

## 'Local, Natural and Fresh'

All food served at The Waterman's Arms is sourced from the Westcountry's finest farms.

Local suppliers and in season produce are used, wherever possible.

R.D. Johns and Local Hunters supplies meat and game

Challices of Totnes and Local Farms for fruit and vegetables.

All chicken and eggs are free range; some eggs are from our own hens!

Seafood is supplied by Kingfisher of Brixham and Local Fishermen!

Cheeses are supplied by Country Cheese

We make and bake the individual loaves ourselves, every day.

### Today's Specials;

Mature Cheddar and Parsnip, Roasted Garlic and Tomato,

Or Three Cheese, Broccoli and Cauliflower Soup

all served with a small loaf of homemade bread Large Bowl €5 Large Mug €3.50

### Crab Sandwich Platter

Home made individual loaf with crab meat, mayonnaise and a green leaf salad €6.50

### Whole Brixham Lemon Sole

Cooked with lemon and butter served with new potatoes and broccoli €14

### Mark's Roasted Vegetable Pastry Wrap (v)

Roasted vegetables with cherry tomatoes, cauliflower and cheese wrapped in light filo pastry served with new potatoes and salad garnish €10

### Craig's Bow Bridge Pie

A short crust pastry lined bowl with turkey, ham, and leeks in a cream sauce topped with sliced sauté potatoes and cheddar cheese served with a summer salad €12

### Yarde Farm Ice Creams

Vanilla, Strawberry, Honeycomb or Rum and Raisin

### Waterman's Arms Home Made Dairy Ice Creams

Pineapple with Caramelised Pineapple Chunks

### Double Espresso Coffee

Chunky Craig's Luxury Chocolate

Double Cherry, Cherry Brandy

2 Scoops €3.75      3 Scoops €5