

BEN'S WINE & TAPAS

Good wine from good farming

Lunch Service: Please order at the bar Dinner Service: Table service

Cold Plates

Sourdough with dukkah	£3
Seasonal salad	£3
Tortilla with South Devon Chilli jam	£4
Beetroot borani topped with feta and walnuts with homemade focaccia	£5
Manchego served with membrillo, topped with walnuts	£5
Cheese board, Cromwell Stilton, Ticklemore goat & Keens cheddar	£9
Antipasti, selection of home cured meats, olives and homemade bread	£10

Hot Plates

Padron peppers	£4 ½
Tenderstem Broccoli with chilli and sesame	£4 ½
Patatas bravas	£4 ½
Empanadas with spinach and ricotta	£5
Sweetcorn & feta fritters served with romesco	£5
Halloumi fries with pomegranate molasses	£5
Chargrilled harissa cauliflower served with romesco	£5
Spinach & mushroom croquettes	£5 ½
Whitebait with Sriracha mayo	£4
Kimchi and shrimp fritters	£5
Calamari with aioli	£5 ½
Smoked sardines with salsa verde on toasted focaccia	£6
Prawns in chilli and garlic	£6 ½
Chicken Pinchos with mojo picon	£6
Pan-fried chorizo with confit garlic and Ben's homemade sourdough ciabatta	£6 ½
Meatballs in ragu	£6

Where your food is from

Ben's Farm Shop Kitchen (bread, Dukkah, hummus, labneh, croquettes, kimchi & beetroot borane)

Ben's Farm Shop butchery (Bresaola, Chorizo, Meatballs & Chicken pichos)

Wild Smoked Cornwall (smoked sardines)

Mevalco fine foods from Spain (Atlantic wild prawns, Atlantic shrimp, Cured manchego & membrillo).

Riverford Organic Veg Farm (Potatoes, salad leaves, mushrooms & cauliflower).

Country cheese (Cromwell Stilton, ticklemore goat & keens cheddar).

Please inform staff of any allergies and intolerances

Ben's Wine and Tapas

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