

LOUNGE & BAR

Day Menu

how to order

- Take a seat at a table in our comfortable RF Lounge & Bar
 When you are ready, make a note of your table number and come up to our bar to place your order
 Once you have ordered you can relax and leave everything to us, we will deliver everything to your table

small plates

TODAY'S SOUP() (GF?) 7.75 With butter and your choice of white G, malted G, SO or gluten free bread E

CHICKEN LIVER PARFAIT (F?) 8.00 Smooth chicken liver parfait, sweet French onion jam, lambs lettuce and rocket salad, toasted sourdough 890 Kcal E. G. D. SU. S. SO. N

sandwiches

All of our sandwiches are served with a spicy tomato chutney, house salad, and crisps on your choice of White, Malted or Gluten Free Bread @F?

CHEDDAR & PICKLE W G, M, D 953 kcal 8.50

PRAWN MARIE ROSE, CRISP LETTUCE G, CR, M, D, E, F 673 kcal 10.00

ROAST BEEF, ROCKET WITH HORSERADISH G. M. D. E 680 kcal OR MUSTARD G, M, D 679 kcal

GAMMON HAM & MUSTARD G, M, D 684 kcal 8.50

ROAST TURKEY, CRANBERRY & STUFFING G, M, D 756 kcal

TUNA MAYONNAISE & CUCUMBER G. F. D. E. M 774 kgal

EGG MAYONNAISE, CRESS M G. M. D. E 722 kcal

TURKEY & HAM, LETTUCE, CUCUMBER, TOMATO & MAYONNAISE G, M, D, E 912 kcal 9.50

toasties

All of our toasties are served with a spicy tomato chutney, house salad, and crisps on your choice

of White, Malted or Gluten Free Bread GF? HOME ROASTED HAM & MATURE

CHEDDAR CHEESE G. M. D 974 kcal HOME ROASTED HAM & BRIE

G, M, D 1027 kcal MATURE CHEDDAR CHEESE TOMATO & RED ONION W G, M, D 882 kcal

HAM, CHEDDAR CHEESE & PINEAPPLE G. M. D 1076 kcal

BACON, BRIE & CRANBERRY G. M. D 1061 kcal

baked potatoes

Freshly baked potatoes served with a house salad @F CHEDDAR & BACON D, M 987 kcal PRAWN MARIE ROSE CR, M, D, E, F 741 kcal TUNA MAYONNAISE & CHEESE F. M. D. E 873 kcal 9.50 BEEF M, D 605 kcal OR VEGETABLE CHILLI M M, D 477 kcal CHEDDAR & BAKED BEANS (M), D 890 kcal 9.00 CHEDDAR M, D 829 kcal

brunch & lunch

CLUB SANDWICH @F?

Sliced chargrilled chicken, bacon, lettuce, tomato, egg and mayo on toasted sourdough, served with celeriac remoulade and a small house salad 1323 Kcal G, E, SU, S, M, C

COLD RIVER BATTERED COD @ Locally sourced cod tail in a crispy cider batter served with house chips, minted peas and tartar Sauce 1687 Kcal SU, E, F

CHICKEN CAESAR

Chargrilled chicken breast on a cos lettuce salad topped with sourdough croutons, crispy bacon and Parmesan shavings coated in our house Caesar dressing topped with a soft poached egg 1249 Kcal G, D, E, N, S, SO

STEAK SANDWICH @F?

Chargrilled steak cooked pink and thinly sliced with rocket, confit onions and béarnaise mayo served with celeriac remoulade and a small house salad 1107 Kcal G, D, E, N, M, S, SU, C

AVOCADO & POACHED EGGS ON TOAST (VE?)

9.00 Zesty smashed avocado served on thick cut toasted sourdough, poached eggs and roasted tomatoes. Finished with a balsamic glaze 848 Kcal G, D, E, N, S, SO, SU

PRAWN SALAD @

9.00

9.00

10.00

Prawns in a Marie Rose sauce on a salad of mixed leaves, tomato, cucumber, onion and fresh lemon 391 kcal CR, M, D, E, F

WELSH RAREBIT (F?) (V)

Our classic rarebit is made with local beer, Worcestershire sauce, mature cheddar, and Dijon Mustard, served with a spicy tomato chutney, house salad, and crisps 1382 Kcal G, D, F, M

COLD MEAT SALAD (GF?)

Roasted and sliced beef, turkey and gammon ham with spicy tomato chutney, house salad and your choice of white, malted or gluten free bread

PLOUGHMANS @F?

13.00 Roasted gammon ham with Devon blue, Cornish brie, cheddar, pickled onion, spicy tomato chutney and house salad, with your choice of white, malted or gluten free bread 1316 kcal G, M, D

TUNA MELT (GF?)

13.00 Gem lettuce, tuna mayonnaise, and melted mature cheddar served with a spicy tomato chutney, house salad, and crisps 1672 kcal F, G, D, M, E

sides

HOUSE CHIPS (E) 619 464 Kcal	4.50
GARLIC BREAD W 547 Kcal G, D	5.00
CHEESY GARLIC BREAD W 931 Kcal G, D	6.50
HOUSE SALAD (E) 6 155 Kcal M	4.50
HOUSE CIDER ONION RINGS (5) W @	
470 Kcal SU	5.75
SIDE OF SEASONAL VEG (F) 6 42 Kcal	5.00
ASIAN SLAW W 🕼 🚳 220 Kcal P, N, S	3.50
CELERIAC REMOULADE (© 6	
529 Kcal D, E, M, C	3.50
TRUFFLE, PARMESAN & CHIVE CHIPS	
V GF 586 Kcal D	6.00

afternoon tea @ @

FORTESCUE AFTERNOON TEA

G, D, E, F, CR, M, N 1938 kcal Per person 20.00 Westcountry tea or filter coffee, carrot cake, victoria sponge, eton mess, baked scone with fruit preserve and clotted cream, three demi brioche buns with a choice of fillings. Must be pre-booked 24hrs in advance

beverages

1207

5.50

3.50

3.50

1.50

All hot drinks are prepared using shared equipment. We cannot guarantee any hot drink is entirely dairy-free.

COFFEE D

13.00

18.00

18.00

18.00

14.00

9.50

13.00

Pot of Westcountry tea for one 4.00 Pot of speciality tea for one, choose from: 4.50 Peppermint | Green | Earl Grey | Berry | Red Bush | Darjeeling

(available either regular or decaffeinated) Pot of filter coffee for one Cafetière for one 4.50 Americano 4.00 Latte 4.50 Mocha 4.50 Flat white 8oz 4.00 Cappuccino 4.50 Add a Flavour Shot (please ask for flavours) 1.50 HOT CHOCOLATE D With cocoa dusting 4.50

cakes, pastries & treats

SCONE & BUTTER (GF?) (V) G, D, E 601 kcal 3.50

SCONE WITH PRESERVE & DEVONSHIRE CLOTTED CREAM

With whipped cream, marshmallows

and cocoa dusting

(GF?) (V) G, D, E 781 kcal

TRADITIONAL CREAM TEA

(GF?) 1563 kcal Per person 13 00 Two scones, preserve and Devonshire clotted cream, served with freshly brewed Westcountry tea for one G. D. F.

TOASTED TEA CAKE WITH BUTTER G. D 441 kcal

TOAST WITH BUTTER & JAM (GF?) G. D 452 kcal

DEVON ICE CREAM V 69

1 SCOOP 110 kcal 3.00 | 2 SCOOPS 220 kcal 5.50

3 SCOODS 330 kcal 7.00 Seriously good Yarde Farm Ice Cream made in Plymouth

Clotted Cream Vanilla D. P. N. SO Chunkie Chocolate SO, D. P. N. Strawberry SO, D, P, N Mint Choc Chip so D P N Salted Caramel E. D. N. SO Add Clotted Cream D

SELECTION OF CAKES, PASTRIES & TREATS GF?

Please ask for today's selection Individually priced

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.



