

THE COAT AND BADGE



SMALL PLATES

Bread board, olive oil, balsamic vinegar, olives	£4.95
Soup of the day, crusty bread	£4.95
Salad of beetroot pickled and salt baked, goat's curd, hazelnuts	£6.25
Smoked mackerel salad, fennel relish, crispy capers	£6.50

BIG PLATES

Pork and Leek sausages, creamed potato, gravy	£10.95
Pie of the week, see specials board	£12.95
Warm wild mushroom & puy lentil salad, poached egg	£9.95
Geronimo cheese burger, fries, selection of sauce	£11.95
<i>Add bacon and/or onion rings for £1 each</i>	
Beer battered cod, proper chips, mushy peas, tartare sauce	£11.50
Pan fried seabass, dukkah butter, wilted greens	£10.25

SHARING BOARDS

Cured meats board	£13.50
<i>Coppa, lomo, chorizo, fennel salami, bread, olives, oils</i>	
Baked Camembert	£15.50
<i>Baked garlic & rosemary Camembert, pickles, sautéed potatoes, focaccia</i>	
Mezze board	£13.95
<i>Sweet potato falafel, pita, tabouleh, hummus, baba ganoush feta cheese</i>	

SANDWICHES

Goats cheese, hummus. Peppers, tapenade	£6.75
Pulled pork ciabatta, NY slaw	£6.95
Fillet steak, caramelised onion jam, devon blue	£7.95

SIDES £3.00

Parmesan & rocket salad
Fries or hand cut chips
Tender stem, kale & leeks
Creamy mash

DESSERTS

Prune & Armagnac tart, custard	£5.50
Sticky toffee pudding, banana ice cream	£4.95
Warm chocolate fondant, white chocolate sabise, earl grey	£5.50
Cheeseboard to share	£11.25
<i>Lords' Burgh, Devon blue, Cornish brie, crackers & chutney</i>	

*If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal.
If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service*



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