

## Lunch Menu

Homemade Soup of the Day, Sourdough **V**  
£8.50

Marinated Olives, Bread, Balsamic Reduction & Olive Oil **VE DF**  
£5.50

Home Prepared Whitebait, Lemon, Tartare Sauce  
£7.50

Smoked Salmon Salad, Lemon, Marie Rose, Sourdough **DF**  
£8.50

Artichoke & Truffle Ravioli, Mozzarella, Pine Nuts, Tomato Provençale, Avocado Salad **V**  
£11.00 / £18.00

Crayfish Tail & Prawn Ravioli, Cream Sauce, Parmesan, Avocado Salad  
£11.00 / £19.50

Wild Mushroom Tagliatelle, Tarragon Cream, Parmesan, Pine Nuts, Salad **V**  
£9.50 / £16.50

Seafood Platter: Crab, Smoked Salmon, Prawns, Calamari, Salad, Sauces, Sourdough  
£14.50 / £22.50

Tortilla Wrap

Falafel, Avocado, Minted Greek Yoghurt, Seeded Salad **V**  
**OR** Chicken, Caesar Dressing, Seeded Salad  
£14.00

Eggs Benedict with Serrano Ham or Smoked Salmon  
£11.50

Handpicked Devon Crab Sandwich, Salad, Seasalt Crisps  
£14.50

Orestone Fish Finger Sandwich, Panko Brixham Landed Monkfish Tail Gribiche,  
Sourdough Roll, Watercress, Fries  
£16.50

Twice Baked Smoked Cheese Soufflé, Cream Sauce, Red Onion Reduction, Grissini, Salad **V**  
£13.50

Orestone 8oz Beef Burger, Cheese, Sourdough Bap, Gherkin, Salad, Relish, Fries  
£18.50 / Add Westcountry Bacon for £1.50



Please turn over for more dishes

Plant Based Burger, Cheese, Sourdough Bap, Gherkin, Salad, Relish, Fries **V**  
£16.00

Seared Steak Sandwich Served Pink in a Sourdough Bap, Aioli, Watercress, Tomato, Fries  
£15.00

6oz Fillet Steak Medallions served with Field Mushroom, Confit Tomato & Fries  
£22.50 **GF**

Add a Sauce ~ Peppercorn or Port & Stilton £2.50

Fish Dish of the Day, With Sides  
£26.50

Entrée of the Day, With Sides  
£26.50

SIDE DISHES £5.50

Bread Basket with Butter, Fries, Hand Cut Chips, New Potatoes, Dauphinoise Potatoes, Fresh Market Vegetables, Mixed Salad, Halloumi & Hot Honey

**Puddings**  
£9.00

Hot Pudding of the Day **V**

Orestone Mess **V GF**

Crème Brûlée, Shortbread Biscuit **V**

Warm Chocolate Brownie, Vanilla Ice Cream or Clotted Cream **V**

Three British Artisan Cheeses, Biscuits, Fruit, Chutney **V**

Affogato, Chocolate Cookie ~ Add a shot £3.50 **V**

Selection of Homemade & Local Dairy Ice Cream & Sorbets £3.00 per scoop **V GF**

Tea / Coffee £3.50 / Add Petit Fours for £2.00

*Please speak to your server for any dietary requirements.  
Many of our dishes can be made gluten free or cater to other dietary requirements with some changes.*

**V = Vegetarian**

**VE = Vegan**

**DF = Dairy Free**

**GF = Gluten Free**

