

Johns

TAKEAWAY MENU

DELI PLATTERS & SALADS – Served all day

The Quintessential Devon Picnic for 2 ^{1 2 3 4 5 6} **£20.00**

Homemade bacon, caramelised onion & cheddar quiche, local butcher's pork scotch egg, free range Devon pork pie, West Country ham & salad sandwiches, Somerset brie & local chilli jam sandwiches, Devon apple chutney & Isle of Wight cherry vine tomatoes

Devon Ploughman's ^{1 2 3 4 6 10} **£11.00**

Free-range Devon pork pie, Godminster vintage organic cheddar, Devon apple chutney, balsamic onions, Isle of Wight cherry vine tomatoes, freshly baked multigrain bread & butter

Plant-based Ploughman's (vn/df/gfo) ^{1 4 5 8 9 10 12} **£10.00**

Homemade salad of the week, houmous, Mediterranean olives, balsamic onions, Isle of Wight cherry vine tomatoes, freshly baked multigrain bread & dipping olive oil

Homemade Deli Quiche & Salad (gfo) ^{1 2 3} **£8.00**

A slice of bacon, caramelised onion & cheddar quiche OR sunblushed tomatoes, fresh spinach and Trelawney cheese quiche (v) from our kitchen served with homemade deli salad, Isle of Wight cherry tomatoes & Two Farmers slightly salted crisps

Handmade Devon Pasty & Salad **£8.00**

Choose traditional Devon - chuck steak, potato & onion (df)¹ OR Devon cheddar & onion (v)^{1 3} OR Chunky Devon Root Veg pasty (vn/df)¹ with homemade deli salad, Isle of Wight cherry tomatoes & Two Farmers slightly salted crisps

DELI SALAD SELECTION

£9.00

Homemade in our deli kitchens with local, seasonal, quality ingredients. Choose one, two or three of the salads. See salad specials board. *Please ask for allergens.*

Please tell our team if you have any allergies or dietary requirements

Allergens/intolerances/sensitivities – Our produce is prepared in our kitchens which use gluten, peanuts, nuts, milk, soya, mustard, lupin, eggs, fish, crustaceans, molluscs, sesame seeds, celery, sulphur dioxide and other allergens.

¹*For allergens information, please see associated reference on last page of menu.*

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SWEET TREATS

Devon Cake Selection for 2 (v) ^{1 2 3 4 8} **£15.00**

Johns' famous chocolate brownie, homemade raspberry & almond tart, caramel shortbread, apple & blackcurrant flapjack & slice of Zing' orange, lemon & lime cake

Devon Clotted Cream Tea (v) ^{1 3} **£7.00**

Homemade scones, local strawberry jam, local farmhouse clotted cream

Individual Lemon Meringue Pie (v) **£4.25**

Tart lemon with mallow meringue

Individual Luxury Cheesecake (v) **£4.25**

Choose from Lotus Biscoff or strawberry glazed cheesecake

Our Famous Chocolate Brownie **From £2.60**

Traditional chocolate (v) ^{1 2 3} OR salted caramel (v/gf) ^{2 3} OR raspberry & walnut (vn/gf/df) ⁸

Raspberry & Almond Tart (v) ^{1 2 3 8} **£2.60**

Flapjacks & Shortbreads (v) **£2.60**

Choose your favourite from our Devon made selection

v – vegetarian

vn – vegan

gf – gluten free

df – dairy free

vo – vegetarian option

vno – vegan option

gfo – gluten free option

dfo – dairy free option

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¹For allergens information, please see associated reference on last page of food menu.

ALLERGENS:

Please see reference shown after dish dietary codes for associated allergens below:

Gluten¹, Eggs², Milk³, Soya⁴, Mustard⁵, Sulphur Dioxide & Sulphites⁶, Fish⁷, Nuts⁸, Celery⁹, Sesame¹⁰, Crustaceans¹¹, Peanut¹², Molluscs¹³, Lupin¹⁴