

# LOUGHPOL KITCHEN

## SAMPLE LUNCH MENU

Wye Valley Organic Celery Soup topped with Shropshire Blue Cheese served with Loughpool Bakery Bread 8.50

Selection of Spanish Meats with Olives & Parmesan Shavings – Small 8.95 Large 15.95

Lay & Robson Oak Smoked Salmon with Celeriac Remoulade & Cream Cheese & Herb Croquette 16.95

Lay & Robson Oak Smoked Poached Haddock, Potato & Cauliflower Bombay topped with Poached Egg 16.95

Grilled Goats Cheese on Provençale Vegetables with Rockette Salads & Balsamic Dressing 14.95

Sauteed Wild Mushrooms on Toasted Buttermilk Bread topped with Poached Egg & Truffle Oil Dressing 14.50

Croque Monsieur – Serrano Ham & Gruyere Cheese in Buttermilk Bread with Home Cut Chips 15.95

Perrystone Estate Sausage, Brie & Red Onion Marmalade in a Bakery Ciabatta served with Home Cut Chips 16.50

Scottish Farmers Boy Hand Made Black Pudding & Haggis on Bubble n Squeak with Home Smoked Pork Loin Slice topped with a Fried Egg served with Loughpool Piccalilli 18.95

Ruby Red Devon Rump Steak Burger with Home Smoked Bacon & Monterey Jack Cheese with Home Cut Chips 17.50

Moroccan Spiced Lamb Strudel with Dresses Salad & Cucumber Mint Yoghurt Dressing 17.95

Loughpool Vegetable Moussaka topped with Ricotta & Cheddar served with a Side Salad & Garlic Bread 17.50

Home Made Beef, Shallot & Red Wine Pie with Home Cut Chips & Seasonal Vegetables 18.50

Home Made Chicken, Ham Hock & Leek Pie with Home Cut Chips & Seasonal Vegetables 18.50

Buttermilk Chicken Skewers with Sweet Chilli Sauce served with Home Cut Chips & House Coleslaw 17.50

Starter 8.95 Main with Chips 19.25

Brixham Crab & King Prawn Linguini with Chilli, Garlic, Ginger, Coriander & Lime Dressing 18.95

### **Side Orders:**

Home Cut Chips – Reg 4 Large 6 : Vegetables 4 : Side Salad 4 : Bread Portion – Reg 1.50 Large 3

**All our food is cooked from fresh. Please make us aware of any allergies you may have.**