

THE NATTERJACK INN

Welcome to the Natterjack Inn, Please let our staff know of any dietary requirements.

Artisan breads, Marinated Mixed Olives (v) Pork Chipolatas with Caramelised Red Onions Breadsticks, Hummus (v)			£4.50 £5.50 £5.50
STARTERS			
Homemade Soup, Crusty Bread (v)			£5.50
Traditional Prawn Cocktail, Lemon & Rye Bread			£7.00
Chorizo and Leek Tart, Parmesan, Dressed Lea			£7.00
Sautéed Mushrooms on Toasted Sourdough, with Garlic Butter, Brandy and Cream (V) Duck Liver Pate, Cornichons, Homemade Chutney & Toasted Rye Bread			£7.00
			£8.00
CLASSICS			
Pie of The Day served with Creamy Mashed I		onal vegetables & gravy	£15.00
Honey Glazed Ham, Fried Eggs, Thick Cut Chips (gf)			£14.00
Beer Battered Fish Of The Day, Minted Pea Purée, Thick Cut Chips			£15.00
Chicken and Mango Curry, Fennel Rice, Pappadums (gf) Cajun Spiced Halloumi Burger Red Pepper Ketchup, Gem Lettuce , Tomato, Fries & slaw (v)		£15.00	
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The Natterjack Burger, House Burger Mayo, Monterrey Jack Cheese, Crispy Onions, Red Pepper Relish, Gem Lettuce, Pickles, Beef Tomato & skinny Fries		£16.00	
STEAKS			
8oz Rump, Chunky Chips, Roast Tomato, Mixed leaf Salad (gf) 8oz Fillet Steak, Roasted Red Onion, Fondant Potato, Seasonal greens & Red Wine Jus (gf) 8oz Sirloin, Chunky Chips, Roast Tomato, Mixed leaf Salad (gf)			£19.50 £28.00 £24.00
MAIN			
Chicken Supreme, Peas, Pancetta Lardons, S			£16.00
Rack of Baby back Pork Ribs, Bourbon Barbecue Sauce, Skinny Fries and Slaw (gf/option) Monkfish Tail Wrapped in Parma Ham Served with Sauté Potatoes, Heritage Tomatoes & Basil Pesto King Prawn and Crab Linguine, With Chilli, Garlic & Wild Rocket Grilled Goats Cheese Salad, Figs, Candied Walnuts & Balsamic Glaze (v) (gf)			£21.00
			£20.00 £16.00
			£14.00
Warm Chicken And Bacon Salad , Honey Mustard Dressing & Croutons (gf/option)		£ 14.50	
CHILDRENS MENU		SANDWICHES Lunchtimes Only	
Scampi, Chips and Peas		Prawn & Marie Rose Sauce	
Homemade Chicken Goujons, Chips & Peas	£7.00 £7.00	Cheddar & Cider Apple Chutney (v)	£8.00
Sausage, Mash and Peas	£7.00	Honey Roast Ham & W/grain Mustard	£8.00
Fish, Chips and Peas	27.00	Brie, Bacon & Cranberry	£8.50
Ham, Egg and Chips	\$6.00	All Served on White or Brown Bread, With Mixed Leaf Salad and Chips .	J
SIDES Chips, Fries, Onion Rings, Garlic Bread,	All £3.50	Minute Steak , Red Onion Marmalade,	£0.50
Coleslaw, Vegetables, Sauté Mushrooms, Seasonal Salad	All 23.50	Rocket Salad, served in Toasted Ciabat- ta Mixed Leaf Salad & Skinny Fries	£9.50



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PUDDINGS

Treacle Tart, Vanilla Ice Cream , Passion Fruit Syrup & Tuile	£7.00
Apple and Blackberry Crumble, Warm Custard	£6.50
Banoffee Ice-cream Sundae, Caramel Sauce, Banana, Clotted Cream Ice-cream & Meringues	£7.00
Chocolate Brownie, Raspberry Sorbet, Vanilla Chantilly Cream & Honeycombe	£7.00
Two scoops of Devon clotted Cream Ice Cream smothered with Pedro Ximinez Sherry	£6.75
Affogato- Two Scoops of Clotted Cream Ice Cream, Double Espresso, Dark Chocolate	£6.50
Vanilla Crème Brûlée, Homemade Buttered Shortbread & Berry Compote	£6.50

CHEESE

Barbers Vintage Cheddar, Yarlington Blue, Whitelake Bruton Brie, Godminster Smoked Cheddar. With Artisan Biscuits, Seasonal Chutney & Quince Paste Three Cheeses

Four Cheeses £8.00 £10.00

ICE CREAMS

West Country Farmhouse Ice Cream & Organic Sorbets

Clotted Cream , Black Cherry , Chunky Ginger , Toffee , Strawberry , Chocolate ,Pistachio,
Plant based Vanilla

Raspberry sorbet, Lemon sorbet, Mango Sorbet.

HOT DRINKS

Latte	£2.80
Cappuccino	£2.60
Americano	£2.40
Flat White	£2.50
Espresso	£2.20
Pot of English Breakfast Tea	£2.00
Selection of Fruit & Herbal Tea's	£2.40
Liqueur Coffee	£5.00
Hot Chocolate	£2.80

We use Local suppliers where ever possible; our Meat is supplied by P & K from Street using Locally sourced meats, Fish is brought daily from Brixham by Kingfisher and Burnett Food Company. Dairy products are delivered daily from Longmans of Galhampton, Fresh fruit and Vegetables are delivered from A. David of Bristol and in the Spring and Summer months we use organic Salad Leaves and Vegetables from Jeff In Evercreech.