



CARRIAGES

BAR & BRASSERIE

Lunch Menu

Appetisers

- MARINATED GREEN & BLACK PITTED OLIVES **V G** 3.00
- DIPPING BOARD OF RUSTIC BREAD **V GF** 3.00
Extra virgin olive oil and Balsamic vinegar
- CALAMARI 6.50
Served with lemon mayonnaise and salad garnish
- DUCK TERRINE 6.75
Duck foie gras and pistachio terrine with toasted rustic bread and Hogs Bottom red onion chutney
- MOULES MARINIERE **GF** 7.00 starter 14.00 main
River Exe mussels with a creamy white wine sauce served with rustic bread – main served with side of fries
- NACHOS: 6.75 individual 12.50 sharer
BEEF CHILLI OR
SPICY VEGETABLE CHILLI **V**
Served on tortilla chips topped with melted cheese and jalapeno peppers with guacamole, sour cream and salsa dips
- PRAWN COCKTAIL **GF** 6.75
Prawns in a Marie Rose sauce served on mixed leaves with brown bread and butter
- SOUP OF THE DAY **V** 5.25
Served with croutons and a warm roll and butter
- CARRIAGES MELON **V G** 6.50
With elderflower sorbet and pomegranate pearls
- THAI FISHCAKE **G** 6.50
Thai spiced cod and prawn fishcake served with sour cream and sweet chilli sauce
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Pastas & salads

- KING PRAWN & AVOCADO SALAD **G** 12.50
Served with a mango, lime and chilli dressing and a side of new potatoes or fries
- PIRI PIRI CHICKEN SALAD 10.95
Marinated chicken served on mixed leaves and drizzled with a mint yoghurt dressing with a side of new potatoes or fries
- CARRIAGES MAC & CRAB 12.50
Macaroni with white crab meat and prawns baked in a Gruyere cheese sauce and served with garlic bread or salad
- VEGETABLE LASAGNE **V** 10.95
Triple layered lasagne with Mediterranean vegetables and a rich creamy sauce topped with cheese and served with garlic bread or salad
- MUSHROOM RAVIOLI **V** 10.50
Porcini mushrooms in ravioli pasta with a creamy white wine and mushroom sauce served with garlic bread

From the land

CHAR GRILLED GAMMON STEAK G	15.00
Topped with pineapple and fried egg and served with mushrooms, vine tomatoes, peas and fries	
CARRIAGES CHICKEN	11.95
Corn fed pan fried chicken breast with a mushroom and white wine sauce served with mashed potato and fine green beans	
STEAK & GUINNESS PIE	10.50
Braised rump steak and mushrooms in a rich Guinness gravy, topped with a puff pastry lid, served with mashed potato and peas	
8oz SIZZLING SIRLOIN STEAK G	18.00
Served on a sizzling skillet with fried onions and served with mushrooms, vine tomatoes and fries	
8oz CHAR GRILLED FILLET STEAK G	22.00
Served with sauteed mushrooms, glazed petits onions, rocket and fries	
Bearnaise or Peppercorn Sauce	2.50

Carvery

Our delicious carvery is renowned throughout the South West as one of the very best

CARVERY GF	9.75
A choice of two succulent roasted meats served with a selection of Chef's seasonal vegetables and potatoes	

VEGETABLE NUT CUTLET V	9.75
Served with a selection of Chef's seasonal vegetables and potatoes	

From the sea

FISH & CHIPS	10.95
Doombar real ale battered cod served with chunky chips, peas and tartare sauce	
SEAFOOD PLATTER GF	14.50
White crab meat, prawns in a Marie Rose sauce and shelled king prawns served with salad and a roll and butter	
THAI FISHCAKES G	12.50
Thai spiced cod and prawn fishcakes served with sour cream and sweet chilli sauce and a side of fries	
SCAMPI	10.75
Deep fried whole tail scampi served with peas, fries, salad and tartare sauce	
OMELETTE ARNOLD BENNETT	10.50
Smoked haddock omelette topped with Gruyere cheese sauce and served with a side of fries or salad	

Burgers

All of our burgers are served in a pretzel bun and served with fries and coleslaw

GOURMET BURGER	13.00
8oz beef patty topped with melted Gruyere cheese, smoked streaky bacon, onion rings, mixed leaves and a maple glaze	
THE BLUE BURGER	12.00
8oz beef patty topped with Devon blue cheese, Hogs Bottom red onion chutney and mixed leaves	
CARRIAGES CLASSIC BURGER	10.50
8oz beef patty with mixed leaves and tomato	
CHICKEN BURGER	10.50
Cajun spiced panko crumbed chicken burger with mixed leaves and lemon mayonnaise	
VEGETABLE BURGER (V)	10.50
With mixed leaves, tomato and guacamole	

Jacket potatoes

Served with salad and coleslaw

BEEF CHILLI & SOUR CREAM (G)	6.95
VEGETABLE CHILLI & SOUR CREAM (V) (G)	6.95
TUNA MAYONNAISE (G)	7.50
PRAWNS & MARIE ROSE SAUCE (G)	7.95
MELTED CHEDDAR & RED ONION CHUTNEY (V) (G)	6.75
BAKED BEANS TOPPED WITH CHEESE (V) (G)	6.50

On the side

CHUNKY CHIPS (V)	3.00
FRENCH FRIES (V) (G)	3.00
SWEET POTATO FRIES (V)	3.50
GARLIC BREAD (V)	3.00
GARLIC BREAD WITH CHEESE (V)	3.50
ROLL & BUTTER (V) (GF)	2.00
ONION RINGS (V)	3.50
SIDE SALAD (V) (GF)	3.00

Sandwiches

Served on white or granary bread with a salad garnish

EGG MAYONNAISE	V GF	6.25
ROAST ENGLISH BEEF & WHOLEGRAIN MUSTARD	GF	6.45
HONEY ROAST GAMMON HAM & TOMATO	GF	6.45
PRAWNS & MARIE ROSE SAUCE	GF	6.95
TURKEY & CRANBERRY	GF	6.45
TUNA MAYONNAISE	GF	6.45
HAWKRIDGE MATURE CHEDDAR & CHUTNEY	V GF	5.95
WHITE CRAB MEAT & LEMON MAYONNAISE	GF	7.25


Wraps & baguettes

Served with a salad garnish


	GF WRAP	BAGUETTE
RUMP STEAK Fried onions and melted Gruyere cheese	-	9.75
CHICKEN FAJITA	7.00	8.25
BRIE & BACON Cranberry sauce	7.00	8.25
SHREDDED DUCK Spring onion, cucumber and hoisin sauce	7.50	9.00

Please inform us if you have a food allergy that we should be aware of


 These dishes are gluten free  Vegetarian

 These dishes can be created without gluten upon request
- please ask your server for the gluten free option when ordering

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