

Johns

START THE DAY

HEARTY

Locally sourced, quality produce from trusted suppliers, cooked simply and served generously

Johns' West Country Breakfast 14.25

Butcher's sausages and West Country bacon, served with a free-range fried egg, Portobello mushroom, roasted tomatoes and homemade potato rösti, with your choice of local white, brown or sourdough toast and butter (gfo/dfo)

Johns' Best Breakfast Butty 12.50

Our ultimate breakfast sarnie — local butcher's sausages, West Country bacon and a free-range fried egg, all piled into toasted sourdough for a hearty breakfast

West Country Breakfast Baps 8.25

A soft, generously sized white bap with your choice of two fillings: local butcher's sausage, West Country bacon or a free-range fried egg (vo/gfo/dfo)

CLASSIC

Perfectly poached local free range eggs with silky indulgent hollandaise, ever popular

Eggs Benedict 13.75

Two perfectly poached free-range eggs on a toasted English muffin with home cooked ham, finished with rich, silky hollandaise sauce

Eggs Florentine 11.75

Two perfectly poached eggs atop a toasted English muffin, layered with wilted spinach and drizzled with rich hollandaise sauce (v)

FRESHLY SQUEEZED ORANGE JUICE

4.50

LIGHTER

Nourishing breakfast choices made with fresh, wholesome ingredients

Chilli Crisp Avocado Toast 12.25

Fresh sliced avocado topped with Devon chilli crisp, pumpkin seeds & fresh crispy kale on toasted sourdough (vn/df/gfo) **NEW**

Upgrade with a poached egg

Wildflower Honey Ricotta Toast 12.25

Toasted sourdough topped with creamy ricotta, fresh seasonal fruit and a generous drizzle of Johns' local wildflower honey. Naturally sweet with a lovely balance of creamy, fruity and honeyed flavours (v/gfo) **NEW**

Nourishing Breakfast Pot 9.75

Creamy Greek or coconut Greek-style yogurt topped with Johns' homemade granola, berry compote, and fresh seasonal fruit (v/vno/gf/dfo)

ADD ANY EXTRAS

Local Butcher Pork Sausage 1.95

Cornish Farmhouse Back Bacon (2) 1.95

Free-Range Fried or Poached Egg 1.95

Roasted Portobello Mushroom 1.95

Homemade Potato Rösti 1.95

Sourdough Toast & Butter 1.95

We are proud to be bringing you the very best of local, homemade and seasonal produce. Our deli kitchens craft every dish fresh to order—always worth the wait!

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DELI CLASSICS

SOURDOUGH TOASTIES

Westcountry Ham, Comté & Sticky Figgy Toastie NEW 14.00

Toasted sourdough filled with homecooked Westcountry ham, gooey French Comté and Johns sticky figgy chutney. Delicious balance of savoury and gently sweet flavours (gfo)

Chicken, Mozzarella, Sun Blushed Tomato & Pesto 14.00

Roasted free-range chicken with melting Italian mozzarella, sweet sun-blushed tomatoes and fresh basil pesto (vo/gfo)

Westcountry Bacon, Devon Sharpham Brie, Sweet Chilli Jam & Toastie NEW 14.00

Creamy Devon Brie, crispy bacon and a generous spoonful of Johns sweet chilli jam. Rich, savoury and indulgently gooey, with just the right touch of sweet heat (gfo)

Triple Cheese, Spicy Tomato & Caramelised Onion Toastie NEW 13.50

Vintage cheddar, Cornish gouda & red Leicester with Johns spicy tomato & caramelised onion chutney for a sweet, smoky kick (v/gfo)

Miso Mushroom, Caramelised Onion & Crispy Kale Toastie NEW 13.50

Miso glazed portobello & wild mushrooms, soft cheese, caramelised onions and crispy kale. Deeply flavoursome, comforting & completely plant-based (vn/df/gfo)

Korean BBQ Pulled Pork Bap 14.00

Homemade pulled pork, slow-cooked in a rich, sticky Korean BBQ sauce and piled into a soft white bap with Johns homemade coleslaw (gfo/dfo) NEW

All served with a choice of homemade coleslaw, potato salad, roasted vegetable pasta salad or seasonal salad, plus Two Farmers lightly salted crisps and a dressed salad garnish

SOUPS OF THE SEASON

Made in-store with fresh, seasonal produce, packed with comforting flavours

Ask for our specials today

Soup & 1/2 Toastie 12.00

Upgrade your lunch with a choice of a comforting bowl of our freshly made seasonal soup, paired with 1/2 of a golden, gooey Johns sourdough toastie. Hearty, warming and perfect for a satisfying lunch.

Soup & Baguette 9.00

Choose from our seasonal soup specials, served with freshly baked 1/2 baguette and butter

JOHNS SIGNATURE SANDWICH

A much-loved customer favourite, our Devon Crab Baguette is generously filled with handpicked 50/50 white and brown crab meat

Handpicked Devon Crab Baguette 16.50

Crab with lemon mayonnaise, green leaves and a wedge of lemon served in a stone baked sourdough baguette with a dressed house side salad, Two Farmers crisps and choice of any Deli salad (gfo/dfo) **When in season**

Johns DELI TO TABLE

PLATTERS

A generous selection of highlights from our deli, thoughtfully brought together on one delicious platter for you to enjoy

Italian Charcuterie Board 15.00

An authentic selection of Italian Prosciutto Crudo, Milano Salami, and Coppa charcuterie, paired with crisp Italian extra virgin olive oil lingue flatbreads, crunchy cornichons and rocket **NEW**

Johns Deli Pâté & Pickles Board 14.75

Choose one of our selected deli pâtés:
Duck & Orange | Wild Boar | Chicken Liver & Port

Served with freshly baked crusty baguette, butter and pickles, alongside a dressed mixed leaf salad garnish with vine tomatoes and cucumber (gfo) **NEW**

West Country Ploughman's Platter 15.00

West Country ham & vintage cheddar, served with a soft boiled free-range egg, Johns piccalilli, mini cornichons, freshly baked bread, butter and a vine tomato & cucumber mixed leaf dressed salad garnish (vo/gfo/dfo)

Scotch Egg Platter 14.75

Choose any scotch egg from our deli served with vintage cheddar, Johns piccalilli, fresh baked bread & butter, plus a dressed mixed leaf salad garnish with vine tomatoes & cucumber

Johns Cheese Collection Plate 14.75

A curated selection of Italian Gorgonzola, Quickes Cheddar & Sharpham Brie, with Devon honeycomb, walnuts, seasonal fruit, extra virgin olive oil crackers and butter

NEW

FROM OUR COUNTER

Homemade deli favourites, quality local produce and seasonal creations, made fresh and served with the flavours of Johns at the heart of every dish

Quiche Selection 14.25

- Warm Bacon, Caramelised Onion & Cheddar
- Warm Sunblushed Tomato, Spinach & Cornish Yarg (v)
- Warm Quiche of the Month - **Ask your server**
- Warm Crispy Maple Glazed Bacon & Red Onion Tart (gf)

Award Winning Pasties 14.25

- Devon Chuck Steak, Potato & Onion (df)
- Devon Cheddar Cheese & Onion (v)
- Chunky Devon Root Vegetables (vn/df)

Warm Homemade Homity 14.25

Layers of sliced potato, cheddar cheese, onions and fresh herbs (v/gf)

Homemade Egg Tortilla 14.25

A low-carb egg based option, packed with flavour -

Ask for this season's special

All served with your choice of homemade coleslaw, potato salad, celeriac remoulade or seasonal salad plus Two Farmers lightly salted crisps & a dressed salad garnish

v/vo - vegetarian/veg option | vn/vno - vegan/vegan option | gf/gfo - gluten free/gluten free option | df/dfo - dairy free/dairy free option.

Please advise us if you have any allergies, intolerances or sensitivities. Our kitchen makes dishes that contain all of the 14 main allergens. **AW26/27**

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SOMETHING SWEET

WARM DESSERTS

Indulgent Brownie 7.25

Choose from our Signature Brownie or Brownie of the Season served warm with your choice of West Country ice-cream or North Devon clotted cream (gf)

Frangipane Tart 7.25

Buttery pastry filled with rich almond frangipane and tart raspberries, baked until golden and served warm with your choice of Westcountry ice-cream or North Devon clotted cream (V)

DEVON CREAM TEA

For One 9.95

Enjoy a homemade plain or fruit scone, served with local Waterhouse Fayre strawberry jam and a generous pot of North Devon clotted cream

Accompanied by your choice of:

- Exmoor Tea or
- Roastworks Americano Coffee

CAKE COUNTER

Take a look at today's selection of freshly baked cakes, sweet treats and seasonal favourites including:

- Cakes
- Traybakes
- Sweet treats and seasonal favourites

+ More!

SPECIALITY REAL HOT CHOCOLATES

Milk Chocolate with Maple & Hazel 6.00

Real chocolate discs melted and whisked into hot milk with maple and hazelnut. Topped with cream & chocolate flakes (v/gf/dfo)

White Chocolate with Pistachio 6.00

Creamy real white hot chocolate discs blended with rich pistachio topped with cream, marshmallows & pistachio crumb (gf)

Gingerbread Hot Chocolate 6.00

Warm spices, real chocolate and creamy milk with a hint of caramel. Topped with whipped cream and a dusting of cinnamon (v/gf/dfo)

Add Marshmallows 1.00

ICE CREAM SHAKES

Caramel Cookie 6.00

Scoops of salted caramel & cookies and cream ice creams blended with whole milk & topped with cream & chocolate sauce

Berry Velvet 6.00

Scoops of real strawberry and raspberries & cream ice creams blended with whole milk, topped with whipped cream & berry sauce

Mint Midnight Crunch 6.00

A scoop of mint chocolate chip & real chocolate ice creams blended with whole milk & topped with whipped cream & chocolate sauce