

— THE —
STRAWBERRY BANK

PUB AND DINING

TWO COURSES 12
THREE COURSES 16

SERVED 12PM – 6:30PM
MONDAY – FRIDAY
TABLES MUST BE SEATED BY 6:30PM

STARTERS

FRESHLY MADE SOUP (V)

With artisan bread & butter

TEMPURA BATTERED SQUID

With red chillies, coriander & lemon
creme fraiche

BUFFALO WINGS

Tossed in either “Frank’s Hot” sauces
or “Jim Beam” bourbon sauce with blue
cheese dip & celery

PORTABELLO MUSHROOMS (V)

With Pinot Grigio, cream, thyme & blue
cheese on toasted garlic sourdough



MAINS



DOOMBAR BATTERED FISH & CHIPS

Fresh fish fillet battered to
order, mushy peas, thick
cut chips & tartar sauce

DOOM BAR BATTERED HALOUMI & CHIPS (V)

With thick cut chips, minted
pea puree & tartare sauce

THE SMOKEY YANKEE

1/2 Pound Aberdeen angus
burger “jim beam” bourbon sauce,
smoked cheese & smoked bacon

BEEF RAGU WITH LINGUINE

Completely “syn-free” meal with extra
lean mince, garlic, onions mushrooms
& passata on linguine

BUTTERMILK SOUTHERN FRIED CHICKEN

With sweet potato fries, pickle & chipotle
mayo

CHICKPEA, SWEET POTATO & SPINACH CURRY (V) (GF)

Chickpeas, sweet potato, onion &
spinach in a coconut sauce with spices
& garlic, finished with fenugreek & curry
leaves, white rice & a garlic & coriander
naan

PLEASE TURN OVER FOR PUDDINGS & HOT DRINKS



PUDDINGS

DAIRY ICE CREAM WITH VANILLA PODS (V) (GF)

With a red velvet cookie

BAKED VANILLA CHEESECAKE (V) (GF)

With vanilla pod ice cream
& blueberry puree

TRAY BAKED BROWNIE (V)

Baked in our kitchen, with dark
chocolate chips, almonds &
spiced rum chocolate sauce

FRESHLY BAKED CRUMBLE (V)

with vanilla pod ice cream
or Devon custard

ADD A HOT DRINK WITH YOUR MEAL



We use “Frisky Goat” coffee beans a blend of
Ethiopian Arabica combined with south and central
American Arabica and Vietnamese Robusta.

- **AMERICANO • ESPRESSO • CAPPUCCINO • LATTE •**
- **FLAT WHITE • TEA SELECTION •**
- **HOT CHOCOLATE • MOCHA •**

ALL £2*

*** WHEN ORDERING FROM THIS MENU**