



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.

Championing local businesses and keeping food miles to a minimum are at the heart of what we do. Our commitment to sustainability and locally sourced produce goes beyond the plate. We work closely with local suppliers, continually seeking ways to reduce our environmental impact while expanding our range of high-quality, sustainably sourced seasonal ingredients.

We're always looking for new ways to keep our menus fresh and exciting, with delicious dishes for a variety of dietary preferences. Gluten-free alternatives are available for most dishes, including our chef-created gluten-free batter, which tastes so good that we now use it as our standard batter.

Get ready to embark on a delicious adventure and enjoy a proper taste of Devon.

Enjoy!

ALLERGENS & DIETARY REQUIREMENTS

Please inform a member of our team of any allergies or intolerances. While every care is taken when preparing your food, our kitchen handles a range of allergens and we cannot guarantee that any dish is completely free from traces of allergens due to the risk of cross-contamination.

GF/GFA Gluten Free/Available DF/DFA Dairy Free/Available
V/VA Vegetarian/Available VE Vegan

Amelia's MENU



LUNCH

SERVED 12-5PM

COFTON PLOUGHMAN'S **GFA** 17.99
honey-roasted ham, Quicke's cheddar, Devon blue, pickled onion,
pickled red cabbage, warm focaccia and Devon Jail Ale chutney

PANINI

served with pickled slaw and crisps
[swap crisps for chunky chips 2.50]

DEVON HAM, CHEESE **GFA** 8.99
CHICKEN, PESTO AND MOZZARELLA **GFA** 9.99

FOCACCIA

served with pickled slaw and crisps
[swap crisps for chunky chips 2.50]

BRIE, BACON AND DEVON CHUTNEY **GFA** 9.99
FISH FINGER, TARTARE SAUCE **GFA** 11.99
GRILLED BEEF STEAK & CHIMICHURRI **GFA** 11.99
MOZZARELLA, TOMATO & PESTO **GFA** 10.99

JACKET POTATO

served with salad garnish

QUICKE'S CHEDDAR CHEESE & BEANS 10.99
CORONATION CHICKEN AND PICKLED SLAW 11.99
TUNA & ONION MAYO 11.99
PRAWNS IN MARIE ROSE SAUCE 12.99

LIGHT PLATES

SOUP DE JOUR **GFA** 7.99
see specials board

FISH GOUJONS **GF DF** 10.99
house battered goujons, chunky chips, tartar sauce

LOADED POTATO WEDGES **GF** 9.99
beef chilli, cheese, salsa

FALAFEL PLATE **GFA** 8.99
baked falafel, pita, salad, tzatziki

BREADED WHITEBAIT **GF DF** 8.99
chips, tartare sauce

CLASSICS

COFTON FISH & CHIPS **GF DF** 18.99
market fish, house batter, Koffman's chunky chips,
minted crushed peas, tartare sauce

HAM, EGG & CHIPS **GF DF** 15.99
honey-roasted ham, free-range eggs, Koffman's chunky chips

DIRTY CHILLI NACHOS **GF** 15.99
home-made beef chilli, chopped sausage, mozzarella, crispy onions,
chilli, jalapeño, pickled cabbage, chimichurri, aioli

BEEF MADRAS **GF DF** 16.99
tender Devon beef steak, hot madras sauce, basmati rice,
mini poppadom, mango chutney

ROAST DEVON SQUASH,
CHICKPEA & LENTIL CURRY **GF DF** 15.99
roasted seasonal squash, chickpea and lentil coconut curry,
fragrant rice, charred cauliflower, coriander and lime

BURGERS

Served in a toasted brioche bun with Koffman's chunky chips
and pickled slaw.

COFTON BURGER **GFA** 18.99
6oz steak burger, Quicke's cheddar cheese, red onion jam, cos leaf

BBQ CHICKEN BURGER **GFA** 16.99
southern-fried chicken, cos leaf, sliced tomato, bbq sauce,
crispy bacon, Quicke's cheddar cheese

DARTMOOR BURGER **GFA** 19.99
6oz steak burger, bacon, portabello mushroom, blue cheese, cos leaf

GARDEN BURGER **V GFA** 16.49
cos leaf, gerkins, hot honey sauce



INVISIBLE CHIPS 2.00

Add a side of kindness to your order

100% of the proceeds will be donated to Children's Hospice South West who care for babies, children and young people with life-threatening and life-limiting conditions by providing hospice care and family support services.

GRILL

Proudly sourced from South West farms, our steaks deliver outstanding flavour and quality you can taste. Served with chunky chips, grilled tomato and field mushroom.

8OZ RIBEYE STEAK GF DF 25.99

rich, marbled and full of flavour – the ultimate steak lover's choice

6OZ RUMP STEAK GF DF 18.99

tender, juicy and packed with bold beefy character

12OZ RUMP STEAK GF DF 29.99

tender, juicy and packed with bold beefy character

10OZ GAMMON STEAK GF DF 16.99

thick-cut gammon, two fried eggs

HERB ROASTED BUTTERFLY CHICKEN GF DF 16.99

marinated in fresh garden herbs and flame-grilled

Extras

PEPPER, STILTON OR DIANE SAUCE 2.99

TIGER PRAWNS IN LEMON & GARLIC 5.99

SALADS

CHICKEN CAESAR SALAD GFA 17.99

grilled chicken, romaine, parmesan, croutons tossed in Caesar dressing

BEEF & GOAT'S CHEESE SALAD GFA 17.99

salt and pepper crispy beef, oven baked beetroot, Quicke's goat's cheese, walnuts

BUDDHA BOWL GF DF 17.99

falafel, quinoa, Moroccan spiced roasted cauliflower and carrot, mixed leaf, houmous with a lemon and harissa dressing, roasted chickpeas

SIDES

CHUNKY CHIPS GF 5.49

CHEESY CHIPS 6.99

ONION RINGS 4.99

GARLIC BREAD GFA 4.99

HOUSE SALAD 3.99

PICKLED SLAW 3.99

FIELD TO FORK

DEVON CIDER SLOW-ROASTED PORK BELLY GF DF 17.99

crispy slow-roasted pork belly, wholegrain mustard mash, braised Devon cabbage and apple, cider and sage jus

HERB-ROASTED DEVON CHICKEN THIGH GF DF 17.99

boneless roasted chicken thigh, garlic and rosemary potato wedges, roasted squash and leeks, thyme chicken jus

SLOW-BRAISED DEVON BEEF BLADE 16.99

local beef blade braised in Tribute Ale, mustard mash, roasted carrots, onions and mushrooms, rich ale gravy

PAN-SEARED SEABASS GF DF 16.99

tomato and chorizo sauce, garlic and rosemary wedges, roasted veg

WILD MUSHROOM & BRIE TARTLET V DF 15.99

oyster, trumpet and chestnut mushrooms, melted brie, roasted root veg, dressed leaves

Gastro Special Offer

FIELD TO FORK MAIN + DESSERT

£22 PER PERSON OR £40 FOR 2 PEOPLE

DESSERTS

CHOCOLATE BROWNIE GF 7.50

vanilla ice cream, chocolate sauce

STICKY TOFFEE PUDDING GF 7.50

toffee sauce, vanilla ice cream

COFTON MESS GF 7.50

apple and berry compote, Chantilly cream, meringue

BANOFFEE TART 7.50

home-made, sweet toffee sauce

VANILLA CHEESECAKE GF DF 7.50

raspberry coulis

ICE CREAM SUNDAE GF 7.50

strawberry and vanilla ice-cream, Chantilly cream

RASPBERRY SORBET GF DF 6.50

two scoops

APPLE & BERRY CRUMBLE GF DFA 6.95

served with custard