

Starters or Snacks

Sunday 27th September, 2009



Homemade Soup Selection;

Beetroot, Cumin, Pea and Ham (v),

Roasted Tomato and Garlic with Cream (v) or Curried Parsnip and Apple (v)

All served with a small loaf of homemade bread Large Bowl £5 Large Mug £3.50

Tomato and Mozzarella Salad (v)

Tomato and mozzarella stack with fresh basil and balsamic vinegar reduction

Classic Garlic Mushrooms (v)

Button mushrooms in a white wine cream and garlic sauce with cheese served with toast

Barbeque Free Range Chicken Wings

With a summer salad garnish and home made coleslaw

Breaded King Prawns

Sweet chilli king prawns (7) with a salad garnish and sweet chilli dipping sauce

1/2 Pint of Shell on Prawns

Served with our own bread and a Marie Rose sauce

All starters £5 each

Main Courses

Sunday Roasts all meat supplied by R.D. Johns Butchers, Newton Abbott

Roast Topside of Devon Beef with Large Yorkshire Pudding £10

Roast Loin of Devon Pork with Apple Sauce £10

Roast Leg of Lamb with Mint Sauce £10

Can't Decide? Have a slice of each joint on a Waterman's Triple £12

All roast dinners are served with roast potatoes, honey roasted parsnips, braised red cabbage, cauliflower and broccoli in a cheese sauce and a selection of seasonal vegetables with lashings of Chef's own rich gravy, extra Yorkshire puddings are available, (Only £1.50) please ask

Sharpham Organic Steak and Guinness Pie

Beef reared less than 1/2 mile away! Slow cooked in Guinness with mushrooms and onions served with chunky chips and peas £12

Waterman's BIG Cheese Burger

Sharpham (1/2 mile away) Organic 100% beef burger with chunky chips, mature cheddar cheese, Waterman's relish and coleslaw £10

Cod Fillet in Palmers Ale Batter

Served with chunky chips, garden peas and tartar sauce £12

Waterman's Stir Fry (v)

Mixed sliced vegetables stir fried in our own special sauce served with Egg fried rice and prawn crackers £10

Waterman's Cheese and Ham Salad

Local Maryland mature cheddar cheese with home roasted peppered ham, pickles, chutney, coleslaw, salad and a loaf of our bread with butter £10

Most of these dishes can be taken as a child or senior portion for £6, please ask



Sandwiches and Jacket Potatoes

Served Monday to Friday from 12pm until 2.30pm

Saturday and Sunday 12pm until 3pm

Homemade Individual Loaf **£5** (50% White 50% Wholemeal Flour)

Baguette or Jacket Potato with fillings as below

Prawns in Marie Rose Sauce, Devon Back Bacon, Lettuce and Tomato

Tuna and Mayonnaise, Home Baked, Black Pepper Coated Gammon Ham,

Roast Free Range Chicken, Grated Maryland Mature Cheddar Cheese

Smoked Salmon and Cream Cheese

Add a portion of chips for **£2**

Desserts

Most of these desserts are made on the premises using free range eggs from Painsford Farm or our own hens!

Homemade Lemon Tart

zesty lemon tart with Devon clotted cream

Winter Warming Waffle

Light sweet waffle served warm with vanilla ice cream and lashings of maple syrup

Homemade Vanilla and Clotted Cream Rice Pudding

A generous helping of thick creamy rice pudding baked in the oven with a caramel top and served with jam

Craig's Chocolate Roulade

Chocolate cake with filled with black cherry and chocolate mouse

Only **£5** each

Please ask for an extra spoon if you wish to share these desserts

West Country Ice Creams

Strawberries and Cream, White Chocolate and Honeycomb, Mint Chocolate Chip,

Rum and Raisin, Coffee, Vanilla or Double Chocolate Chunk

2 Scoops **£3.75** 3 Scoops **£5**

The Waterman's Select Cheese Slate

Cheese supplied from Country Cheese, Ticklemore Street, Totnes.

A selection of Local and British Cheeses, specially selected by the management and Head Chef brought to your table for you to choose.

Served with home baked bread, sliced apple and red onion marmalade

Small **£7.50** Large **£14**