



NIBBLES

Nocellara olives (pb) (v)	5.00
Pork scratchings	4.50

BAR SNACKS

Halloumi fries chilli, mustard & honey dressing (v)	8.00
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CHICKEN WINGS

Buffalo wings with buffalo & truffled blue cheese sauce	8.95
Chicken wings with mango Habanero sauce	8.95
Korean fried cauliflower wings with sesame seeds (pb) (v)	9.00

SMALL PLATES/ STARTERS

King mushroom skewer with wild mushroom & black garlic glaze, tarragon (pb) (v)	8.00
Bruschetta with whipped feta, marinated tomatoes, black olive & pesto (v)	8.50

SHARERS

Mezze board with whipped feta dip, violet artichokes, grilled halloumi, Padron peppers, aubergine dip, crispy stuffed olives, kalamata mezze & grilled flatbreads (v)	24.00
Chilli beef nachos with melted cheese, tomato salsa, guacamole and sour cream	17.50
Plant-based nachos with plant-based cheese sauce, roasted tomato & pepper salsa, guacamole and jalapeños (pb) (v)	14.50

SUNDAY ROAST

Served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy	
Corn fed chicken supreme with sage & onion stuffing, roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	22.50
Roasted pork belly with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	22.00
Roasted rump cap of beef with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens, Yorkshire pudding & gravy	24.00
Roasted vegetable & feta pithivier with roast potatoes, maple carrots, squash mash, cauliflower cheese, seasonal greens & gravy (pb) (v)	21.00

MAINS

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon	19.50
Chicken milanese with tomato chutney, burrata & Parma ham	24.00
South Devon crab ravioli with a shellfish sauce & coastal greens	23.00
Gnocchi with charred long stem broccoli, pine nut pesto, roasted mushroom and goat's curd (v)	15.50
Caesar salad with cos lettuce, pickled anchovies, confit egg yolk, croutons & Parmesan	13.50
Cajun-roasted chickpea & butternut squash salad with hummus & toasted almonds (pb) (v)	14.50
Add on Add on chicken 4.00	
Harissa pork kebab with aioli, popponcini peppers, watercress & pickled shallot salad, flatbread	15.00
Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & skin on fries	18.50
Add on Streaky bacon 2.50 Smashed avocado (pb) (v) 2.50	



FULLER'S

SIDES

Triple-cooked chips (pb) (v)	5.50
Padron peppers with paprika salt (pb) (v)	6.00
Chargrilled long stem broccoli (pb) (v)	6.00
Baby potatoes with herb butter (v)	5.50

PUDDINGS

Triple chocolate pot with white chocolate ganache, caramelia mousse, 70% ganache and 100's & 1000's (v)	9.50
Sticky toffee pudding with candied walnuts, vanilla ice cream & toffee sauce (v)	9.00
Mulled apple tarte fine with spiced vanilla custard (pb) (v)	10.50
Affogato salted caramel ice cream (v)	5.50
Selection of ice-creams by the scoop (v)	3.00
Ice Cream Flavours Chocolate ice cream (pb) (v) 3.00 Strawberry (v) 3.00 Vanilla (v) 3.00	

A TREAT TO FINISH

Miniature chocolate brownie With a hot drink of your choice	6.00
Mini sticky toffee pudding With a hot drink of your choice	6.00

Lubomir Hodac Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v)

vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

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