



**We serve food 12-9 and will take  
1 hour 45 minutes per sitting.**

**your order at the table and there is  
Please ask a member of staff for**

**information on food allergies and intolerances.**

**For gluten free meals some alterations may be needed e.g bread.**

All sandwiches and baguettes are served on white or granary bread with a dressed salad and roasted vegetable crisps. We also have a **gluten free** multi-seeded roll.

<u>Fillings</u>	<u>Sandwich</u>	<u>Baguette</u>
(V) Cheddar & Otter Vale onion & pineapple chutney	£6.50	£7.50
VEGAN Homemade hummus, lettuce & roasted bell pepper	£6.50	£7.50
Local ham and tomato	£6.50	£7.50
Local handpicked dressed crab	£10	£11
Prawn & Marie Rose sauce	£10	£11

#### **Local ham and cheddar ploughman (can be GF)**

Served with a dressed salad, apple, pickled onion, Kalamata & green olives, homemade beetroot slaw, Otter Vale apple & west country cider chutney & a sourdough roll & butter. £15

#### **Traditional steak pasty**

Served with salad, a pickled onion and Otter Vale onion and pineapple chutney £7

**VEGAN butternut squash, feta and spinach pasty** served with salad and vegetable crisps. £8

**Large sausage roll** served with salad, tomato chutney and vegetable crisps £5

**ALL OF THE ABOVE ARE ONLY AVAILABLE UNTIL 5PM.**

#### Children's Menu

**Palmer's beer battered cod and chips** served with chips and peas £7

**Wholetail scampi and chips** with peas £7

**Homemade beef burger with chips** and baked beans £7

**Homemade breaded chicken goujons** with chips and baked beans £7

**(V) Fusilli pasta** with a homemade tomato and basil sauce topped with cheese £6

**VEGAN Baby Nibbles**-pitta bread, homemade hummus, cucumber, tomato, apple & carrot £4



**Specials boards, vegetarian/vegan specials boards and dessert boards  
are also dotted around.**

**Starters/Small Bites – all served with a salad garnish**

**Fried breaded whitebait** served with homemade tartare sauce £9

**Fried whole baby squid** served with sweet chilli sauce £9

**(V) Greek style fried aubergine** served with homemade tzatziki £7

**(V) Greek Dakos** – grated tomatoes, feta, olive oil and oregano on barley rusk bread £7

**Homemade Greek lamb kofta** served with a mint yoghurt and pitta bread £9

**(V) Kalamata & green olives and feta** with olive oil and balsamic vinegar and sourdough roll £7

**Main Meals**

**Palmer's beer battered cod and chips** with garden peas and homemade tartare sauce £13

**Wholetail scampi and chips** served with garden peas and homemade tartare sauce £13

**Pint of shell on prawns** served chilled with homemade Marie Rose sauce & sourdough roll £14

**Exmouth Mussels** poached in a creamy white wine & garlic sauce served with a baguette £17

**8oz Rump Steak** served with chips, homemade onion rings, garden peas and roasted vine  
cherry tomatoes £20

**Homemade 8oz local beef burger** with Otter Vale tomato chutney, tomato, lettuce, gherkin,  
smoked streaky bacon and melted cheese in a seeded bun. £15

**Homemade 8oz local lamb burger** with minted mayo, tomato, lettuce, gherkin, smoked  
streaky bacon and melted cheddar in a seeded bun. £15

**Grilled chicken breast fillet burger** with sweet chilli mayo, tomato, lettuce, gherkin, smoked  
streaky bacon and melted cheese in a seeded bun. £15 **(can be GF)**

**All burgers are served with chunky chips and homemade beetroot slaw.**

**Sides**

Chunky chips £3 with cheese £4

Sweet potato fries £4

Kalamata & green olives with feta £5

Sourdough roll or white/granary baguette £1.50

Homemade onion rings £4

Dressed side salad £4

Homemade beetroot slaw £2.50

Gluten free multi-seeded roll £1.50