

LOTEHOUSE

WINE • FOOD

Rosemary focaccia, extra virgin olive oil, balsamic vinegar.....£ 3.5

Starters

Monkfish tail, chorizo, leek, chilli, smoked paprika aioli.....£ 7
SOUVEGNIER GRIS/MUSCARIS, Colombette, 2014, Barbejo, France £ 6

Pan- fried duck livers, smoked bacon, mushroom, celeriac remoulade.....£ 7
NERO D'AVOLA, Rupe Secca, 2016, Sicily £ 5.5

Carrot & cumin soup, toasted seeds (v).....£ 6.5
FIANO, Carlomagno, 2017, Puglia, Italy £ 6

Pan seared scallops, cauliflower purée, pickled cauliflower, crispy bacon.....£ 10
PINOT GRIS/RIESLING/GEWÜRTZTRAMINER, Yealands, 2018, Marlborough, New Zealand £ 7.5

Mains

Pheasant breast, roasted jerusalem artichoke, buttered leeks, thyme jus.....£ 16
NERO D'AVOLA, Rupe Secca, 2016, Sicily £ 5.5

Hake fillet, horseradish mashed potato, sage velouté.....£ 17
VERDELHO, Ai Galera, 2017, Tejo, Portugal £ 5

Turkey breast, braised red cabbage, black pudding beignet, five
spice sauce.....£ 15
CHARDONNAY 2016, Icare, Cotes du Thongue, France £ 6.5

Wild mushroom & truffle risotto.....£ 14
MALBEC, Gouguenheim, 2015, Mendoza, Argentina £ 6.5

8oz venison haunch, fondant potato, spinach, red wine sauce.....£ 19
CABENET SAUVIGNON/SYRAH, 1936, 2009, Cotes de Thongue, France £ 7

Sides

Spiced cauliflower, tahini sauce, toasted almonds (v) £ 4

Purple sprouting, shallot, chilli, soy sauce (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, vanilla ice-cream.....	£ 6.5
<i>LBV Port, Niepoort, 2012, Portugal</i>	£ 8.5
Orange blossom posset, vanilla shortbread, toasted hazelnuts.....	£ 5.5
<i>TORRONTES, Familia Zuccardi, Mendoza, Argentina</i>	£ 6.5
Cox apple strudel, creme anglaise.....	£ 6.5
<i>WHITE PORT, Kopke, Portugal</i>	£ 7
Homemade ice-creams (2 scoops): vanilla/coffee & walnut/blackberry/almond/cinnamon/dulce de leche.....	£ 6
English cheese board (brie, cheddar, stilton, quince jelly).....	£ 8.5

Dessert Wines

Familia Zuccardi Torrontes 2015.....	£ 6.5
Loosen Riesling Auslese.....	£ 24 (1/4 Bottle)
Kopke White Port.....	£ 7
Niepoort LBV.....	£ 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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