



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

Alex Fish Pie (GF) £18

Poached Lyme Bay Mackerel (GF* DF) £12
mixed leaf salad and sourdough bread

Tempura Broccoli (GF DF VG) £9
chilli salt, Asian dip

Moules Mariniere (GF* DF*) £12
sourdough

Warm Pitta Bread (DF VG) £7
hummus, spiced toasted chickpeas, confit garlic, wild garlic oil

Lyme Bay Crab (GF*) £14
pickled cucumber, crostini

Soup & Roll (GF* VG) £10

Sea Plate (GF*) £21
Lyme Bay scallops, mussels, local crab on sourdough

Duck Parfait £12
root vegetable crisps, pickled blackberries, crostini

Bubble & Squeak (GF VE*) £12
streaky bacon, poached egg

Salt Cod (GF*) £18
mussel and chorizo chowder, homemade focaccia sourdough

Roasted Aubergine (GF DF VG) £16
black olive and sun-dried tomato tapenade, pine nuts, harissa oil

Caramelised Onion, Fig, Three Cheese Tartlet (VE) £16
beetroot and horseradish salad

Thai Crabcake £18
coconut broth, pickled chilli, coriander oil

Sides £5

buttered spinach / hand cut triple cooked chips / mixed seasonal vegetables / green salad

An extra Something!

Lemon Posset (GF*) £12
candied orange segments, homemade shortbread

Chocolate Fondant Tart £13
vanilla ice cream

Affogato (VG*) £8
Granny Gothards vanilla ice cream, shot of espresso

Mixed Berry Crumble (GF) £12
vanilla custard

Granny Gothards Ice-Creams and Sorbets
1 scoop £5 / 2 scoops £7 / 3 scoops £9 (VG*)

Selection of West Country Cheese (GF) £12