

# LUNCH

At Bickleigh Mill

## STARTERS

### **Chicken Liver Parfait** (GFR) £7.95

Homemade with chicken livers, butter and brandy. Served with granary toast, caramelised walnuts and apple & cider chutney.

### **Cauliflower & South West Cheddar Soup** (GFR, V) £7.25

Mildly spiced, served with granary or white bloomer and butter.

### **Homemade Arancini** (DF, V, VGR) £7.50

Arborio rice mixed with onion and pepper. Served with balsamic glaze and smoky tomato chutney.

### **Smoked Salmon & Prawn Salad** (GFR, DRF) £10.50

Served with granary bread and butter, drizzled with homemade dill dressing.

### **Creamy Garlic & Wild Mushroom Bruschetta**

(GFR, V) £9.95

Toasted bruschetta topped with warm wild mushrooms in a cream sauce.

### **Homemade Falafel** (GF, DF, V, VG) £6.95

Served with salad garnish and a plant based mango, mint and yoghurt dressing.

## LITE BITES

### **Baked Goats Cheese Salad** (GFR, V) £10.50

Served on a large crouton with caramelised red onion chutney, crisp salad and balsamic glaze.

### **West Country Charcuterie** (DF) £11.95

Cured meats, celeriac remoulade, dressed lamb lettuce and warm flatbread

### **Bacon, Brie & Cranberry Quiche Tartlet** £11.00

Made with shortcrust pastry, served on a bed of mixed salad.

### **Avocado Bruschetta** (GFR, DF, V, VGR) £9.50

Drizzled with homemade dill dressing. Add prawns £3.00

### **Breaded Camembert** (GFR, V) £10.50

Deep fried until golden and gooey, served with tomato chutney.

### **Mediterranean Vegetable Fritata** (V) £10.50

Roasted medley of vegetables, thinly sliced potato and onion boud in whisked egg and cream. Baked until golden and served with a salad garnish and homemade pesto.

## SANDWICHES

On white and granary bloomer. Gluten Free bread and plant-based spread available.

### **North Atlantic Prawns & Marie Rose** (GF, DFR) £10.25

### **Ham, Cheddar & Chutney** (GF, DFR, VR) £9.50

### **Tuna Mayonnaise & Cucumber** (GF, DFR) £9.50

### **Roasted Mediterranean Vegetable & Pesto**

(GF, DFR, V, VGR) £8.95

### **Add Chips** (GF, DF, V, VG) £2.50

## MAINS

### **Fillet Of Venison** (GF) £21.95

Cooked pink, served with celeriac puree, mashed potato, red wine and juniper jus and tenderstem broccoli.

### **Butternut Squash & Goats Cheese Risotto** (GF, V) £15.50

Creamy arborio rice mixed with roasted butternut squash and baked goats cheese.

### **Fillet Of Hake** (GF, DFR) £17.50

Pan-seared and served with mushroom veloute, sautéed wild mushrooms, roasted garden potatoes and samphire.

### **Pie Of The Day** £15.50

Topped with crispy shallots. Served with creamy mashed potatoes, roasted root vegetables and a rich red wine and beef gravy. Please ask your server for today's filling.

### **Traditional Fish & Chips** (GFR, DF) £12.95/£15.95

Fillet of hake dipped in beer batter, served with chips, petit pois and tartare sauce.

### **Roasted Vegetable Bouillabaisse** (GFR, DF, VG) £14.50

Homemade, served with grilled garlic ciabatta.

### **Creedy Carver Duck Leg** (GF,DF) £18.95

Confit in garlic, rosemary and thyme. Served with parsley & garlic dressing, crispy duck fat potatoes and tenderstem broccoli

## SIDES

### **Chips** (GF, DF, VG) £3.95

### **Cheesy Chips** (GF, V) £4.95

### **Garlic Ciabatta** (GFR, DFR, V, VGR) £3.50

### **Cheesy Garlic Ciabatta** (GFR, V) £4.50

### **Freshly Dressed Salad** (GF, DF, VG) £3.00

### **Seasonal Vegetables** (GF, DF, VG) £3.95

## CHILDREN'S MEALS

For kids aged 12 and under. £6.95 each.

### **Homemade Beef Lasagne**

### **Pork/Plant-based Sausages & Chips** (GF, DF, VGR)

With baked beans or peas.

### **Ham, Egg & Chips** (GF, DF, V)

## Ask Your Server For Today's List Of Specials

