



Ammonite
Light Lunch

All plates are of medium size, a little more than a first course but not as big as a main course, pick a variety to share, order one followed by another or however you wish!

Traditional Three Course Roast Available Every Sunday

Charcuterie Board (GF*) £14

bresaola, mortadella, dry salami, roasted pepper, sourdough, marinated olives

Caesar Salad (GF*) £14

grilled chicken supreme, anchovies, croutons, Romaine lettuce, Parmesan cheese, Caesar dressing

Gnocchi (VE) £12

sun blushed tomato, roasted pepper, pumpkin seeds, pesto

River Fowey Moules Mariniere (GF* DF*) £13

sourdough

Soup & Roll (GF* VE) £10

Sea Plate (GF*) £26

smoked mackerel, Lyme Bay scallops, Devon crab on sourdough

Bubble & Squeak (GF VE*) £12

streaky bacon, poached egg

Beer Battered Mini Cod Fillet (GF*) £16

chips, crushed peas

Super Food Salad (GF* DF) £12

Trill Farm salad, quinoa, pomegranate, roasted butternut squash, cherry tomato, cucumber, orange and olive oil dressing

Sides

buttered baby spinach / hand cut triple cooked chips / mixed seasonal vegetables / green salad
£5 each

An extra Something!

Lemon Tart £13

toasted meringue, basil sorbet

Chocolate Delice £13

miso ice cream

Affogato (VG*) £10

Granny Gothards vanilla ice cream, shot of espresso

Eton Mess £12

meringue, Devon whipped cream, seasonal fruits

Granny Gothards Ice-Creams and Sorbets

1 scoop £5 / 2 scoops £7 / 3 scoops £9 (VG*)

Selection of West Country Cheese £12

Subject to changes V1

Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information