



THE NATTERJACK INN

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

Artisan breads, Nocellara Olives 🌿 ☯ 🥛	£5.00
Tzatziki, Chimichurri & Flatbreads	£6.00

Starters

Homemade Soup, Crusty Bread 🌿 ☯ 🥛	£5.50
Traditional Prawn Cocktail, Lemon slice & Rye Bread ☯ 🥛	£7.00
Ham Hock Terrine with dressed salad, Piccalilli & Toasted Rye Bread	£8.00
Sautéed Mushrooms on Toasted Sourdough, with Garlic Butter, Brandy and Cream 🌿 ☯ 🥛	£7.00

Roasts

Slow Roast Brisket of Beef ☯ 🥛	£16.50
Roast Loin of Pork ☯ 🥛	£16.00
Braised Shoulder of Lamb ☯ 🥛	£18.00
Roast Chicken Breast ☯ 🥛	£16.00
Mixed Roast of Pork & Beef ☯ 🥛	£16.50
Root Vegetable & Nut Roast 🌿 ☯ 🥛 (Vegan on Request)	£14.50
Children's Roast ☯ 🥛	£9.00

Gluten and Dairy Free Roasts Available on Request

All served with Yorkshire Pudding, Roast Potatoes, Roasted Carrots, Buttered Cabbage, Broccoli, Swede, Cauliflower Cheese & Gravy.

Mains

Chicken Caesar Salad with Romaine Lettuce, Cucumber, Spring onions & Croutons	£15.00
Honey Glazed Ham, Fried Eggs, Thick Cut Chips	£14.00
Beer Battered Fish of The Day, Minted Pea Purée, Chunky Chips ☯ 🥛	£17.00
Goats Cheese Salad, Figs, Candied Walnuts & A Balsamic Glaze (V)	£14.00
Cajun Spiced Halloumi Burger, Red Pepper Ketchup & Skinny Fries 🌿 ☯ 🥛 (V)	£15.00
8oz Rump Steak, Chunky Chips, Roast Tomato, Mixed leaf Salad	£22.00

DIETARY INFORMATION: 🌿 SUITABLE FOR VEGETARIANS. ☯ CONTAINS GLUTEN. 🥛 CONTAINS DAIRY.

Although our team follow strict procedures to avoid cross contamination, and a dish may not contain a specific allergen, it cannot be guaranteed that trace elements are not present. Please speak to a member of staff for further information on allergens in our food.



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Children's Menu

Scampi, Chips and Peas †	£7.00
Homemade Chicken Goujons, Chips & Peas	£7.00
Fish, Chips and Peas †	£8.00
Ham, Egg and Chips	£7.00

Puddings

Warm Treacle Tart, Clotted Cream Ice-cream & Passion Fruit Syrup † ‡ §	£7.50
Summer Berry Pavlova, berry compote, Chantilly cream & lemon zest	£7.50
Tropical Fruit Sundae with Pineapple & Mango Sorbet with Meringue & Tuile †	£7.50
Dark Chocolate Torte with Bitter Cherry Puree, Lemon Truffles and Chantilly Cream	£9.00
Two scoops of Devon clotted Cream Ice Cream smothered with Pedro Ximenez Sherry † ‡ §	£7.50
Tiramisu Served with Whipped Coffee Puree, Tia Maria & White Chocolate Crumb † ‡ §	£7.50
Passion fruit Crème Brûlée, Buttered Shortbread † ‡ §	£8.00

Cheese

Barbers Vintage Cheddar, Yarlington Blue, Whitelake Bruton Brie, Godminster Smoked Cheddar.
With Artisan Biscuits, Seasonal Chutney & Cornichons † ‡ §

Three Cheeses	£8.00
Four Cheeses	£10.00

Ice Creams & Sorbets

All at £2.50 a scoop.

West Country Farmhouse Ice Cream & Organic Sorbets
Clotted Cream §, Black Cherry §, Chunky Ginger §, Toffee. Strawberry §, Chocolate §,
Plant based Vanilla †
Raspberry sorbet †, Lemon sorbet †, Mango Sorbet †

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