



Psychic Supper

MENU

mains

COLD RIVER BATTERED COD ^{GF} **SU E F**

Locally sourced cod tail in a crispy cider batter served with house chips, minted peas & homemade tartar sauce

DEVON CRAB MAC & CHEESE **CR D G**

Macaroni in a lightly spiced cheese sauce with fresh crab, lemon and herb crumb & garlic bread

PANKO CHICKEN KATSU CURRY **E G SO**

Our own authentic Katsu curry made with onion, garlic, ginger, carrot and mild spices served with coconut rice, shredded chilli & spring onion.

THE BANK BURGER ^{GF?} **SU E G D M**

6oz beef patty with crispy bacon, melted Swiss cheese & black garlic mayo served with chips and a house salad

BHAJI BURGER ^V ^{VE?} ^{GF?} **C G M SU**

Root vegetable bhaji topped with curried mayo, mango chutney and pickled red onions served with chips and a house salad
Gluten Free Bun **E**

desserts

SALTED CARAMEL TART ^V **D E G**

Golden salted caramel tart with honeycomb & Yarde Farm clotted cream vanilla ice cream

DARK CHOCOLATE SPHERE ^V ^{VE} **SO**

Chocolate mousse filled sphere with chocolate soil & raspberry gel

RASPBERRY SORBET ^V ^{VE} ^{GF}

Two scoops of local sorbet topped with fresh raspberries & lemon zest

^{GF?} CAN BE GLUTEN FREE (please ask) | ^V VEGETARIAN | ^{VE} VEGAN | ^{VE?} CAN BE VEGAN (please ask)

D DAIRY **G** GLUTEN **M** MUSTARD **E** EGG **MO** MOLLUSCS **CR** CRUSTACEAN **C** CELERY
N NUTS **F** FISH **SU** SULPHUR DIOXIDE **S** SESAME **SO** SOYA **P** PEANUTS **L** LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.