

THE Lampery

Starters

2 courses 34 | 3 courses 40

Padron Peppers (VG, GF, NF)
with spicy 'nduja mayo (151kcal)

Seasonal Soup of the Day (VG*)
freshly baked bread (412kcal)

Pickled Mackerel (GF)
rainbow beet, pickled shallots, dill
crème fraiche (960kcal)

Mains

The Lampery Burger (GF*, NF)
prime British beef patty, streaky bacon smoked cheddar, beef tomatoes, dill pickles. Served with rosemary fries (1242kcal)

Vegan Burger (GF*)
vegan cheddar, vegan mayo, lettuce & tomato. Served with rosemary fries (656kcal)

Lampery Pye (NF)
chicken, leeks, mushrooms, puff pastry, mashed potato (1137kcal)

Beetroot Salad (GF)
goat's cheese mousse, candied walnuts, pickled shallots (511kcal)

Sides

Roasted Asparagus (GF, VG, NF) (83kcal) 9

Truffle & Parmesan Fries (GF, NF) (311kcal) 7

Heritage Tomatoes (GF, VG, NF, DF) 6
red onions, basil (43kcal)

Rosemary Fries (GF, VG, NF, DF) (321kcal) 5

Desserts

Strawberry Pavlova (GF, V) (408kcal)

Mangolicious (GF)
mango, lemon, coconut (687kcal)

Selection of **Granny Gothards** Ice Creams and Sorbets

Handmade in Devon, Granny Gothards ice creams are pure luxury, crafted with rich, creamy dairy, and only the finest local ingredients. No additives, no artificial flavours, just velvety natural indulgence in every scoop. Choose from chocolate, vanilla, salted caramel, pistachio, strawberry, whiskey, lemon sorbet, passion fruit sorbet, raspberry sorbet (297kcal)



(V) Vegetarian, (VG) Vegan, (VG*) Can be made Vegan, (GF) Gluten Free, (GF*) Can be made Gluten Free, (NF) Nut Free, (DF) Dairy Free

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.