LONDON INN

the village pub on the green REAL ALES | REAL FOOD | REAL PUB

Tapas

Mix & Match Tapas – 1 - £7.50 // 2 - £13.95 // 3 - £18.95 // 4 - £22.95 // 5 - £26.95

Monkfish Goujons Whitebait

Served on little gem with chefs tartare sauce

Served on little gem with chef's tartare sauce

Sticky Sausage Bites

Crispy Rosemary Potatoes

Pan fried sausage pieces in chilli, honey & mustard

Crispy new potatoes cooked in fresh rosemary with garlic aioli

Steak & Cheese

Cooked in garlic butter with samphire

Mini skewered rump steak with blue cheese sauce

Hummus
Topped with a red onion chutney & garlic tortilla bites

Olives
With warm bread roll & balsamic olive oil

Chorizo Tiger Prawns

Chicken Wings

Tiger prawns pan fried with diced chorizo

Double BBQ or chilli with blue cheese dip

<u>Lunch Menu</u> Available from 12 until 2.30pm only

Sandwiches £,9.95

Served on white or malted bloomer with burts sea salt crisps swap crisps for skin on fries f,1

Roast Beef

Roasted 28 day aged rump beef with rocket & horseradish

Cheese & Chutney (Ve)

Monterey jack cheese, sliced tomato, rocket & red onion chutney

B.L.T

Bacon, lettuce, tomato & mayonnaise

Light Meals

Steak Frites

6oz minute steak served with skin on fries & peppercorn sauce

⊈,10.95

Mini Fish & Chips

Mini battered fish fillet served with chips, peas, lemon wedge & chefs tartare sauce £8.95

£,0.93

Soup Of The Week (Ve)

Chefs choice of soup served with a bread roll

£,7.95

Moules

Smaller portion of our river Teign mussels in a white wine cream sauce & served with a bread roll f,10.95

Sausage & Mash

Two pork sausages with mash potato, peas & a caramelised red onion gravy $f_110.95$

Burgers

Plant Burger

Mushroom based meat alternative burger, served in our brioche roll with rocket, tomato, red onion & mayonnaise, served with skin on fries & onion rings (Available Vegan)

£18.95

Brisket Burger

Two smash burgers using west country brisket mince, both topped with Monterey jack cheese & fried onions on a brioche roll with garlic aioli, rocket & tomato, served with skin on fries & onion rings
£19.95

The Crueban Sandwich

Thin sliced roasted rump beef & pulled pork topped with pickles, Monterey jack cheese & red onion served in a ciabatta roll with shredded gem lettuce & horseradish mustard, with skin on fries £19.95

London Inn Favourites

Fish & Chips

Hand battered fish served with chips, peas, chefs tartare sauce & a wedge of lemon

£,18.95

Moules

Rope grown river Teign mussels, cooked in a white wine, cream & thyme sauce served with a warm bread roll & skin on fries

£18.95

Steak & Ale Pie

Our slow cooked diced beef, braised in Dartmoor Jail Ale enclosed with a puff pastry top served with mash potato, seasonal vegetables & gravy

£18.95

Three Cheese Pasta

Tagliatelle, colourful cauliflower & broccoli cooked in cheddar cheese sauce topped with blue cheese & parmigiana crumb served with a whole garlic tortilla (Vegetarian) £18.95

Wild Mushrooms

Local wild mushrooms, spinach & red onion in a truffle, oat cream & white wine sauce, with crushed new potatoes & toasted chestnut crumb (Vegan)

£18.95

Please make us aware of any dietary requirements before ordering, due to the nature of the menu some requests may take us longer to prepare, please see a member of the team for vegan & gluten free requests.

Menu is subject to change and may be slightly different to the description in some circumstances

From The Sea

Not A Fish Pie

A pan fried piece of fresh salmon fillet sat on buttered mash potato with prawns & clams cooked in a red onion, samphire, white wine & dill cream sauce £23.95

Seabass & Shrooms

Pan fried sea bass served on a truffle seasoned wild mushroom medley in a cream, white wine & fennel sauce topped with truffle salt croutons & roasted chestnut crumb £22.95

Chorizo & Shellfish Tag

Tagliatelle cooked with diced chorizo, tiger prawns & red onion in a tomato basil sauce topped with mussels cooked in chilli with sundried tomatoes & parmigiana £20.95

Curried Monkfish

Monkfish cooked on the bone seasoned with turmeric, saffron & coriander, with chefs saag aloo, sea vegetable bhajis & coriander crème fraiche £24.95

From The Farm

28 Day Aged Steak

Your choice of steak cooked medium rare, served with chips, roasted tomato, sauteed mushrooms & balsamic dressed rocket with peppercorn sauce **8oz Rump** £20.95 – **10oz Ribeye** £27.95 – **18oz T-Bone** £41.95

Twisted Hunters

BBQ glazed chicken fillets, served on a cheddar cheese sauce with crispy potatoes, battered onion dippers, rocket & a smoked bacon crumb £18.95

Porky Brunch

Honey glazed slice of pork belly, butchers pork sausage, smoked streaky bacon, roasted tomato & fried egg, served on a pork filled sausage, bacon & black pudding potato rosti with a side of chorizo beans \pounds 21.95

London Inn Platter For Two

A complete sharer for two, with our 18oz T-Bone steak, pan fried salmon fillet, whitebait, chorizo tiger prawns & sticky sausage bites all served with fries, salad, chefs tartare sauce & garlic aioli £59.95

Sides - Chips - £4.95 Cheesy Chips - £5.95 Truffle Chips - £5.95 Garlic Bread - £4.50 Trio Onion Rings - £3.95 Dozen Onion Rings - £3.95 Mixed Leaf Salad Bowl - £3.50 Veg Bowl - £3.95 Peppercorn sauce - £2.95 Blue cheese sauce - £2.95 Add Ons - Smoked Streaky Bacon - £1.50 Pulled Pork - £2.50 Fried Egg - £1.50