

STARTERS

SMALLER PLATES

CLASSIC PRAWN COCKTAIL in Marie Rose sauce, mini crisp breads, baby herb salad & lemon | 9

PEAR, FETA & POMEGRANATE SALAD with sea salt walnuts & balsamic dressing | 8 | GF | V

SEARED SEA BASS

with vegetable ribbons, seasame & soy dressing | 9 | GF

DUCK & ORANGE PATE

served with tomato & apple chutney, herb roasted crositinis | 8

CREAMY GARLIC MUSHROOMS on butter roasted ciabatta | 8 | V

LOADED NACHOS Cheddar cheese with pulled bbq

beef brisket, jalapeños, sour cream, guacamole and salsa / 15 | GF

CHEESE NACHOS

SLOW COOKED BEEF CHILLI LOADED FRIES chilli cheese, sour cream & chive dressing | 15 | GF

WARM HONEY HAM
With grilled pineapple, fried egg, rustic
chips and garden peas | 15 | GF

HAND BATTERED COD With rustic chips. garden peas, lemon and tartare sauce | 15

Please advise your server if your meal choice is from the smaller plates menu

LITTLE 'UNS

CHICKEN BITES IN LIGHT BATTER
With chips and beans | 8

SAUSAGES, CHIPS AND BEANS | 8 (vegetarian available)

BATTERED COD BITES With chips and peas | 8

SIDES

Rustic chips | 4.5 | GF | V

Rustic chips with cheese | 5.5 | GF | V

Garlic bread | 4.5 | V

Cheesy garlic bread | 5 | V

Beer battered onion rings | 4.5 | V

Halloumi Fries, Chilli Jam | 5 | V

Salad bowl & dressing | 5 | GF | V

Gravy | 2

HOAGIES

Available lunchtime only

Served in a garnished wholemeal or white sub roll with slaw and rustic chips

Warm honey ham & mustard mayo | 14

Battered fish finger and tartare sauce | 14

Grilled halloumi with red pesto mayo | 14 | V

MAINS

LARGE FILLET OF HAND BATTERED COD Served with rustic chips, garden peas, lemon and tartare sauce | 18.50

PAN SEARED SEA BASS

With roasted vine tomatoes, warm summer green & potato salad, sundried tomato dressing | 20 | GF

CHILLI & SEASAME STICKY CHICKEN With crisp vegetables, rice, coriander & lime ** | 18 | GF

THICK SLICED WARM HONEY HAM Served with grilled pineapple, fried egg, rustic chips and garden peas | 18 | GF

SLOW ROASTED PORK BELLY Summer vegetables, potato hash, cider and grain mustard sauce, sage & pork cracking crumb | 19 | GF SLOW COOKED CHUNKY BEEF CHILLI With rice, nachos, sour cream & lime wedge 10 | 18 | GF

10oz SIRLOIN STEAK Served with rustic chips, baked field mushroom, grilled tomato and garden peas | 26 | GF Add peppercorn sauce | 3

MOROCCON SPICED FALAFAL With moroccon bean salad, house hummus, cucumber and mint dressing, pitta | 18 | V

BURGERS

MOLTEN BBQ MOZZARELLA BURGER 8oz BBQ burger filled with cheddar and mozzarella, BBQ sauce, served with rustic chips and slaw | 19

LOPES HOUSE BURGER

Classic double burger with monterey jack cheese and house burger sauce. Served with rustic chips and slaw | 19

CRISPY CHICKEN BREAST BURGER Crispy coated breaded chicken breast with chilli cheese, jalapenos and bacon jam, rustic chips and slaw / 19

HALLOUMI & MUSHROOM BURGER Grilled halloumi and garlic roasted mushroom, red pesto mayo with rustic chips and slaw | 18 | V

All burgers available as gluten free with a burger bun alternative, please advise your server.



STEAK

Wednesday

6oz Westcountry rump steak | GF Warm honey ham | GF Grilled chicken breast | GF

All meals served with chips, grilled tomato and flat mushroom
Add onion rings | 3
Add peppercorn sauce | 3
Steaks available Wednesday only
12 noon - 2.30pm and
5.00pm - 9.00pm

Feeling hungry? Make your rump steak into a mixed grill by adding grilled chicken, pork sausage and a fried egg for | 5

14

FISH

Friday

Hand battered cod fillet with chips & garden peas

Why not make a chip butty? ... add sub roll and butter | 1.50 Fish Friday available Friday only 12 noon - 7.00pm

Also available as a take away, please ask at the bar

SUNDAY

Rogst

Sundays done right at the Lopes Arms.

Our home cooked roasts are served with all the trimmings and no washing up, just how Sundays should be.

Choose from tender beef brisket, honey-glazed gammon or bacon wrapped chicken breast, all packed with flavour and proper comfort!

> Sunday Roast available every Sunday 12 noon - 7.00pm

DESSERTS V

Raspberry ice cream pavlova with fruit coulis | 8 | GF

Warm toffee apple crumble pie, caramel sauce and vanilla ice cream | 8

Raspberry & white chocolate crème brûlée cheesecake | 8

Chocolate & peanut butter stack, dark chocolate sauce with vanilla ice cream | 8

Selection of Yarde Farm ice creams and fruit sorbets | GF 2 scoops | 4 | 3 scoops | 5



Gift Vouchers Available

Large Beer Garden

En Suite Letting Rooms

Cask Marque Ale



HOT BEVERAGES

Freshly ground coffee using 100% Arabica beans

Americano | 2.5

Latte | 3

Cappuccino | 3

Mocha I 3

Hot chocolate | 3

add cream and marshmallows | 1.5

Breakfast tea | 2.5

Liqueur coffees | 7

Served in a tall glass with floated cream

Jamesons Irish Whiskey | Baileys Tia Maria | Courvoisier Brandy

ALLERGENS