

Johns

AUTUMN/WINTER TAKE-AWAY MENU

BREAKFAST & BRUNCH

Served until 1pm in Appledore & 2pm in Instow

<i>Johns' Famous Full West Country Breakfast (gfo/dfo)</i>	8.00
Local sausages, bacon, free-range fried egg, mushrooms, roast tomatoes, local white, brown or sourdough toast & butter	
<i>Add an extra ... sautéed potato & onion hash, egg, mushrooms, sausage, bacon rasher</i>	1.10
<i>Johns' Best Breakfast Butty (dfo)</i>	6.50
The ultimate in breakfast sarnies! Local sausages, bacon & free-range fried egg in sourdough toast	
<i>NEW! Veggie Breakfast Hash (vn/df)</i>	6.50
Sautéed potato & onion, smashed avocado, chestnut mushrooms & wilted spinach with roasted cherry tomatoes	
<i>Add an extra ... egg, mushrooms, sausage, bacon rasher</i>	1.10
<i>Nourishing Breakfast Pot (v/gf)</i>	5.00
Yeo Valley Greek yogurt, our homemade granola & berry compote	

v – vegetarian, vn – vegan, gf – gluten free, df – dairy free, vno – vegan option, gfo – GF option, dfo – DF option

Please tell our team if you have any allergies or dietary requirements

Allergens/intolerances/sensitivities – Our produce is prepared in our kitchens which use gluten, peanuts, nuts, milk, soya, mustard, lupin, eggs, fish, crustaceans, molluscs, sesame seeds, celery, sulphur dioxide and other allergens.

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SEASONAL SPECIALS – Served all day

NEW! Today's Homemade Traybake or One-Pot Dish *5.00

See our Deli Counter for our seasonal specials

See Winter Meal Offer for loyalty card holders in box below*

NEW! Sautéed Potato & Onion Hash OR Autumn Roasted Roots* *3.25

Homemade seasonal vegetable side dish to accompany your main dish

NEW! Homemade Goopy Mac & Cheese* *5.00

Caramelised leeks, macaroni pasta & artisan melting cheese sauce

***AUTUMN & WINTER MEAL OFFER FOR LOYALTY CARD HOLDERS**

Enjoy a traybake **or** one pot dish **or** Mac & Cheese AND a side

Just £6.50 – Save £1.75

Enjoy a traybake **or** one pot dish **or** Mac & Cheese AND a side AND our homemade pud/pie

All for just £9 – Save £2.75

Not a loyalty card member yet, then please ask to sign up to enjoy multiple offers!

NEW! Homemade Hearty Soup (vno/gfo/dfo) 4.50

See our Specials Board

Topped with salt & black pepper croutons or toasted pumpkin seeds & served with rustic bread

Homemade Deli Quiche & Salad (gfo) 7.00

A slice of bacon, caramelised onion & cheddar quiche OR sunblushed tomatoes, fresh spinach and Trelawney cheese quiche (v) from our kitchen served with homemade deli coleslaw, Isle of Wight cherry tomatoes & Two Farmers slightly salted crisps

Handmade Devon Pasty & Salad 6.00

Choose traditional Devon - chuck steak, potato & onion (df) OR

Devon cheddar & onion (v) OR Chunky Devon Root Veg pasty (vn/df) with homemade deli coleslaw, Isle of Wight cherry tomatoes & Two Farmers slightly salted crisps

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GOURMET DELI RANGE – PLATTERS, TOASTIES & SANDWICHES

Served all day

<i>The Quintessential West Country Ploughman's for 2</i>	20.00
Homemade bacon, caramelised onion & cheddar quiche, local butcher's pork scotch egg, free range Devon pork pie, West Country ham & salad sandwiches, somerset brie & Devon chilli jam sandwiches, Devon apple chutney & Isle of Wight cherry vine tomatoes	
<i>NEW! Homemade Italian Style Meatball Ciabatta – Served warm</i>	6.50
Homemade meatballs in marinara tomato sauce, topped with artisan melting cheese medley	
<i>Devon Free Range Roast Chicken Salad Baguette (dfo)</i>	6.00
With tomato, leaves and mayo in a granary baguette	
<i>West Country Ham & Dijon Mustard Baguette (dfo)</i>	6.00
With salad leaves in a stone baked baguette	
<i>Somerset Brie & Devon Chilli Jam (v)</i>	6.00
With leaves in a ciabatta roll	
<i>NEW! Vegan BLTA (vn/df/gfo) – Served warm</i>	6.50
Homemade aubergine 'bacon,' smashed avocado, lettuce, tomato & vegan mayo served in toasted sourdough	

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AFTERNOON TEA FOR 2 – Served all day

A sensational full afternoon tea for 2! 27.00

Includes: 13.50pp

West country ham & salad sandwiches, Somerset Brie & Devon Chilli Jam sandwiches, Homemade quiche – bacon, caramelised onion & cheddar, Local butcher's pork scotch egg, Free-range Devon pork pie & Devon apple chutney, Isle of Wight cherry vine tomatoes and 2 homemade scones, local farm clotted cream & local strawberry jam

SEASONAL PUDS & SWEET TREATS

NEW! Today's Homemade Pudding* *3.50

See our Deli Counter for our seasonal special

NEW! Homemade Deep Blackberry & Apple Pie (v)* *3.50

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Devon Clotted Cream Tea for 2 (v) 7.00

Homemade scones, local strawberry jam, local farm clotted cream

Our Famous Chocolate Brownie 2.50

Traditional chocolate (v) OR salted caramel (v/gf) OR raspberry & walnut (vn/gf/df)

NEW! Blackberry & Almond Tart (v) 2.50

Homemade frangipane tart

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