

PL^{one} Restaurant & Bar

Lunch Menu

Starter

Cauliflower Bhaji
*served with cucumber raita & sweet
tomato chutney*
GF,7,9,14

Moroccan Spiced hummus
served with grilled flatbread
2(wheat),12,14

Sides

Skin on French fries £2

Crispy onion rings £2

Garlic & parmesan flatbread £2
2(wheat),7

Summer side salad £1.5
9

Herb buttered new potatoes £1.5
7

Main

Classic Chicken Caesar Salad
*Chargrilled chicken, baby gem
lettuce, crunchy croutons, dressed in
house made Caesar dressing*
2(wheat),4,5,7,9,14

Spaghetti & 'Meatballs'
*Plant based 'meatballs' bound in a
rich tomato & basil sauce, fresh
pasta & finished with vegetarian
parmesan*
2(wheat),13,14

Smoked Haddock & Cod Fisheake
*Pea & ham hock salad, finished
with sweet mustard dressing & soft
set egg*
2(wheat)4,5,7,9,14

Gam Egg & Chips
*Gammon steak, lightly grilled and
served with butter fried hens egg
and served with house cut chips*
GF,4,7,14

Dessert

Rich Chocolate Brownie
*Dark chocolate sauce
vanilla ice cream & honeycomb*
2(wheat),4,7,14

Devon Mess
*Crushed meringue, stewed summer
berries folded into chantilly cream*
GF,4,7,14

2 course - £13

3 Course - £15

Please note, this menu is subject to change at any time

ALLERGEN KEY

1. CELERY	2. CEREALS CONTAINING GLUTEN	3. CRUSTACEANS	4. EGGS	5. FISH	6. LUPIN	7. MILK	8. MOLLUSCS
9. MUSTARD	10. NUTS	11. PEANUTS	12. SESAME SEEDS	13. SOYA	14. SULPHUR DIOXIDE		
VGN= VEGAN		VGN*= CAN BE MADE VEGAN		GF= GLUTEN FREE		GF*= CAN BE MADE GLUTEN FREE	

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Sample Dinner Menu

Starter

Devon-grown sweetcorn velouté, red chilli and corn salsa, taco and sour cream
Smooth soup of local sweetcorn, with corn salsa and sour cream taco

GF,7,914

Whipped Cornish goat cheese, Miller's toast, and pickled beetroot
Soft goat's cheese mousse, traditional crisp Millers toast, and sweet pickled beetroot

GF,7,914

Smoked salmon, avocado mousse, and toasted nori
Salmon with creamed avocado, pink grapefruit and toasted seaweed

5,7,14

Main

Pan-roasted breast of chicken, potato puree, chicken and thyme reduction
Chicken roasted in the pan, creamy mash, with a sticky chicken stock reduction

1,7 GF

Plancher cooked cod, haricot blanc, pancetta, and Autumn vegetable broth
Brixham landed cod with an Autumn broth of seasonal vegetables and smoked bacon

1,5,14,GF

Asian spiced braised pork belly, tiger prawns, and pineapple
Pork belly marinated in soy and 5-spice with roast and glazed pineapple and tiger prawns

2(wheat)4,7,VGN

Tagliatelle, crown prince squash, vegetarian Parmesan, and crisp sage
Freshly prepared, Autumn squash puree, and grated vegetarian parmesan

2(wheat)4,7,VGN

Dessert

Steamed lemon and cardamom sponge
pudding with crème anglaise
Classic school pudding with vanilla custard

2(wheat),4,7,14

Chocolate and orange torte
*Indulgent dark chocolate and orange ganache
on a crisp, buttery base*

GF,4,7,14

Blackberry and apple crumble, vanilla ice cream
*A compote of blackberries and Bramley apples
with a crunchy crumble*

GF,7

2 course -£16.5

3 Course - £20.5

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