

LOTEHOUSE

WINE • FOOD

Roasted onion bread, marmite butter (v)£ 3.5

Starters

Curried cauliflower, tahini sauce, toasted almonds (v)£ 6.5

PICPOUL, Mas Saint Laurent, 2016, Languedoc-Rousillon, France £ 7

Cornish mackerel fillet, herb yogurt, chorizo, marinated tomatoes.....£ 7

SOUVENGIER GRIS/MUSCARIS, Colombette, 2018, France £ 6

Boneless chicken thigh, charred baby gem, wild garlic miso mayonnaise....£ 7.5

MONTEPULCIANO/AGLIANICO, Palladino, 2014, Biferno, Italy £ 5.5

Pan fried duck liver, balsamic shallots, toasted onion bread.....£ 7

CHARDONNAY, Albert Bichot, 2016, Chablis, France £ 9.5

Mains

Pollock fillet, braised spelt, smoked paprika aioli, wild garlic,
tomato coulis.....£ 17

CARIGNAN, De Chansac, 2017, Pays D'Oc, France £ 6

Lamb rump, new season asparagus, leek fondue, crispy potato,
tapenade jus.....£ 19

CABERNET SAUVIGNON/CARIÑENA/GARNACHA, Cal Pla, 2015, Priorat, Spain £ 9

Pea & mint risotto, parmesan.....£ 14

CHARDONNAY 2016, Icare, Cotes du Thongue, France £ 6.5

Slow roasted pork belly, wholegrain mashed potato, roasted onions,
salt & vinegar cucumber, pork & fennel jus.....£ 18

CARIGNAN/SYRAH/GRENACH, Chateau Grand Caumont, 2015, Corbieres, France £ 6.5

Sides

Wilted greens, garlic, shallots (v) £ 4

Purple sprouting broccoli, chilli, soy, sesame (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>Tawny Port, Niepoort, NV, Portugal</i>	£ 8.5
Vanilla pannacotta, toffee sauce, cinnamon crumble	£ 6.5
<i>WHITE PORT Kopke, NV, Portugal</i>	£ 7
White chocolate mousse, macerated berries, ginger shortbread	£ 6.5
<i>LATE HARVERSTTORREONTES, Familia Zuccardi, Mendoza, Argentina</i>	£ 7
Homemade ice cream (2 scoops):.....	£ 6
guinness, coffee & walnut, vanilla, limoncello, irish coffee	
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
Tawny Port, Niepoort, NV, 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

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