



THE NATTERJACK INN

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

STARTERS

Homemade Soup & Mini Seeded Loaf	£5.50
Traditional Prawn Cocktail, Lemon & Seeded Brown Bread	£8.00
Sauteed Mushrooms on Toasted Sourdough, with Garlic Butter, Brandy and Cream (v)	£8.00
Buffalo Mozzarella Served on Toasted Sourdough with Sweet Chilli Jam	£9.00
Focaccia, Balsamic and Olive oil & Mixed Olives (v)	£5.50

ROASTS

Slow Roast Brisket of Beef	£17.00
Roast Loin of Pork	£16.50
Braised Shoulder of Lamb	£18.00
Roast Chicken Supreme	£16.50
Mixed Roast of Pork & Beef	£18.50
Pearl Barley & Mushroom Wellington (Vegan on Request)	£16.00
Children's Roast	£10.00

Gluten and Dairy Free Roasts, Available on Request

All Served with Yorkshire Pudding, Roast Potatoes, Carrots, White Cabbage, Broccoli, Swede, Cauliflower Cheese & Homemade Gravy.

MAINS

8oz Rump, Chunky Chips, Grilled Tomato, Mixed Leaf Salad (gf)	£22.00
Honey Glazed Ham, Fried Eggs, Thick Cut Chips	£15.00
Beer Battered Fish of the Day, Minted Pea Puree, Chunky Chips	£17.00
Cajun Spiced Halloumi Burger, Red Pepper Ketchup, Gem Lettuce, Tomato, Fries & Slaw (v)	£15.00
Grilled Goats Cheese Salad, Beetroot, Candied Walnuts & Balsamic Glaze (v) (gf)	£15.00
Warm Chicken & Bacon Salad served with Honey & Mustard Dressing, Cashew Nuts and Croutons	£16.00

SAUCES

Peppercorn Sauce or Stilton Sauce	£3.50
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CHILDREN'S MENU

Scampi, Chips and Peas	£8.00
Homemade Chicken Goujons, Chips & Peas (gf)	£8.00
Fish, Chips and Peas (gf)	£8.00
Ham, Egg and Chips (gf)	£8.00

DIETARY INFORMATION:

(v) – Suitable for Vegetarians (ve) – Suitable for Vegans (gf) – Gluten Free (df) – Dairy Free

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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PUDDINGS

Sticky Toffee Pudding with Caramel Sauce & Clotted Cream Ice Cream	£8.00
Eton mess, Crushed Meringue, Seasonal Berries & Vanilla Cream	£8.00
Affogato with 2 scoops of Vanilla Ice Cream, Chocolate Soil and a Biscuit Crumb	£8.00
Double Chocolate Brownie, Raspberry Puree, white Chocolate Soil & Clotted Cream Ice Cream	£9.00
Two scoops of Farmer Toms Clotted Cream Ice Cream, smothered with Pedro Ximinez Sherry	£8.00
Caramelised Lemon Tart, Red Berry Coulis and Raspberry Sorbet.	£8.00
Vanilla Crème Brûlée, Homemade Buttered Shortbread & Fruit Compote	£8.00
Homemade Summer Pudding, Red Berry Coulis & Clotted Cream Ice Cream	£7.50

CHEESE

Barber's Farmhouse Cheddar, Yarlington Blue, Somerset Brie, Godminster Smoked Cheddar. With Artisan Biscuits, Cider Apple Chutney & Frozen Grapes	
Three Cheeses	£8.50
Four Cheeses	£10.50

ICE CREAMS

West Country Farmhouse Ice Cream & Organic Sorbets	All £2.50 a scoop
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ICE-CREAMS

Clotted Cream, Black Cherry, Chunky Ginger, Toffee Fudge, Strawberry, Chocolate,
Plant Based Vanilla

SORBETS

Raspberry sorbet, Lemon sorbet, Mango sorbet

HOT DRINKS

Latte	£3.00
Cappuccino	£3.00
Americano	£2.80
Flat White	£3.00
Espresso	£2.60
Liqueur Coffee	£6.50
Hot Chocolate	£3.20
Pot of English Breakfast Tea	£2.20
Selection of Fruit & Herbal Tea's	£2.40

*We use Local suppliers where ever possible: our Meat is supplied by **P & K from Street** using Locally sourced meats, Fish is brought daily from **Brixham by Kingfisher** and, Dairy products are delivered daily from **Longmans of Galhampton**, Fresh fruit and Vegetables are delivered from **A.David from Bristol**.*