasted almonds (v)£ 6.5
PICPOUL, Mas Saint Laurent, 2016, Languedoc-Rousillon, France £ 7

Gilt head bream, chorizo, shallots, coriander & lemon yogurt.....£ 7.5
CARIGNAN, De Chansac, 2017, Pays D'Oc, France £ 6

Pan fried duck liver, smoked bacon, garlic, mushroom.....£ 7
MONTEPULCIANO/AGLIANICO, Palladino, 2014, Biferno, Italy £ 5.5

Potato gnocchi, leek, tomato sauce, parmesan.....£ 6.5
SOUVENGIER GRIS/MUSCARIS, Colombette, 2018, France £ 6

Mains

Hake fillet, cornish potatoes, spring greens, gazpacho sauce.....£ 17
CHARDONNAY, Albert Bichot, 2016, Chablis, France £ 9.5

Herb crusted lamb rump, cauliflower puree, leek fondue, crispy potato,
tapenade jus.....£ 19
CABERNET SAUVIGNON/CARIÑENA/GARNACHA, Cal Pla, 2015, Priorat, Spain £ 9

Mushroom & truffle risotto (v).....£ 14
CHARDONNAY 2016, Icare, Cotes du Thongue, France £ 6.5

Red wine braised beef cheeks, mashed potato, chantenay carrots,
braising jus.....£ 17
CARIGNAN/SYRAH/GRENACH, Chateau Grand Caumont, 2015, Corbieres, France £ 6.5

Sides

Purple sprouting broccoli, chilli, soy, sesame (v) £ 4

Wilted greens, garlic, shallots (v) £ 4

Truffle crushed potatoes (v) £ 3.5

All our food is freshly prepared daily on the premises. Ingredients are sourced as locally as possible from Kingfisher Brixham, M C Kelly Elston Farm, & Challices, Totnes. Not all ingredients are included on the menu, please ask a member of staff if you have any allergy or dietary requirements

Desserts (v)

Warm dark chocolate fondant, homemade vanilla ice cream.....	£ 6.5
<i>LBV Port, Niepoort, 2013, Portugal</i>	£ 8.5
Frangipane tart, homemade ice cream	£ 6.5
<i>MOSCATO, Asti Spumante, Araldica, Piemonte, Italy</i>	£ 7
Vanilla pannacotta, cinnamon shortbread, raspberry coulis.....	£ 6.5
<i>TORRONTÉS, Familia Zuccardi, Mendoza, Argentina</i>	£ 6.5
Homemade ice cream (2 scoops):.....	£ 6
guinness, vanilla, amaretto	
English cheese board (brie, cheddar, stilton, fig & apple chutney).....	£ 9

Dessert Wines

Familia Zuccardi Torrontes 2015.....	£ 6.5
Loosen Riesling Auslese.....	£ 24 (1/4 Bottle)
Asti Spumante, Araldica, Piemonte, Italy	£ 7
White Port, Kopke, NV, Portugal	£ 7
LBV, Niepoort, 2013, Portugal	£ 8.5

Liqueur Coffee..... £ 6

Brandy/Expre (Coffee Liqueur)/Vodka/Dark Rum/Amaretto/Cointreau/Grand Marnier/Irish Whiskey

Espresso Martini..... £ 8

Absolute Vodka/Expre/Patron XO/Espresso/Gomme

Coffee or Tea..... £ 2.5

Americano/Latte/Cappuccino/Espresso/Double Espresso/Machiato/Double Machiato
Selection of Teas

All our food is freshly prepared daily on the premises. Ingredients are sourced as locally as possible from Kingfisher Brixham, M C Kelly Elston Farm, & Challices, Totnes. Not all ingredients are included on the menu, please ask a member of staff if you have any allergy or dietary requirements