



Hunters Inn - Heddon Valley Spring Lunchtime Menu

Starters/light bites

Deep fried Whitebait with garlic aioli £7

Homemade chicken liver pate, with red onion marmalade and toasted bread(G)* £7

Homemade soup with a chunk of warm bread £5.95 (G)*

Baked Somerset Camembert to share with crusty bread and caramelised onion chutney (V)(G)* £12.50

Bideford crab and prawn cocktail with crisp lettuce and warm Baguette £8.50

Sweet chilli sesame crispy beef on spring onion and radish salad £8.50

Main Course

Homemade locally sourced fish pie served with crusty bread and peas (G*). £14

Lightly battered cod & chips, with minted pea puree & homemade tartare sauce (G*) £13

Steak burger - made with Exmoor beef - with streaky bacon, mature cheddar, caramelised red onion chutney, beef tomato, baby gem & fries (G)* £13

Homemade Lamb chorizo burger with garlic aioli, beef tomato, baby gem lettuce & fries £15

Hunters inn ploughman - with a pork pie, mature cheddar, gammon ham, pickled onion, apple, red onion chutney, salad garnish and warm Baguette £12

Ballotine of chicken filled with Somerset brie wrapped in smoked streaky bacon served with five bean chorizo cassoulet £17

Vegan & Vegetarian

Hunters inn mixed bean vegan burger, caramelised red onion chutney, beef tomato, baby gem & fries (VE)(G)* £13

Coconutty Caribbean stew made with mixed peppers, tomatoes, spring onions, sweet potato & mixed five beans, served with coriander rice (G)(VE) £14

Lightly spiced chickpea and tomato pie with sweet potato carrot mash, peas with a Keralan coconut cream sauce (VE) £13

Children's (Suitable for children up to 10 years old)

Sausage, mash, peas & gravy £6.50

Mini fish and chips with garden peas (G)* £6.50

Chicken goujons, garden peas and chunky chips (G)* £6.50

Mini cheeseburger & chips £6.50

Mac & cheese served with garlic bread (V) £6.50

Coconutty Caribbean stew and rice (VE)(G) £6.50

Sandwiches All served with salad garnish & crisps. ©* gluten free seeded roll available.

Bacon Somerset brie and cranberry £8

Tuna mayonnaise with peppery watercress £8

Bideford Crab and prawn Marie Rose £9.50

Mature cheddar & homemade caramelised onion chutney (V) £7.50

Homemade fish fingers served with homemade tartare & watercress £9

Roast pepper vegan cream cheese and pesto £8.50

Baked Jackets served with salad garnish

Mature cheddar and baked beans £7

Tuna mayonnaise £8

Bacon Somerset brie and cranberry £8

Bideford crab and prawn Marie Rose £9.50

Slow braised Smokey beef chilli £9.50

Roast pepper vegan cream cheese and pesto £8.50

Dirty fries

Slow braised Smokey beef Chilli and cheese £9 Tuna melt £8 Bacon brie cranberry melt £8

A bit on the side

Chips £3.50 Cheese chips £4 Salad bowl £3.50 Crusty bread £1.50 Garlic bread £3.25/with cheese £3.95

Puddings

Orange marmalade bread and butter pudding with custard £7

Vegan chocolate chip and orange pudding with chocolate sauce £7

Vanilla pannacota with gin soaked macerated blueberries £7

White chocolate chip cookie sandwich with vanilla ice cream and maple syrup £6.50

Chocolate brownie with raspberry ripple ice cream(V)(G) £6.50

Three scoops of Devon ice cream, from Tennacott Farm (V)(G)* £6.50

Cheese & biscuits, Mature cheddar, Somerset brie, Devon blue cheeses with grapes, celery, caramelised onion chutney & crackers (V)(G)* £10

G= made with Gluten free ingredients. G* made with gluten free ingredients on request. V= vegetarian

VE=Vegan

Please be aware that all our food is prepared in our kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. Game may contain shot and fish may contain bones



Hunter's Inn is owned by the National Trust, at the heart of 2,000 acres of land in the Heddon Valley that we care for. Every pint, meal or overnight stay here helps us look after the wildlife in the valley and continue to improve access for visitors. The inn is managed for us by Bespoke Hotels.