

# Johns

## APPLEDORE TAKE-AWAY MENU

### BREAKFAST & BRUNCH – Served until 1pm

**Johns' Famous Full West Country Breakfast (gfo/dfo) £9.00**

Local sausages, bacon, free-range fried egg, mushrooms, roast tomatoes, local white, brown or sourdough toast & butter

*Add an extra ... egg, mushrooms, sausage or bacon rasher £1.35*

**Johns' Best Breakfast Butty (dfo) £7.50**

The ultimate in breakfast sarnies! Local sausages, bacon & free-range fried egg in sourdough toast

**Local Sausage & Bacon Baguette £4.50**

**Vegan BLTA (vn/df/gfo) £7.50**

Aubergine bacon, leaves, tomato & avocado on toasted sourdough

*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.*

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## APPLEDORE TAKE-AWAY MENU DELI DISCOVERY BOXES – Served all day

- The Festive Devon Picnic for 2*** **£21.00**  
Homemade turkey, bacon & cranberry sandwiches, brie, spinach & sticky fig relish sandwiches, homemade honey roasted ham, sprout & chestnut quiche, local butcher's pork scotch egg, free range Devon pork pie, Christmas pickle & Isle of Wight cherry vine tomatoes
- Homemade Deli Quiche & Salad*** **£8.50**  
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 coleslaw, Isle of Wight cherry tomatoes & Two Farmers slightly salted crisps
- Handmade Devon Pasty & Salad*** **£8.50**  
Choose traditional Devon - chuck steak, potato & onion (df) OR Devon cheddar & onion (v) OR Chunky Devon Root Veg pasty (vn/df) with homemade deli coleslaw, Isle of Wight cherry tomatoes & Two Farmers slightly salted crisps
- Homemade Salad Selection*** **£8.50**  
*Choose 1, 2 or 3 salads from our deli salad selection*

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## APPLEDORE TAKE-AWAY MENU SUMMER SANDWICHES – Served all day

<b><i>Homemade Hearty Soup</i></b>	<b>£7.50</b>
<b>Bacon, Brie &amp; Cranberry Toastie</b>	<b>£7.50</b>
<b>Cheeky Cheddar &amp; Chilli Toastie</b>	<b>£7.50</b>

## FESTIVE AFTERNOON TEA FOR 2 – Served all day

**A sensational full festive afternoon tea for 2!** **£28.00**

Includes:

- Turkey, bacon & cranberry sandwiches
- Brie, spinach & sticky fig relish sandwiches
- Homemade quiche – honey roasted ham, sprout & chestnut
- Free-range Devon pork pie & Christmas pickle
- Homemade gingerbread brownie
- 2 mince pies with local farm clotted cream

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### SWEET TREATS

<b>Devon Clotted Cream Tea for 2</b> (v)	£7.50
Homemade scones, local strawberry jam, local farm clotted cream	
<b>Our Famous Chocolate Brownie</b>	
Traditional chocolate (v)	£2.80
Salted caramel (v/gf)	£3.20
Raspberry & walnut (vn/gf/df)	£3.20
<b>Festive Gingerbread Brownie</b> (v)	£3.20
<b>Sticky Stollen Bun</b> (vn)	£3.20
A deliciously sweet, gently spiced vanilla and almond flavoured dough, rolled with a rich spiced orange and almond frangipane paste	
<b>Blackberry &amp; Almond Tart</b> (v)	£2.80
Homemade frangipane tart	
<b>Flapjacks &amp; Shortbreads</b>	£2.80
Choose from apple & blackcurrant flapjack (vn/df), chocolate & coconut flapjack (v), yoghurt topped apple & blackcurrant flapjack (v) or luxury caramel shortbread (v)	
<b>Farmer Tom's Devon Clotted Cream Ice Cream</b> (v)	£2.50
Pot of honeycomb, chocolate OR vanilla clotted cream ice-cream	

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## APPLEDORE DRINKS MENU

### COFFEES

AMERICANO	£2.80
LATTE	£3.20
CAPPUCCINO	£3.00
FLAT WHITE	£3.00
CORTADO	£2.50
MACCHIATO	£2.50
ESPRESSO	£2.00
MOCHA	£3.20
CHAI LATTE	£3.20
BABYCCINO	£2.00

*Decaffeinated coffee & alternative milks too!*

### SPECIALITY TEAS

from

#### JOES TEA CO

£2.80

EVER-SO-ENGLISH BREAKFAST TEA
EVER-SO-ENGLISH DECAF
THE EARL OF GREY
QUEEN OF GREEN
FIESTY TURMERIC GURU
ST. CLEMENTS LEMON
PROPER PEPPERMINT

### LIMITED EDITION FESTIVE HOT DRINKS - £4.75

#### THE MINTY MOCHA (v/gf)

Roastworks coffee, real milk chocolate discs with mint syrup, topped with fresh whipped cream & mini candy cane

#### THE CHOC ORANGE

##### HOT CHOCOLATE (vn/gf/df)

Real dark chocolate discs with orange syrup, topped with Oatley cream & candied choc orange baton

#### THE PEPPERMINT

##### HOT CHOCOLATE (v/gf)

Real white chocolate discs with mint syrup, topped with fresh whipped cream & mini candy cane

**KOKOA REAL HOT CHOCOLATES** White (v/gf), Milk (vno/dfo/gf) or Dark (vno/dfo/gf) £3.20

**KIDS HOT CHOCOLATE** £2.60

### CLASSIC MILKSHAKES & FRESH SMOOTHIES £4.00

#### STRAWBERRY MILKSHAKE

#### BANANA MILKSHAKE

#### CHOCOLATE MILKSHAKE

#### SALTED CARAMEL MILKSHAKE (vn/df)

#### BERRY BLASTER (vn/df/gf)

Strawberries, banana & almond milk

#### CLEAN GREEN (vn/df/gf)

Spinach, avocado, mango, maple & coconut milk

#### Luscombe Organic Drinks & Frobisher's Fruit Juices from Devon £3.00

Sicilian still lemonade, cool ginger beer, St Clements, elderflower bubbly, raspberry sparkling lemonade, orange juice, apple juice or mango juice

**CANO WATER Still or Sparkling £1.80**

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