



To start

Leek, potato & green peppercorn soup, finished with double cream & crispy leeks, served with rustic bread & butter | 8 | **V** | **GF** available

Caramelised hot honey pears, with prosciutto, seasalt walnuts, baby herbs & balsamic dressing | 9 | **GF** 🌶️

Antipasti olive mix with warm ciabatta, olive oil & balsamic | 8 | **VGN**

Creamy garlic & thyme mushrooms on butter roasted ciabatta | 8 | **V**

Crispy brie wedges with cranberry & chilli jam | 8 | **V** 🌶️

Thai cod & prawn fishcake with baby coriander, spring onion & Thai green aioli | 8 | **GF** 🌶️

Smaller plates

Loaded nachos

Cheddar cheese with pulled bbq beef brisket, jalapeños, sour cream, guacamole & salsa | 15 | **GF** 🌶️

Warm honey ham

With grilled pineapple, fried egg, rustic chips & garden peas | 15 | **GF**

Cheese Nachos

Cheddar cheese, jalapeños, sour cream, guacamole & salsa | 13 | **V** | **GF** 🌶️

Hand battered cod

With rustic chips, garden peas, lemon & tartare sauce | 15

Slow cooked beef chilli loaded fries

chilli cheese, sour cream & chive dressing | 15 | **GF** 🌶️🌶️

Hoagies

Available at lunchtime only

Served in a garnished wholemeal or white sub roll with homemade slaw & rustic chips.

Crispy breaded brie with cranberry & chilli jam | 15 | **V** 🌶️

Battered fish finger & tartare sauce | 15

Burgers

Served with rustic chips & slaw

Lopes house classic double beef burger with Monterey Jack cheese & house burger sauce, topped with crispy onions | 20

Sticky buffalo chicken topped with pickled vegetables & smoked cheese sauce | 20 🌶️🌶️

Prosciutto & three cheese double beef burger with red onions, sundried tomato & basil mayo | 20

Gourmet lentil with pickled vegetables, cranberry & chilli jam | 20 | **V** | **VGN** available 🌶️

Main Meals

Warm honey ham. Served with grilled pineapple, fried egg, rustic chips & garden peas | 18 | **GF**

Large fillet of hand battered cod served with rustic chips, garden peas, lemon & tartare sauce | 19

Pan roasted chicken breast, with chestnut mushroom, garlic, sage & flamed brandy sauce. Served with winter vegetables, red onion & potato hash | 21 | **GF**

Baked fillet of smoked haddock, root vegetable hash, seared asparagus, roast cherry vine tomatoes, parsley & lemon cream sauce | 22 | **GF**

Slow braised ox cheek cooked with port, baby onions, mushrooms & fresh rosemary. Served with winter vegetables, creamy mash & crispy leeks | 23 | **GF**

Slow cooked chunky beef chilli, with rice, nachos, sour cream & lime wedge | 19 | **GF** 🌶️🌶️

Smoked haddock, cod & prawn linguine, sautéed greens, parmesan, truffle oil & pea shoots | 20

10oz Westcountry sirloin steak. Served with rustic chips, baked field mushroom, grilled tomato & seared asparagus | 26 | **GF**
Add peppercorn sauce | 3

Handmade braised lamb pie in shortcrust pastry with creamy mash, winter vegetables, red wine & rosemary gravy | 20

Handmade cheese & onion pie in shortcrust pastry, with creamy mash, winter vegetables, red wine & fresh herb gravy | 20 | **V**

Glazed hot honey pears with sweet potato medallions, asparagus, goats cheese & balsamic | 20 | **GF** | **V** 🌶️

Food weights are approximate uncooked weights. Some meals can be changed to accommodate allergies.
Please note that allergens are not stated on the menu. Please speak to a member of staff for any allergen information

Foods are prepared in an environment containing nuts.

V: suitable for vegetarians | **GF:** gluten free | **VGN:** vegan



Little 'Uns

Chicken bites in light batter with chips & beans | 8

Sausages, chips & beans | 8
(Vegetarian sausage available)

Cod bites with chips & peas | 8 | V

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

Available Wednesday
12 noon - 2.30pm and
5.00pm - 9.00pm

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 | 2

Fish Friday available Friday only
12 noon - 7.00pm

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

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Sides

Rustic chips | 4.5 | GF | V

Rustic chips with cheese | 5.5 | GF | V

Garlic bread | 4.5 | V

Cheesy garlic bread | 5.5 | V

Beer battered onion rings | 4.5 | V

Salad bowl & dressing | 5 | GF | V

Gravy | 2

SUNDAY Roast

Sundays done right at the Lopes Arms.

There's nothing quite like a proper
Sunday roast. Settle into our cosy pub,
with the aroma of slow roasted goodness
filling the air.

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

Sunday roast available
every Sunday
12 noon - 7.00pm

DESSERTS

Traditional sticky toffee pudding with caramel
sauce & Devonshire custard | 8 | V

Lemon, lime & ginger pavlova with fresh
berries & ginger syrup | 8 | GF | V

Cookies & cream chocolate brownie, vanilla ice
cream, cookie crumb & vanilla sauce | 8 | V

Apple & blackberry crumble with Devonshire
custard | 8 | V

Selection of Yarde Farm ice creams | V | GF
Fruit sorbets | GF | VGN
2 scoops | 4 | 3 scoops | 5



Gift Vouchers Available

Large Beer Garden

Undercover Seated Area

En Suite Letting Rooms

Cask Marque Ale



ALLERGENS

HOT BEVERAGES

Freshly ground coffee using 100%
Arabica beans

Americano | 2.5

Latte | 3.5

Cappuccino | 3.5

Mocha | 3.5

Hot chocolate | 3.5

add cream & marshmallows | 1.5

Breakfast tea | 3

Liqueur coffees | 7.5

Served in a tall glass with
floated cream

Jamesons Irish Whiskey | Baileys

Tia Maria | Brandy

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