



OUR STORY

The South West has a rich larder of food and drink and we take pride in celebrating the incredible culinary treasures found right here in Devon and Cornwall. For us, championing local businesses and keeping food miles to a minimum is core to what we do. Our field to fork menu is a love letter to the region, featuring premium, mouthwatering local ingredients that make every bite an experience.

Our commitment to sustainability and sourcing local produce goes beyond the plate. We actively engage with local suppliers, seeking inspiration to manage our environmental impact and extend the range of sustainably sourced and quality seasonal ingredients to use in our kitchen from as close to Cofton as possible.

To keep our menus fresh and exciting we're always looking to introduce more mouthwatering dishes to delight your taste buds, regardless of dietary preferences. This includes offering gluten free menu alternatives to most dishes including a gluten-free batter created by our chef that is so good, we're using it to replace our regular batter.

So get ready to embark on a tantalising adventure and experience a proper taste of Devon

Enjoy!

AMELIA'S
DINING AT COFTON



AMELIA'S
FIELD TO FORK

Signature Dishes

FROM THE FIELD

SERVED FROM 12PM

ROASTED SPATCHCOCK CHICKEN 16.95

Half an oven roasted spatchcock chicken served with seasoned skin on fries, celeriac & apple remoulade, house salad and a wholegrain mustard sauce

CRISPY PORK BELLY (GF) 14.50

Cooked in Devon Red cider, served with seasonal greens, buttery mashed potato and honey roasted carrots with a wholegrain mustard sauce

FOREST FUNGI & TRUFFLE RISOTTO (GF/V) 13.95

Wild mushroom and truffle risotto topped with homemade parsnip crisps

LEEK, REAL ALE & CHEDDAR RAREBIT (V) 11.95

Sautéed leek, local ale and mature Taw Valley cheddar rarebit on toasted sourdough

Add smoked streaky bacon for £1.50

HOMEMADE BUBBLE & SQUEAK 9.95

With sliced turkey, a crispy hens egg and served with a mature cheddar cheese sauce

SPICED CAULIFLOWER & LABNEH (GF/V) 8.95

Spiced cauliflower, toasted almonds and baby leaf salad on a bed of yoghurt and ground sumac

ALLERGENS & DIETARY REQUIREMENTS

V = Vegetarian VE = Vegan DF = Dairy Free GF = Gluten Free
GFA = Gluten Free Available on Request

We use nuts in the kitchen. Please ask a member of staff if you require any allergen information or have any special dietary requirements. Thank you.

LUNCH

SERVED FROM 12PM TILL 5PM. All lunch dishes are served with our homemade celeriac & apple remoulade and baby leaf salad

SALMON & CREAM CHEESE CIABATTA 10.95

Crunchy ciabatta filled with cold smoked salmon, beetroot cream cheese, watercress and cucumber

ROAST BEEF & HORSERADISH YORKIE SANDWICH 9.95

House roasted sliced topside of beef served with horseradish cream, little gem lettuce, sliced tomato, potato crisps and finished with a homemade Yorkshire pudding in fresh sliced bread

CRISPY CHICKEN CAESAR WRAP 8.95

Crispy chicken in caesar dressing with crispy croutons and smoked bacon lardons finished with parmesan cheese

BBQ PULLED PORK & CHEESE LOADED SPUD (GFA) 8.95

BBQ pulled pork shoulder slow roasted in Devon Red cider for 12 hours and melted stringy mozzarella loaded jacket potato

BBQ PULLED PORK & CAJUN SLAW WRAP 8.50

BBQ pulled pork shoulder slow roasted in Devon Red cider for 12 hours, served with cajun pickle slaw and little gem lettuce

HONEY & BROWN SUGAR ROASTED HAM SANDWICH 7.50

House roasted honey and brown sugar glazed ham served with a wholegrain mustard sauce, little gem lettuce, tomato and mayo served with potato crisps

CHEESE & BEANS LOADED SPUD (V/GFA) 7.50

Melted stringy mozzarella and a baked bean loaded jacket potato

LITE BITES

SERVED FROM 12PM

STEAK FRITES (GF) 15.95

Chargrilled 4oz minute steak served with fries, tossed in garlic & parmesan butter

HOUSE NACHOS (V) 10.95

Our popular smothered nachos topped with homemade salsa, melted cheese and jalapeños

CHEF'S SOUP OF THE DAY (GFA) 7.95

Chef's soup of the day served with our classic grilled cheese sandwich

CHORIZO LOLLIPOPS 7.95

Chorizo lollipops served with pear aioli

MAINS

SERVED FROM 12PM

COFTON FISH & CHIPS (GF/DF) 15.95

Gluten free cider battered fish from Brixham, with chips, minted crushed garden peas and served with homemade tartare sauce

THE NEW COFTON SMASH BURGER (GFA) 16.95

Two homemade smash burgers layered with melted cheese in a toasted brioche bun with our signature burger sauce, lettuce, tomato and onions with seasoned fries
Add smoked streaky bacon for £1.50

HOUSE SEAFOOD LINGUINE 14.95

King prawns, smoked salmon and sea samphire linguine in a buttery garlic herb sauce with cherry tomatoes

CRISPY SIRACHA CHICKEN BURGER 13.95

Crispy chicken burger served with melted cheddar cheese, cajun pickle slaw, crispy onions, little gem lettuce and siracha mayo with seasoned fries

CHICKPEA & LENTIL DAHL (GF/DF/VE) 13.95

Chickpea and lentil dahl served with basmati rice, mango chutney and a pappadam

THE GARDENER'S BURGER (VE) 12.95

A lightly spiced mix of broad beans, peas and spinach coated in an oat and herb crumb, topped with homemade parsnip crisps, red onion chutney, gherkins and tomato with seasoned fries

GRILLS

SERVED FROM 12PM

8oz SIRLOIN STEAK (GFA) 27.95

28 day dry aged premium sirloin steak served with seasoned fries, roasted tomato, mushroom and crispy onion rings
Add blue cheese cream, peppercorn sauce or wild mushroom sauce for £2.50

10oz HOUSE GAMMON STEAK (GF) 14.95

10oz horseshoe gammon steak served with two fried eggs, seasoned fries and a wedge of chargrilled pineapple

SIDES

BBQ Pulled Pork (GF)	5.95	Cheesy Garlic Bread	5.25	Cajun Pickle Slaw	3.95
Mozzarella Sticks	5.95	Garlic Bread	4.25	Onion Rings	3.95
Cheesy Fries (GF)	5.95	Seasoned Fries	3.95	Baby Leaf Salad (GFA)	3.95
Garlic Butter	5.95	Celeriac & Apple	3.95	Buttery Mashed	3.95
King Prawns (GF)		Remoulade (GF)		Potato	