

# Dinner Menu

## STARTERS

<i>Baked goats cheese (GF,V)</i> <i>Pear and balsamic glaze</i>	7.95
<i>Mackerel and dill pate (GF)</i> <i>Melba toast and chutney</i>	8.50
<i>Whitebait (GF,DF)</i> <i>Lemon aioli and lemon wedge</i>	6.95
<i>Smoked duck (GF,DF)</i> <i>Peach and walnut garnish</i>	9.50
<i>Bubble and squeak (GF,V)</i> <i>Poached egg and hollandaise</i>	7.95
<i>Beetroot falafel (GF,VGN)</i> <i>Hummus and rocket</i>	7.50

## SIDES

<i>Skin on fries (GF,VGN)</i>	4.00
<i>Chunky chips (GF,VGN)</i>	4.00
<i>Trio of vegetable fries (GF,VGN)</i>	4.00
<i>Garlic bread ciabatta (GF,VGN)</i>	4.00
<i>Cheesy garlic bread ciabatta (GF,V)</i>	6.00
<i>Seasonal vegetables (GF,VGN)</i>	4.00
<i>Summer side salad (GF,VGN)</i>	4.00
<i>Coleslaw (GF,VGN)</i>	3.00

## MAIN COURSE

<i>Fish and chips (GF,DF)</i> <i>Lightly beer battered Brixham fillet, thick chips</i> <i>minted pea puree, baked lemon and tartare.</i>	16.50
<i>Market fish of the day (GF,DF)</i> <i>See specials board</i>	SP
<i>Oven baked hake (GF,DF)</i> <i>On a bed of chorizo and summer vegetable stew.</i>	16.95
<i>Chicken supreme (GF)</i> <i>Spinach and sundried tomato stuffed supreme,</i> <i>new potato cake, tenderstem broccoli with a</i> <i>white wine reduction.</i>	16.95
<i>Slow braised 8oz feather blade steak (GF)</i> <i>Horseradish mash, seasonal vegetables and</i> <i>red wine jus.</i>	18.95
<i>Pork tenderloin (GF)</i> <i>Bubble and squeak, seasonal vegetables and</i> <i>a cider apple reduction.</i>	16.95
<i>Slow cooked summer stew (GF,VGN)</i> <i>Courgette, aubergine, red pepper, tomatoes,</i> <i>spinach, new potatoes and chick pea, served</i> <i>with warmed ciabatta.</i>	13.95
<i>Goats cheese and beetroot gnocchi (V)</i> <i>Watercress garnish.</i>	14.95
<i>Spring green risotto (VGN)</i>	13.95

Please make us aware if you have any food allergies or special dietary requirements. Our staff are happy to go through an ingredients list with you.

(V) Vegetarian | (VGN) Vegan option | (GF) Gluten free option |(DF) Dairy free option

*Our food is prepared from scratch, using fresh local ingredients,  
please bear with us during busy periods.*

*Here at The Bucket & Spade we proudly focus on locally-sourced produce and are passionate about supporting our incredible local suppliers.*

-  *Gibbins Quality Meats - Exeter*
-  *Westcountry Foods - Newton Abbot*
-  *Ryders Bakery - Dawlish*
-  *The Cowlick Creamery - Dawlish*
-  *MJ Baker Food Services - Newton Abbot*
-  *Regency Wines - Exeter*
-  *Bays Brewery - Torquay*
-  *Wright Brothers - Brixham*
-  *Voyager Coffee - Buckfastleigh*
-  *Sandford Orchard - Crediton*



# Burger Menu

*All our burgers are served in a lightly toasted bun with a choice of skin on fries or a trio of vegetable fries and pickled slaw.*

<b>THE LITTLE COW (GF,DF)</b>	<b>14.00</b>	<b>THE MINT KOFTA BURGER</b>	<b>15.00</b>
<i>6oz West Country beef burger, mozzarella, rocket and tomato relish.</i>		<i>6oz lamb kofta patty, rocket, mint raita and tomato and smoked garlic chutney.</i>	
<b>THE BIG COW BLUE (GF)</b>	<b>16.00</b>	<b>THE COAST BURGER (GF,DF)</b>	<b>15.00</b>
<i>6oz West Country beef patty, crispy bacon, blue cheese, tomato relish, rocket and sweet chilli red pepper chutney,</i>		<i>Brixham fish of the day in a light peroni beer batter, rocket, tartare and lemon aioli.</i>	
<b>THE PIGGY BURGER</b>	<b>15.00</b>	<b>THE SWEET CHICK (GF,DF)</b>	<b>15.00</b>
<i>6oz pork and apple patty, crumbed chorizo, rocket, tomato relish and apple cider chutney.</i>		<i>Crispy chicken strips, smoked streaky bacon, mozzarella, rocket, tomato relish and chilli jam.</i>	
<b>THE GREEN (GF,VGN)</b>	<b>14.00</b>	<b>THE BEET GOAT (GF)</b>	<b>14.00</b>
<i>Aromatic garden patty, red pepper and onion smashed avocado, rocket and red onion chutney.</i>		<i>Butternut squash goats cheese and beet patty, rocket, and apple cider chutney.</i>	

*We use local award winning 'Hogs Bottom' chutneys and preserves for great taste in our burgers.*

Please make us aware if you have any food allergies or special dietary requirements. Our staff are happy to go through an ingredients list with you.

*(V) Vegetarian | (VGN) Vegan option | (GF) Gluten free option | (DF) Dairy free option*

*Our food is prepared from scratch, using fresh local ingredients, please bear with us during busy periods.*

*Menu subject to availability*

*Here at The Bucket & Spade we proudly focus on locally-sourced produce and are passionate about supporting our incredible local suppliers.*

-  **Gibbins Quality Meats - Exeter**
-  **Westcountry Foods - Newton Abbot**
-  **Ryders Bakery - Dawlish**
-  **The Cowlick Creamery - Dawlish**
-  **MJ Baker Food Services - Newton Abbot**
-  **Regency Wines - Exeter**
-  **Bays Brewery - Torquay**
-  **Wright Brothers - Brixham**
-  **Voyager Coffee - Buckfastleigh**
-  **Sandford Orchard - CREDITON**

