



The Lost Kitchen

COCKTAILS

CLASSIC

Bloody Mary 9

Spiced tomato juice, Black Cow Vodka, celery

Espresso Martini 10

Kahlua, Black Cow Vodka, espresso

Aperol Spritz 9.50

Aperol, prosecco, soda

Mimosa 8

Prosecco, Luscombe organic orange juice

SIGNATURE COCKTAILS

Maple Margarita 9.50

Olmeca Tequila, Maple Syrup, Lime, Salt

Botanical Smoked G&T 8

NcNean Botanical Spirit, Cointreau, Bitters, Tonic

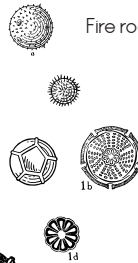
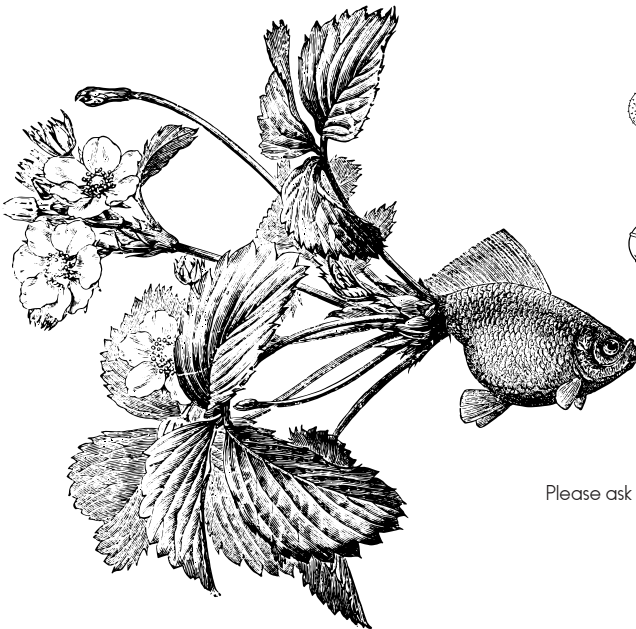
MOCKTAILS

Lost Lemonade 4.50/ 13 pitcher

Fire roasted lemon compound, bay, soda

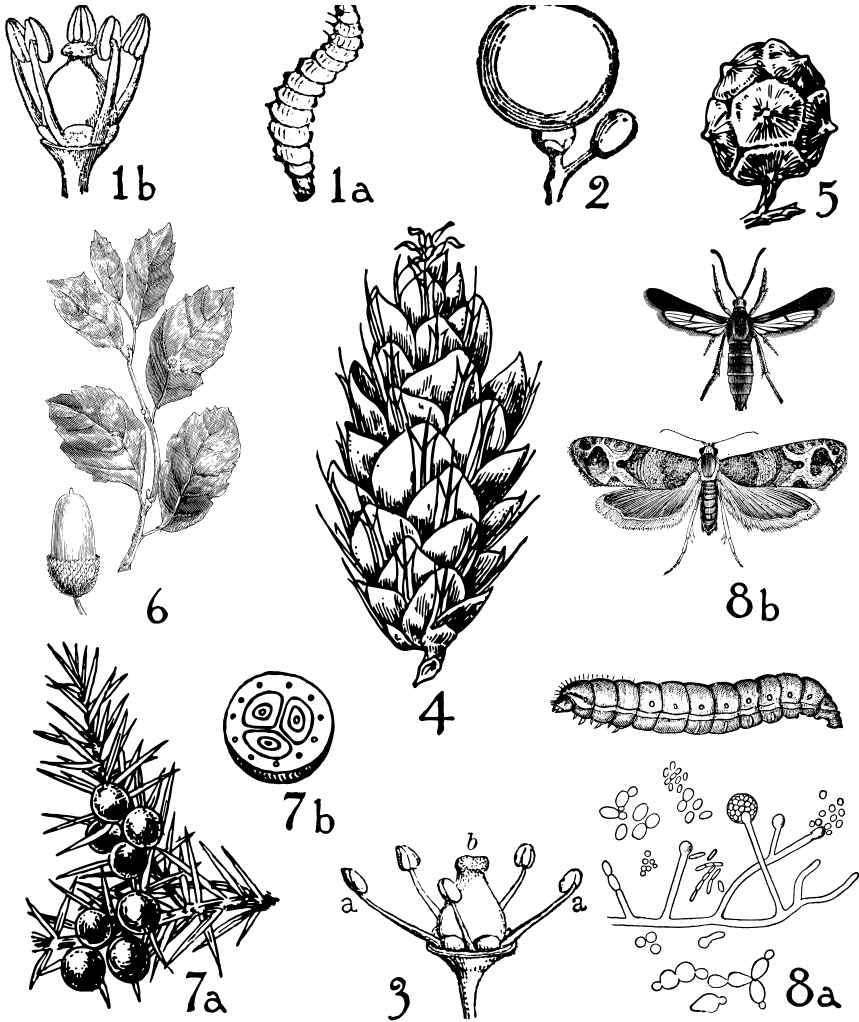
Virgin Mary 4.50/13 pitcher

Spiced tomato juice, celery, olive



SEASONAL SPECIALS

Please ask about our seasonal signature cocktails & mocktails



‘Sparkling Champagne Socialism Structures’

Sounds of alliteration Series

A social organization of a champagne ecosystem, physical production, chemical distribution, and the biodiversity exchange is regulated by its own self-sustaining structure. When we drink Champagne we often focus on the drink or occasion in front of us, forgetting we are both consuming and sustaining the terroir, the flower, the biodiversity with our sips.

CHAMPAGNE

Champagne Gremillet is truly a family affair: it was founded in 1979 by Jean-Michel Gremillet, who was gifted some prime Champagne vineyards by his mother. Having developed a superb 'house' style, today Champagne Gremillet may be found in over fifty embassies and consulates around the world. His son Jean-Christophe has taken on the wine-making and daughter Anne runs the business and marketing side of the company alongside their respective spouses. We were blown away by the quality and style of the Champagnes we tasted when they visited earlier this year and wanted to share some with you!

Our Verre de Vin preservation system allows us to keep fizz as fresh and bubbly as the day it was opened so why not try a glass of delicious Gremillet Brut Selection.

GREMILLET Brut Selection NV	125ml Glass	Bottle
Perfect - fruity, soft and delicious	11	52.00
GREMILLET Blanc de Noirs NV		
100% Pinot Noir - very elegant and complex		60.00
GREMILLET Brut Millesime 2015		
Superb Vintage Champagne - brioche and spice		75.00
GREMILLET Brut Rosé NV		60.00
soft summer berry fruit		

SPARKLING WINE	125ml Glass	Bottle
PROSECCO Spumante 'Porte Nova' - Veneto, Italy ^{V 11% ABV}	5.95	29.00
Clean, fresh and very popular! Ripe pear & creamy melon flavours.		
CREMANT DE BOURGOGNE ROSÉ - Caves de Lugny, Burgundy, France	6.50	35.00
Dry, elegant, strawberry scented fizz.		



‘Stringy Celery Snail’

Sounds of alliteration series

A reminder of the co-existence battle that snails and vegetables face to get to our plates.

WHITE WINES

CRISP DRY WHITES

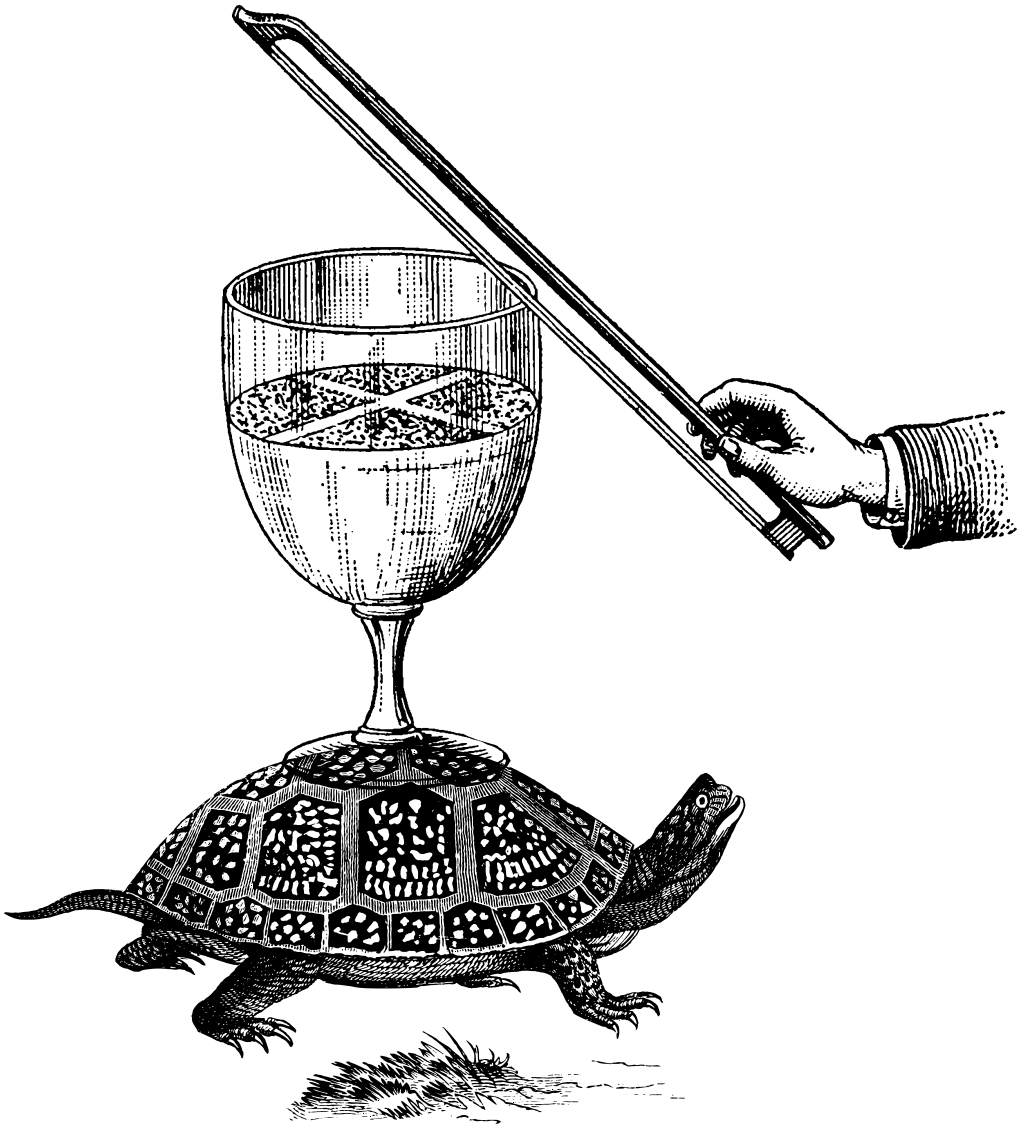
	125ml Glass	175ml Glass	500ml Carafe	Bottle
LES TERRASSES BLANC - Les Vignerons Ardechois, Ardeche, France ^{V 13% abv} Fresh, crisp, fragrant, and fruity from a blend of Sauvignon and Grenache Blanc. Perfect House Wine!	4.25	5.35	15.00	22.50
RECOLETA PEDRO BLANCO - Mauricio Lorca, Mendoza, Argentina ^{12.5% ABV} A dry Pedro Ximenez - unexpectedly aromatic and gorgeously refreshing, with a grapey nose, zippy, apple fruit on the palate, and a wonderfully saline finish similar to some Basque wines.	5.25	7.35	20.00	29.50
PICPOUL DE PINET - Saint-Peyre, Languedoc, France ^{V 13% ABV} Dry, silky smooth, with Bramley apple flavours and good minerality.	5.50	7.65	20.50	30.00
PECORINO 'Trabochetto' - Talamonti, Pescara, Abruzzo, Italy ^{V 13% ABV} A soft rounded wine with a good weight of white fruit and a long slightly herby finish.	6.75	9.35	24.50	36.50
SANCERRE 'Thauvenay' - Domaine Serge Laporte, Loire, France ^{13% ABV} The apogee of Sauvignon Blanc - vivacious, pure and elegant with beautifully ripe gooseberry fruit	9.25	12.85	35.50	52.00

AROMATIC FRUITY WHITES

VINHO VERDE DOC 'Este' - Ponte de Barca, Minho, Portugal ^{11% ABV} Light and zesty summery wine - orange and lime on the palate and the hint of a spritz on the tongue.	4.50	5.75	16.50	23.50
COTES DE GASCOGNE - Domaine des Cassagnoles, France ^{14.5% ABV} Gros Manseng Grape - Concentrated mouthful of pink grapefruit scented loveliness. Complex and delicious.	5.00	6.60	18.50	26.50
DRY RIESLING - Louis Guntrum, Rheinhessen, Germany ^{12% ABV} Intense lime and apple fruit, with the most incredible honeyed but dry acacia finish. Please try this!	6.50	8.60	23.00	34.00
SAUVIGNON BLANC - Tindall Estate, Marlborough, New Zealand ^{12.5% ABV} Fresh, crisp with classic ripe tropical & gooseberry fruit and a long finish. Absolutely superb Sauvignon from a family-owned single vineyard, in the heart of Marlborough.	7.25	9.60	27.00	40.00

RICHER FLAVOURSOME WHITES

CHARDONNAY 'Reserva' - Casas del Bosque, Casablanca, Chile ^{14.5% ABV} Bright and vibrant with citrus and ripe melon fruit flavours and rich texture.	5.25	7.35	19.50	29.00
MUGA BLANCO - Bordeaux Blanc, France ^{V 12.5% ABV} A classic Sauvignon/Semillon blend, rich and intense with hints of apricot.	6.65	8.75	24.00	35.00
CHASSAGNE MONTRACHET - Girardin, 2020 ^{14.5% ABV} A powerful, texturally rich Burgundy full of toasted almonds, ripe apple, melted butter and honey notes.				80.00



‘Slow Service’
Sounds of alliteration Series
The experience of anticipation.

www.lostkitchen.co.uk

RED WINES

125ml
Glass 175ml
Glass 500ml
Carafe Bottle

LIGHTER SOFT REDS

GOOD ITALIAN RED - Rosso di Puglia Vezzani ^{V 12% ABV} 4.25 5.35 15.00 22.50
Spicy, warm and great fun with lots of fruitcake spice and figgy fruit.

RECOLETA CRIOLLA GRANDE - Mauricio Lorca, Mendoza, Argentina ^{12% ABV} 5.50 7.60 20.50 30.00
The perfect summer red! Very pale, from the thin skinned, trendy Criolla grape, all exotic flowers with red berries and a touch of Turkish Delight - really! Served Chilled

BROUILLY - Château du Pavé, Beaujolais, France [ORGANIC] ^{13% ABV} 6.75 8.85 24.00 35.50
Made by our Wine Merchant, Chris Piper - a structured but soft Brouilly with dominant raspberry and cassis fruit.

BOURGOGNE PINOT NOIR - Chateau de la Charriere, Santenay, Burgundy ^{13% ABV} 7.50 10.85 29.50 43.50
Silky, fruit forward, incredible Burgundy from a top notch producer. Incredible value!

RIPE MEDIUM-BODIED REDS

MERLOT/GRENACHE/SYRAH 'Cassagnau' - Languedoc, France ^{V 13% AB} 4.75 6.35 18.00 26.00
Soft and mellow, with fabulous rich plummy fruit flavours.

MODA Montepulciano d'Abruzzo - Talamonti, Abruzzo, Italy ^{V 13% ABV} 5.25 7.35 20.00 28.00
Mouthfilling red with lashings of dense, lush fruit, backed up with velvety tannins.

RIOJA CRIANZA Cerro Añon - Bodegas Olarra, Rioja, Spain ^{V 13.5% ABV} 6.00 8.30 23.00 30.50
Seriously good Rioja, with great structure, rich, dark fruit and notes of vanilla oak, leather, and spice.

HEAVIER, STRUCTURED REDS

TOURIGA NACIONAL, 'Forma de Arte' 2020 - Casal Monteiro, Tejo, Portugal ^{13.5%} 5.75 7.75 21.00 29.50
Unoaked, concentrated and fully aromatic wine - super smooth and inky, with great structure, finishing long.

MALBEC "Alto des Piedras" - Las Estelas, Tupungato, Mendoza Argentina ^{14.5% ABV} 8.25 10.85 29.50 43.50
An exceptional high-altitude (1250 metres) Malbec with real poise and balance. From 30 year-old vines, a complex palate, hints of savoury, cinnamon, nectarine and maraschino cherry. Above all, juicy with gossamer-fine tannins and great length.

CESAR Côtes du Rhône - Domaine Vincent Rochette, Buisson, Rhone, France ^{14.5%} 48.00
Must be tried! A huge mouthful of soft, rich brambly fruit. Elegant and beautifully structured (ORGANIC & BIODYNAMIC)

Margaux, 2016 - Maison Sichel, Bordeaux, France 57
Expressive of the Margaux terroir, beautifully concentrated ripe blackcurrant fruit underpinned by silky tannins.



‘Fruit & Flora’

Sounds of alliteration Series

Inspired by the tasting notes we identify in wines. The soil, climate and grape variety carrying the flavours and genetics for seemingly unrelated fruits as well as the places, foliage and florals in their bouquet, engineered for passion and unique sensory experiences.

ROSE WINES

	125ml Glass	175ml Glass	500ml Carafe	Bottle
TEJO ROSADO Quinta do Casal Monteiro, Tejo, Portugal ^{V 12.5% ABV} Vibrant full-flavoured rose with rich red fruit aromas.	4.50	5.85	16.50	24.00
PINOT GRIGIO ROSÉ Folonari, Veneto, Italy ^{11.5% ABV} Pale pink, off dry and very, very drinkable.	4.50	6.10	17.00	25.00
PROVENCE ROSÉ Mas Fleurey Côtes de Provence, France ^{12.5% ABV} A silky, elegant dry Rose with peachy, floral notes, hints of herbs and spice and a fresh citrus finish.	6.75	8.30	23.50	34.50

ORANGE WINES

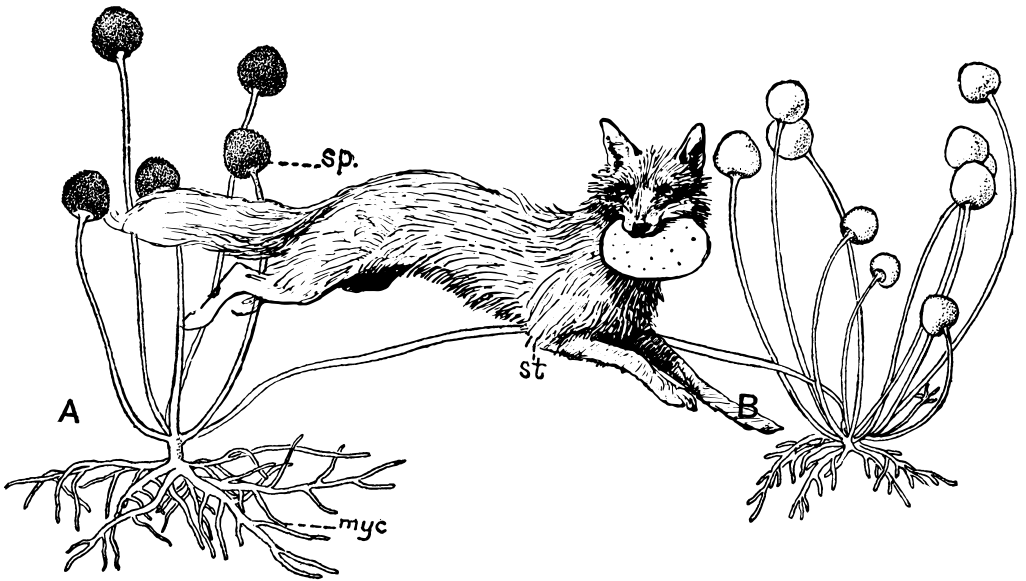
	125ml Glass	175ml Glass	500ml Carafe	Bottle
BLANCO DE PIELES - Vallisto, Cafayate, Argentina ^{13% ABV} From high altitude vineyards of the Cafayate Valley, The winery is named after the local people of the Area, making delicate, nuanced wines, from very old vines. This wine is made by leaving the white Torrontes grapes in contact with the skins to produce what is called an orange wine. It has lovely notes of orange blossom, dried apricot and ginger. The palate has a hint of tannin but still retains a lovely freshness with a dollop of orange marmalade on the finish.	7.00	9.50	26.50	39.50

DESSERT WINES

	75ml Glass	750ml Bottle
PEDRO XIMENEZ Nectar - Gonzalez Byass, Jerez, Spain ^{15% ABV} Dark, opulent 'PX' with rich, dried fruit aromas accompanied by honey, syrup, and fruit preserve.	4.50	38.00
SAUTERNES - Maison Sichel, Bordeaux, France ^{V 13% ABV} From 1er Cru Sauternes vineyards: butterscotch, crème brulee and marmalade.	6.75	750ml Bottle 28.00
MOSCATO D'ASTI 'I Morelli' - Dezzani, Piedmont, Italy Light as a feather, sweet, but beautifully balanced with a sparkle. Perfect sweet aperitif, or with any dessert.		

PORT

	50ml Glass	750ml Bottle
CHURCHILL'S RESERVE ^{20% ABV}	3.50	38.00
WARRE'S OTIMA 10-YEAR-OLD TAWNY PORT ^{20% ABV}	5.50	41.00
CHURCHILL'S LATE BOTTLED VINTAGE 2013 ^{19.5% ABV}	4.50	



‘Pain Perdu’

Sounds of alliteration Series

Stolen bread amongst the spores. In France, French toast is called “pain perdu”, which means “lost bread”. Back in a time where food was sparse, and certainly nothing wasted, this dish was a way to use up all the bread from the days before that had gone stale. The Lost Kitchen, use the lost bread in beer making, ensuring waste reduction.

BEER

We make our own beer and cider. In partnership with New Devon Brewing, we have been developing our own IPA, which is a sourdough beer, 'Perdu' as a play on words of 'pain perdu' a French pudding meaning 'lost bread'. We enthusiastically use the 'lost' ends of organic sourdough bread that would otherwise go unused in the making.

	½ PT	1PT
PERDU ABV 5.5%	3	5

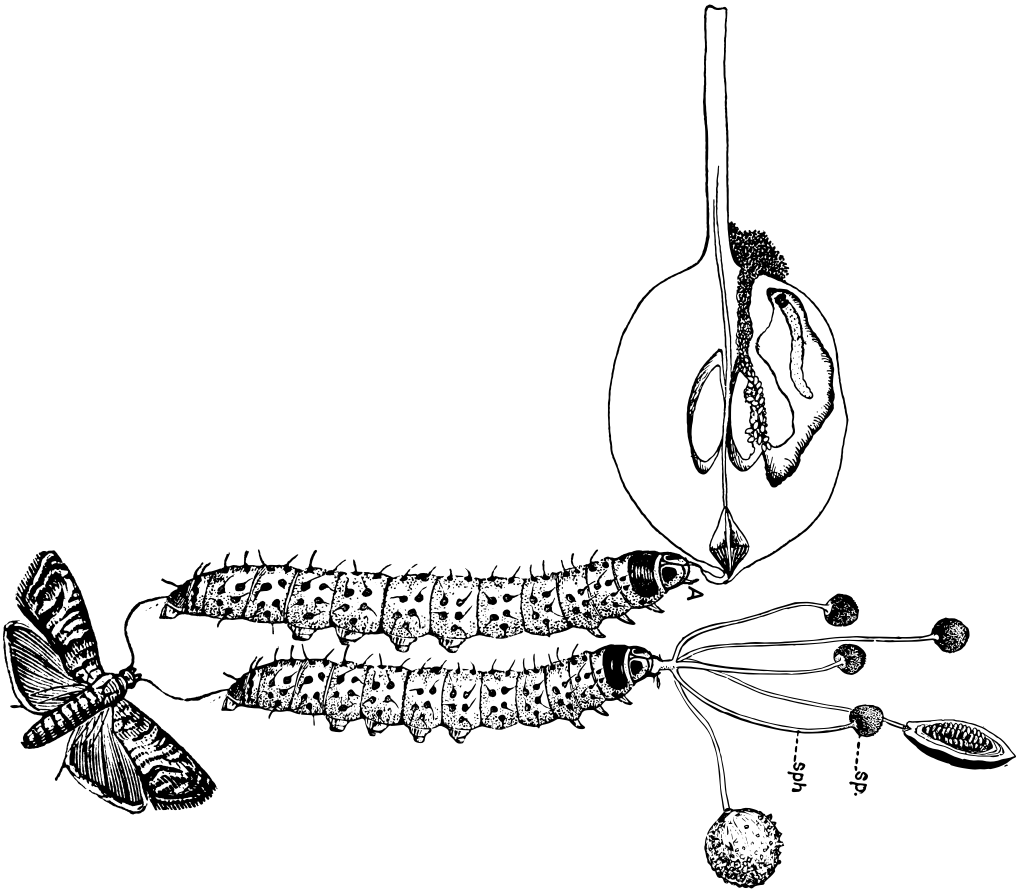
Our own craft sourdough IPA on draft.

DEVON ROCK ABV 4.5% 40 calories Vegan	Bottle 300ml
Award winning craft lager from the Devon coast.	4

KOREV LAGER ABV 4.8% VE 45 calories Vegan	Bottle 500ml
Cornish lager in the Helles style.	5.25

LOW ALCOHOL LAGER

LUCKY SAINT 0.5% ABV 53 calories Vegan	Bottle 330ml
Alcohol-free superior unfiltered lager. Golden in colour. Holy in flavour! The same amount of alcohol as a ripe banana. Left unfiltered allowing for maximum flavour without the alcohol.	3.50



‘Codling Cycle Spores’

Sounds of alliteration Series

Codling moths are major pests to apple and pear trees, this variety is supplementing its diet with bread mould spores, alluding to the natural cycles and interconnectivity of the processes that are part of beer and cider making.

CIDER

DEVON CIDER

WYLDE CIDER by The Lost Kitchen ABV 5.5% | Vegan | Dry

Our own wild ferment cider made with Knightshayes Estate mixed variety heritage apples, which are hand-picked each autumn. There is no added fertiliser, no pesticides or sulphates.

1/2PT

3

1PT

5

SMITH HAYNE ORCHARDS Vegan | contains sulphites

Cider to share. Unfiltered, unpasteurised, no added sugar, flavouring or concentrate.

750ml

Bottle

2019 Vintage Methode Traditionelle (yellow) ABV 7.5%, 75cl

Medium dry, fine sparkling cider made using the champagne method with 11 apple varieties.

16.50

2020 Late Season Blend (red) ABV 4.5%, 75cl

Medium Sweet, naturally sparkling, Keeved, bottle conditioned from heritage apple varieties.

14.50

SOMERSET CIDER

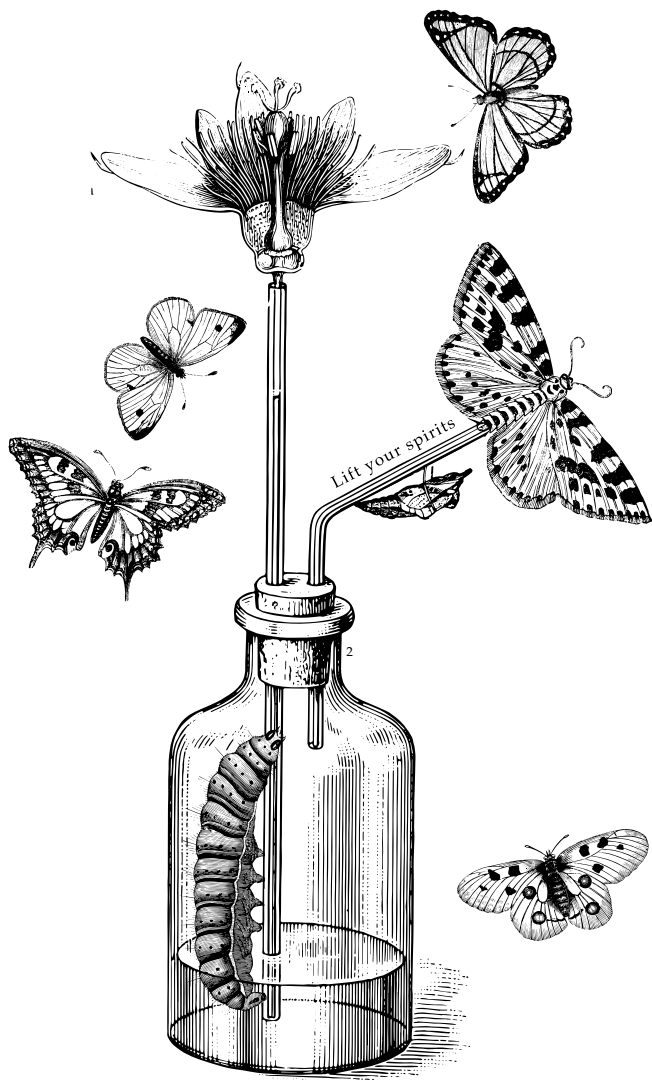
HOOTY OWL ABV 6%

Hand crafted medium dry, full of traditional character, naturally fermented cider.

With apples coming from a small two hundred tree orchard.

500ml

5.25



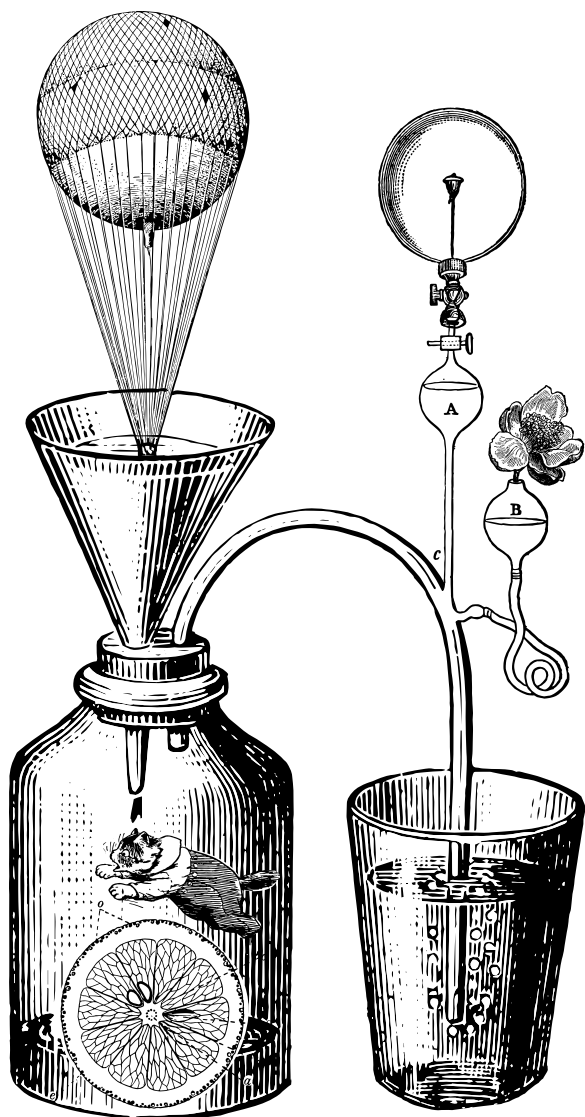
‘Symbiotic Sip and See Spirit’

Sounds of alliteration Series

A reminder that even our spirits derive from a symbiotic relationship with nature, reflecting upon how nature's beasts, botanicals and alcohol are used not only chemically but connectively to lift our spirits both internally, and externally. A playful illustration of those concepts through hallucination.

SPIRITS

	SINGLE	DOUBLE
GIN FROM THE SOUTH-WEST		
Lost Kitchen Gin - Citrus Botanical	5	7.50
Thunderflower Dartmoor ^{42% ABV}	5	7.50
Papillon Dartmoor Gin ^{42% ABV}	5	7.50
Wicked Wolf Exmoor Gin ^{42% ABV}	5	7.50
'Tinkture Rose' Cornish Gin ^{44% ABV}	6	10
BRITISH MADE GIN		
Bathtub Gin ^{43.3% ABV}	5	7.5
Bombay Sapphire ^{47.5 ABV}	6	10
VODKA		
Wicked Wolf Exmoor Vodka ^{42% ABV}	6	9
Black Cow - Milk Vodka from Dorset ^{40% ABV}	6	9
WHITE RUM		
Ron Santiago de Cuba ^{40% ABV}	5	7
GOLDEN RUM		
Black Tor Golden Rum ^{40% ABV}	6	9
SPICED RUM		
Two Drifters Spiced Rum - East Devon ^{40% ABV}	5	7
Kraken Dark Rum ^{40% ABV}	5	7
Sailor Jerry ^{40% ABV}	5	7
Devon Spiced Rum ^{40% ABV}	5	7
BOURBON		
Jack Daniels ^{40% ABV}	5	7
Bullet ^{45% ABV}	5	7
SINGLE MALT WHISKY		
Jura ^{40% ABV}	6	8
Laphroaig ^{40% ABV}	6	8
Glenmorangie ^{40% ABV}	6	8
Disaronno ^{28% ABV}	5	7
Olmeca Tequila ^{38% ABV}	5	7
Martini Rosso, Vermouth served with ice and orange		7
ALCOHOL FREE SPIRITS		
Sea Arch Coastal Juniper		4.50
Salcombe New London Light		4.50



'Carbonating Kittens'

Sounds of alliteration Series

An imagined change to the equilibrium of carbon dioxide gas - created by kittens under high pressure, with no escape from the treadmill. Carbonation adds a sharpness to the flavour and coincidentally aids with the preservation process. From bubbling and ballooning our taste for things filled with 'air' embody a enduring fascination, for both the imbalance of power and perfect force it takes to achieve.

COLD SOFT DRINKS

LUSCOMBE ORGANIC DRINKS

Lemonade	3.20
Elderflower	3.20
Hot Ginger	3.20
Cold Ginger	3.20
Orange Juice	3.20
Raspberry Crush	3.20
Large Lemonade ^{750ml}	6.70
Large Elderflower ^{750ml}	6.70

LUSCOMBE ORGANIC TONICS

2

Devon/Light/grapefruit/elderflower

330ml

Karma Cola Certified B Corporation Cola

3

BOO CHI KOMBUCHA

A whole kombucha, meaning it is never pasteurised (killing the good bacteria), with natural elements of the fruit still present. Boo Chi never sterile filtrate (remove the good bacteria) and don't force carbonate! Enjoy this Kombucha on draught.

Fresh Strawberry – perfectly balanced, full of vitamin C 2.90

Ginger – a delicate ginger ferment 2.90

We also sell bottles to take away in our shop fridge.

LOST KITCHEN 'Temptation' APPLE JUICE

From orchards, just ten miles from The Lost Kitchen, many of the apples grown in Daisyland's orchards but others are specially chosen from neighbouring orchards and hand-picked, to create this ultra-wholesome blend. The apples are hydro pressed using only water pressure to extract the pure juice, then bottled and pasteurised all at the farm, limiting 'food miles.' Delivered to us, in glass bottles which we return direct to the farm for recycling.

By the glass 2.50

By the bottle ^{750ml} 6.20

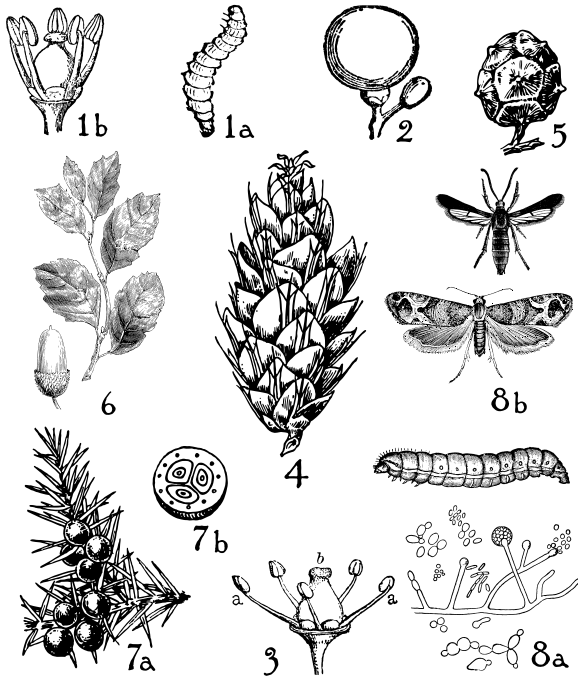
MOCKTAILS

Lost Lemonade 4.50/ 13 jug

Wood oven fire roasted lemon & bay compound, soda

Virgin Mary 4.50/ 13 jug

Spiced tomato juice, celery, olive



‘Cocoa Consumer Creatures’

Sounds of alliteration Series

A tree shrine composition of bugs and beasts connected to the ‘food of the gods’ cacao plant. The animals living near the cacao tree, feast on the flesh of the pod, that surrounds the bitter-tasting cacao seeds, discarding them across the rainforest floor, allowing new trees to take root. Waste not, want not.

HOT & SOFT DRINKS

ROASTWORKS COFFEE

Locally roasted just a few miles away on vintage coffee machines by independent family run Roastworks. The Truth is our house blend and is a great base for all espresso based drinks. The focus is on sweetness, balance and body complemented by notes of chocolate caramel and subtle cherry bakewell.

Independent speciality coffee roaster in Devon. Made with local/oat. Decaf available.

Espresso	2.30
Americano	3.20
Macchiato	3
Latte	3.20
Cappuccino	3.20
Flat White	3.20
Cortado	3
Iced Coffee	3.20
Baileys Iced Coffee	8
Irish Coffee - whiskey, kahlua, double espresso, whipped cream	9

SUKI LOOSE LEAF FAIRTRADE TEAS

Organic English Breakfast	2.80
Organic Earl Grey	2.80
Whole Peppermint	2.80
Green Sencha	2.80
Wild Chamomile	2.80
Rooibos	2.80
Apple Loves Mint	2.80

WILLIES CACAO

Totally pure and bursting with flavour, it is made with one of the world's great Single Estate cacaos found in Medellin, Colombia. This is what gives it its incredible richness and depth of flavour. It is 100% natural, containing only two ingredients, cacao and raw cane sugar.

Hot Chocolate	3.50
Small Hot Chocolate	2.00
Mocha	3.50

CHAI by MIRA

Ayurvedic Caffeine Free Chai served traditionally warm or as iced chai.

Traditional Spice Blend Chai	3.75
Gingerbread Chai	3.75
Spiced Hot Chocolate Chai	3.75

About us...

The Lost Kitchen combines gastronomy and wood-fired cooking, using the best Devon and West Country produce. We aim to provide a relaxed restaurant experience with a Mediterranean approach to honest, seasonal British food.

Situated in a traditional Linhay and former cider barn built in the 1800s, in the village of Chet-tiscombe near the Devon town of Tiverton. An informal restaurant with rural and garden views. On fine days you can sit outside and enjoy the gardens eating on the sun-drenched terrace.

The interior combines an open kitchen with a wood-fired oven built by George, while the sitting area has floor-to-ceiling windows, framing the beautiful village and countryside views. The stalls have been repurposed to retain much of their original character and architectural detail, including exposed stone wall segments and roof trusses.

Provenance & Connection

The restaurant is led by a husband-and-wife team.

George works closely with local farmers, food producers and gardeners to use ethical British produce with a focus on sustainability. Head Chef Jason Meade joins them, co-designs our menus with Aurora and leads the kitchen to reflect the seasons and focus on local & seasonal produce. Aurora designs all the graphics you'll notice on our menus, branding and web design for The Lost Kitchen.

Our tree tables have been hand-made by George & Billy using timber from Knightshayes Estate's woodlands, as well as our venison.

With our restaurant, we embrace supporting local growers and producers, with short food miles wherever possible. We use outdoor reared meat from small farms often heritage breeds, milk, cheese, free-range eggs, and heritage grain flour for baking from Devon, with fruits and vegetables from Devon and neighbouring counties.

Sustainability

Wherever possible we minimise food miles, we are lucky to have an abundant larder across Devon. When we can't get local, we look to use organic and fair-trade products, especially for ingredients like spices, sugar, and chocolate. We design our menu to follow the seasons and be responsive to them. We use sustainable fisheries, utilising small boat fishing to supply our fish. The trout we use is Cornish freshwater Trout with Hand-Dived Scallops from Lyme Bay

Our wood-fired oven powers most of our cooking. All our other energy needs are provided by a renewable energy company that supplies only green energy and aims to make a difference in building a low-carbon economy. As such, we believe we are carbon neutral. Help us... by walking here.

Innovation & Community

We want to celebrate and support our local area and community we have Aurora sources products for the Lost & Found shop at The Lost Kitchen where you can buy items predominantly from female-led businesses and social enterprises, contrasting, and complimenting the variety with many southwest artisans.

