



A Sensational Full Afternoon Tea for Two! 36.00

West Country ham & salad sandwiches Somerset brie & local chilli jam sandwiches Homemade bacon, caramelised onion & cheddar quiche Local butcher's pork scotch egg Free range Devon pork pie Johns' red onion marmalade Cherry vine tomatoes 2 homemade scones, Devon clotted cream & local strawberry jam Roastworks Coffee or Exmoor Tea



Classic Devon Clotted Cream Tea (v) 9.50

2 homemade plain or fruit scones, local strawberry jam, Devon clotted cream and a pot of Exmoor Breezy Breakfast/Earl Grey Tea or a Roastworks Americano Coffee **Remember! Cream first in Devon!**



Delicious Desserts!

Giant Fruity Meringues (v/gf) 8.50 Fresh fruit, our berry compote & Devon clotted cream

NEW! Homemade Crumble (vn/gf/df) 6.00 Seasonal spiced apple & sultanas with oat & walnut topping, served warm. Why not add cream?

NEW! Homemade Treacle Tart (v) 6.00 Classic recipe in a deep shortcrust pastry, served warm. Why not add cream or ice cream?

Devon Clotted Cream Affogato (v) 5.75 Our twist on an Italian classic! Pour espresso coffee over local clotted cream vanilla ice cream, with an added surprise at the end!

Add Devon clotted cream or double cream 1.50 Add local luxury clotted cream vanilla ice cream 1.50

Cake Counter of Dreams!

Take a look at our tempting & tasty range of cakes, brownies, traybakes & tarts!

fresh Milkshakes

Deluxe Nuts About Brownie (v) 5.50 Chocolate ice-cream, milk, chocolate sauce, fresh whipped cream & Johns' brownie

> **Coco Caramel** (vn/gf/df) 4.95 Salted caramel ice-cream & oat milk



Merry Berry (v) 4.95 Local strawberry ice-cream & milk



Bananadrama (v/gf) 4.95 Local banana ice-cream & milk

v/vo - vegetarian/vegetarian option | vn/vno - vegan/vegan option | gf/gfo- gluten free/gluten free option | df/dfo - dairy free/dairy free option
Please tell our team if you have any allergies, intolerances or 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.



Autumn & Winter Menu



Deli Quiches, Tortillas & Hornity

All Deli to Table meals are served with a choice of a homemade deli salad, Two Farmers lightly salted crisps & house green salad 12.50

Pick your Deli Item

Homemade Quiches

Bacon, Caramelised Onion & Cheddar Sunblushed Tomatoes, Spinach, Cornish Yarg (v) Caramelised Red Onion, Walnut & Stilton (v/gf) Quiche of the Month - See our specials board

Homemade Tortillas

Beetroot, Caramelised Onion & Feta Tortilla (v/gf) Chorizo, Sweet Potato, Pepper & Onion (gf)

Homemade Homity

Layers of sliced potato, cheddar, onions & fresh herbs A Johns' twist on a West Country favourite! (v/gf)

& Pick your Deli Salad

See our sensational salad specials board to choose from our homemade deli salads or Rustic Deli Coleslaw (v/gf) Potato Salad (vn/gf/df) Celeriac Remoulade (vn/gf/df)

Create Your Own Salad Bowl

Made from scratch in our deli kitchens with local, seasonal & guality produce 11.50 Choose up to 3 salads from our homemade range. See today's salads on the specials board

NEW! Eat the Seasons Salad

A celebration of seasonal produce using the finest quality ingredients from our local producers.

Take a look at our specials board to discover this season's offering fresh from our deli kitchen

NEW! Homemade Croque Monsieur 11.50

Toasted sourdough filled with West Country ham, local mature cheddar, Dijon mustard & béchamel sauce Add a fried egg for a Croque Madame 1.50

Homemade Soup & Half a Toastie

Please see our specials board for today's soup!

Choose your half toastie 9.75

West Country ham, cheese & chilli jam (gfo) Triple cheese & red onion marmalade (v/gfo) Smoked tofu & kimchi (vn/df/gfo) Soup & freshly baked bread (vno/gfo/dfo) 7.75

Deli To Table Platters

Perfect for Two!

Quintessential Devon Picnic (gfo) 28.00

Our 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 Johns' red onion marmalade

Upgrade your Quintessential Picnic to a Full Afternoon Tea! Enjoy all this plus 2 homemade scones, Devon clotted cream, local strawberry jam, Exmoor Tea or Roastworks Coffee 36.00

Perfect for One!

Devon Ploughman's 15.75

Free range Devon pork pie Devon Haytor cheddar Johns' red onion marmalade Balsamic onions Cherry vine tomatoes Freshly baked multigrain bread & butter



Sandwiches & Toasties

Served with a homemade deli salad, Two Farmers lightly salted crisps & house green salad

Pick your Sandwich or Toastie

Handpicked Devon Crab - seasonal - (gfo/dfo) 14.50 Fresh crab meat, lemon mayo and leaves in a stone baked baguette with a lemon wedge

NEW! Smokey BBQ Pulled Pork & Cheese Toastie (gfo/dfo) 12.50 Homemade pulled pork, BBQ sauce and melting emmental cheese in toasted sourdough

NEW! Smoked Tofu & Kimchi Toastie (vn/df/gfo) 12.50 Smoked tofu, Bath Culture House kimchi and melting plant-based cheese in toasted sourdough

West Country Ham, Cheese & Chilli Jam Toastie (gfo) 11.50 A real treat with an artisan melting cheese medley & local chilli jam in sourdough

Triple Cheese & Red Onion Marmalade Toastie (v/gfo) 11.50 Local cheddar, vintage red Leicester & emmental with Johns' red onion marmalade in toasted sourdough

Mozzarella, Sun Blushed Tomato & Pesto Toastie (vno/gfo) 11.50 Melting mozzarella, succulent sun blushed tomatoes and a punchy basil pesto in sourdough

& Pick your Homemade Deli Salad

See our sensational salad specials board to choose from our homemade deli salads

Rustic Deli Coleslaw (v/gf) Potato Salad (vn/gf/df) Celeriac Remoulade (vn/gf/df)

Award-Winning Devon Pasties

Choose an award-winning Devon pasty served with a homemade deli salad, Two Farmers lightly salted crisps & house green salad 12.50

Devon Chuck Steak, Potato & Onion (df)

Devon Cheddar & Onion (v)

Chunky Devon Root Vegetable (vn/df)

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Seasonal Specials!

See our Specials Boards for more Tasty Temptations

Our food & Menu

We're proud to bring you the best of local, homemade, seasonal & quality produce from our deli kitchens. Our food is freshly prepared to order and always worth the wait!