



# Psychic Supper

## MENU

### mains

#### COLD RIVER BATTERED COD <sup>GF</sup>

Locally sourced cod tail in a crispy cider batter served with house chips, minted pea purée and tartar sauce 1687 Kcal SU, E, F

#### PANKO CHICKEN PARMIGIANA

Panko coated chicken topped with a rich tomato sauce, mozzarella and Parmesan cheeses, grilled until crisp and served with chips and a house salad 881 Kcal C, D, G, M

#### 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

#### KATSU CURRY

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

Choose from:

Panko Coated Chicken 1334 Kcal E, G, SO

Panko Coated Sweet Potato and Aubergine <sup>V</sup> 1393 Kcal E, G, SO

#### THE BANK BURGER <sup>GF?</sup>

6oz beef patty topped with streaky bacon, melted Swiss cheese, confit onions, sweet French onion jam and house burger sauce, served with chips and a small house salad 1677 Kcal G, D, E, M, S, SO, SU

#### BHAJI BURGER

Root vegetable bhaji topped with curried mayo, mango chutney and pickled red onions, served with chips and a house salad 1215 Kcal C, G, M, SU

### desserts

#### MANGO CHEESECAKE

With mango compote, mango pearls and passionfruit shard 715 Kcal G, D, E, SO, SU

#### CHOCOLATE BROWNIE <sup>GF</sup> <sup>V</sup>

Dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet 695 Kcal SO, D, E

#### RASPBERRY SORBET <sup>GF</sup> <sup>V</sup> <sup>VE?</sup>

Two scoops of local sorbet topped with fresh raspberries & lemon zest 178 Kcal

#### 3 SCOOPS VANILLA DEVON ICE CREAM <sup>GF</sup> <sup>V</sup>

Three scoops of seriously good Vanilla Yarde Farm Ice Cream made in Plymouth 3 scoops 330 Kcal  
Add Clotted Cream D

<sup>GF</sup> GLUTEN FREE <sup>GF?</sup> CAN BE GLUTEN FREE (please ask) <sup>V</sup> VEGETARIAN <sup>VE</sup> VEGAN <sup>VE?</sup> 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.