

THE WAYFARER INN

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SMALL PLATES

House Mixed Olives (V)	£4
Cauliflower Cheese Arancini, Sweet Chilli Sauce (V)	£4.95
Cajun Spiced Whitebait, Laver Tartar Sauce	£7.95
Sticky Honey Mustard Sausages	£6.95
Tear & Share Bread and Olives, Mixed Dips (V)	£8.95

SHARING BOARD FOR 2 PEOPLE

Truffle and Garlic Infused Camembert, Homemade Chutney, Warm Sourdough (V)	£14.95
Charcuterie Board and Pickles	£14.95

STARTERS

Duck Liver Parfait, Piccalilli, Sourdough Toast (GFA)	£7.95
Heritage Tomato and Red Pepper Soup, Herb Cream (DF/GFA/V)	£6.95
King Prawn and Whipped Avocado Cocktail, Bloody Mary Sauce	£13.95
Treacle and Wasabi Cured Chalk Stream Trout, Deep Fried Capers (DF/GF)	£12.95

Crispy Squid, Oriental Slaw, Dipping Sauce	£9.95
Local Goats Cheese 3 Ways, Beetroot and Chilli Jam, Caramalised Walnuts, Pickled Mooli (N/V)	£8.95

MAINS

PANFRIED LOCAL CAUGHT SEABASS FILLET £23.95

Prawn and Corn Gnocchi, Gremolata Dressing

CRAB AND SEAFOOD THERMIDOR POT (GF) £22.95

Tomato and Onion Salad, Crispy Fries

10oz DEVON RUBY RED RUMP STEAK (GFA) £26.95

Maple Glazed Tomato, Mushrooms, Fries, Minted Peas and Peppercorn Sauce

BEER BATTERED FISH & CHIPS (GFA/DFA) £18.95

Homemade Mushy Peas, Laver Tartar, Curry Sauce

THAI VEGETABLE CURRY (V/DF/GF) £16.95

Steamed Rice (Add chicken £18.95)

BREAST OF LOCAL CHICKEN (GF) £21.95

Roasted Scallops, Wild Mushroom & Sundried Tomato Risotto

ROASTED CAULIFLOWER STEAK (V/GF) £17.95

5 Bean Chilli, Whipped Feta

TRADITIONAL ROAST

Served with Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables, Stuffing, Yorkshire Pudding, Gravy

TREACLE GLAZED ROAST BEEF £19.95

HALF ROAST CHICKEN £18.95

LOIN OF PORK £18.95

RUMP OF LAMB £22.95

NUT ROAST (N) £18.95

All roasts can be ordered Gluten or Dairy Free

CATCH OF THE DAY

Please see blackboard

DAILY SPECIALS

Please see blackboard

TRADITIONAL BURGERS

DEVON RUBY RED BEEF £17.95

HALLOUMI ONION JAM (V) £16.95

BLACKENED CAJUN CHICKEN £17.95

SPICY VEGGIE (V) £16.95

Add Bacon, Cheddar, Halloumi £2 each

All served with Skin on Fries, Pickles and Chutney

SIDES

Cauliflower Cheese £4.95 | Fries £4.50 | Cheesy Fries £5 | House Salad £4.95
Seasonal Vegetables £4.95 | Garlic Bread £4 | Cheesy Garlic Bread £5
Herb Butter New Potatoes £4.95

DESSERTS – ALL HOMEMADE IN HOUSE

Lemon Posset, Berry Compote, Granola Crumb (N)	£7.95
Vanilla Crème Brulee, Poached Rhubarb, Shortbread	£7.95
Treacle Tart, Blackberry and Apple Jam, Jug of Custard	£8.95
Sharing Platter of Desserts for 2 or more to share	£18.95
Chocolate Cheesecake Mousse, Brownie, Poached Caramalised Oranges, Chocolate Sauce (GFA)	£8.95

Selection of Ice Cream	£7.95
Sticky Toffee Pudding, Miso Toffee Sauce, Ice Cream	£7.95
British Cheese Board with Chutney, Grapes, Celery, Biscuits and Sourdough	£10.95
Coffee with Homemade Fudge	£4.95

Allergens - (V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available (DF) Dairy Free (DFA) Dairy Free Available (N) Contains Nuts
If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist.
All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill & divided between all staff, independently from the business.