



THE NATTERJACK INN

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

STARTERS

Homemade Soup & Mini Seeded Loaf	£6.00
Traditional Prawn Cocktail, Lemon & Seeded Brown Bread	£8.50
Sautéed Mushrooms on Toasted Sourdough, with Garlic Butter, Brandy and Cream (v)	£8.50
Mix of Artisan Bread, Balsamic and Olive oil & Marinated Mixed Olives (v)	£6.00
House Meatballs in a Marinara sauce, topped with Parmesan, Chives and side of Flatbreads	£9.00

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
Root Vegetable Nut Roast (v) (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, Braised Red Cabbage, Broccoli, Swede, Cauliflower Cheese & Homemade Gravy.

MAINS

8oz Rump, Chunky Chips, Grilled Tomato, Mixed Leaf Salad (gf) (df)	£24.00
Honey Glazed Ham, Fried Eggs, Thick Cut Chips (gf) (df)	£15.50
Beer Battered Cod, Minted Pea Puree & Thick Cut Chips	£18.00
Cajun Spiced Halloumi Burger, House Truffle Aioli, Sweet Chilli Jam, Skinny Fries & Coleslaw (v)	£16.50
Grilled Goats Cheese Salad, Figs, Candied Walnuts & Balsamic Glaze (v) (gf)	£16.00
Chicken and Bacon Salad, served with a Mustard Dressing and Croutons	£18.00

SAUCES

Peppercorn Sauce or Stilton Sauce (gf)	£3.50
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CHILDREN'S MENU

Scampi, Chips and Peas	£8.00
Homemade Chicken Goujons, Chips & Peas (gf) (df)	£8.00
Fish, Chips and Peas (gf) (df)	£8.00
Ham, Egg and Chips (gf) (df)	£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	£8.50
Winter Berry Pavlova with Vanilla Cream (gf)	£8.50
Affogato with a scoop of Vanilla Ice Cream, Chocolate Soil and a Biscuit Crumb	£6.50
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 (gf)	£8.50
Vanilla Crème Brûlée, Homemade Buttered Shortbread & Fruit Compote	£8.50

CHEESE

Barber's Farmhouse Cheddar, Yarlington Blue, Somerset Brie, Godminster Smoked Cheddar.

With Artisan Biscuits, Cider Apple Chutney & Frozen Grapes

Three Cheeses	£10.00
Four Cheeses	£12.00

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

Add a delicious homemade cookie to your hot drinks order

REEDS Classic Chocolate Chip Cookie	£2.00
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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**.