



The Lost Kitchen

BRUNCH MENU

Spring

COFFEE

- Wood roast coffee from Devon
with local milk/oat milk
Espresso £2.90
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, with Whiskey and Whipped Cream £9

SUKI LOOSE LEAF TEAS

- With local milk/oat milk
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

HOT CHOCOLATE

- Hot Chocolate £3.50
Small Hot Chocolate £2
Mocha £3.50

CHAI by MIRA

- Ayurvedic Caffeine Free Chai served warm or iced
Traditional Spice Blend Chai £3.75
Gingerbread Chai £3.75
Spiced Cocoa Chai £3.75

LOST KITCHEN APPLE JUICE

- Natural apple juice from Daisyland Apple Orchard
By the glass £2.50
By the bottle £6.30

LUSCOMBE

- Orange Juice £2.80

BRUNCH MENU

- Prosecco by the glass 125ml £5.95
Champagne by the glass 125ml £11
- Homemade Granola with Buckwheat, Oats, Nuts, Goji Berries,
Seasonal Fruit Compote, Live Yoghurt and Honey ^{V, can be made VE}
£7.50
- Shakshuka with Free-Range Eggs and Sourdough Toast ^{V, DF} £9.50
*Add our own Lamb and Beef Spicy Merguez £3.50 / Marinated Feta £2
- Roasted Mushrooms, Wilted Kale, Cashew Cream, Hazelnut
Dukka on Organic Sourdough Toast ^{VE} £8
*Add our own Lamb and Beef Spicy Merguez £3.50 / Marinated Feta £2

- Serrano Ham and Free-Range Eggs in the Pan, Roast Tomato and
Sourdough Toast ^{DF} £9.50
*Add our own Lamb and Beef Spicy Merguez £3.50 / Marinated Feta £2

- Warm Banana and Pumpkin Bread, Homemade Coconut Yoghurt,
Cocoa Nibs, Toasted Coconut Flakes, Pumpkin Seeds and Maple
Butter ^{VE} £7.50

- Brioche French Toast with Fruit Compote, Crème Fraiche and
Golden Butter Syrup ^V £8

- Sourdough Toast with Butter and Homemade Preserves ^V £4

Where suitable we can substitute polenta/socca in place of bread. With
coconut yoghurt for the granola if you require dairy free, just ask!

COCKTAILS & MOCKTAILS

- Lost Lemonade £4.50 / £13 Pitcher
Virgin Mary £4.50 / £13 Pitcher

- Bloody Mary £9
Mimosa £9.50

BOO CHI KOMBUCHA

A real, live, whole kombucha. Meaning it is never pasturised (killing
the good bacteria), Boo Chi never sterile filtrate (remove the
good bacteria) and don't force carbonate.

- Fresh Strawberry – Perfectly balanced, full of vitamin C 330ml £2.90
Fresh Ginger – Mild and lemony ginger spice 330ml £2.90

Please inform us if you have a food allergy or intolerance, some dishes can be adapted.

A 10% service charge will be added as standard.

For food and service feedback please talk to a member of service staff or management during your visit, or via email or phone.



The Lost Kitchen

LUNCH MENU

Spring

PERFECT FOR SHARING

Roast Spanish Almonds ^{VE GF} £3.50

Marinated Spanish Gordal Olives ^{VE GF} £4

Sourdough & Extra Virgin Olive Oil ^{VE} £3.50
*add Houmous £2

Wood Roast Rosemary Polenta Chips
with Lebanese Toum ^{V GF} £4.50

Marinated Anchovies in Garlic Parsley & Oil ^{GF} £4

Organic Fougasse with Red Pepper
& Walnut Muhammara & Bean Dip ^{VE} £9

Spring Salad –
Endive, Parsley, Mustard & Citrus Dressing,
Toasted Seeds, Radish, Garden Herbs ^{VE} £4

Turkish 'Pide' Flatbread with
Spiced Lamb & Pickled Red Onion ^{DF} £9.50

Burrata with Gremolata, Carrot Jam, Pistachio
and Focaccia ^{can be GF} £14

Organic Cure Charcuterie Board –
Outdoor reared Coppa, Lonza,
Farmhouse Salami, Beef Breasola ^{GF} £13

West Country Hand Made Cheese Board,
Sourdough Cracker, Quince £12

Tea, Coffee & Cake Served All Day
Light Lunches

Wednesday to Sunday 12 pm – 3 pm

Wood Fired Sourdough Pizzas Served Daily
12 pm – 4 pm (3 pm Sundays)

Pizza & Wood Fired Evenings

Friday & Saturday 4 pm – 8 pm

with a wood fired menu served from 6 pm – 8 pm

SMALL PLATES

Wood Roast Celeriac Salad with Orange, Saffron
Marmalade, Roast Chickpeas and Green Tahini Sauce ^{GF VE}
£10.50

Lyme Bay Scallops with Wild Garlic and Lemon Butter,
served with Focaccia ^{can be GF} £13.50

Crab Bruschetta with Rhubarb, Lemon Pickled Red Shallots,
Fennel and Olive Oil Vinaigrette £12.50

Cumin Roast Heritage Carrots with Almond Sauce, Salsa
Verde and Dukka ^{VE GF} £8.50

Wood Roast Merguez with a Borlotti Bean, Tomato and
Spinach Stew ^{DF GF} £10

LARGE PLATES

Wood Roast Cauliflower with Walnut and Cauliflower
Pesto, Beetroot Puree and Spiced Toasted Seeds ^{VE GF} £14.50

Wild Greens, Pine Nut and Dill Pie with Lentil,
Mint and Feta Salad ^{V, can be VE} £14.50

Cumin Spiced Braised Goat with Herb Roast Potato,
Sun-dried Tomato and Olive, Tzatziki, Mint and Red
Onion Salsa ^{GF, can be DF} £18

Gilthead Seabream with Café de Paris Butter, Crispy Capers,
New Potatoes and Tender Stem Broccoli ^{GF} £19

Roast Chicken Breast with Wild Garlic Lemon Butter,
Wood Roast Wild Mushrooms and Leeks ^{GF} £17

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PUDDING MENU

Spring

COCKTAILS

Espresso Martini £10
Kahlua, Black Cow Vodka, Espresso

Aperol Spritz £9.50
Aperol, Prosecco, Soda

Mimosa £9.50
Prosecco, Luscombe Organic Orange Juice

SEASONAL SIGNATURE COCKTAILS

Spring Sparkle £9
Rhubarb Syrup, Gin and Prosecco

Maple Margarita £9.50
Tequila, Maple, Lime Juice and Salt

MOCKTAILS

Lost Lemonade £4.50 / £13 pitcher
Fire Roasted Lemon Compound, Bay, Soda

DESSERT WINES

PEDRO XIMENEZ Nectar
Gonzalez Byass, Jerez, Spain
Dark, opulent 'PX' with rich, dried fruit aromas accompanied
by honey, syrup and fruit preserve
By the glass 75ml £4.00
By the bottle 750ml £33.00

SAUTERNES
Maison Sichel, Bordeaux, France
From 1er Cru Sauternes vineyards;
butterscotch, crème brulee and marmalade.^V
By the glass 75ml £6.50
By the bottle 375ml £28.50

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
By the bottle 750ml £25.00

Seasonal Cakes from the counter from £3
Tender Amaretti £2

PUDDINGS

Rhubarb Frangipani Tart served with Creme Fraiche £8

Ice Cream Trio –
Blackcurrant Sorbet ^{GF, VE}, Creme Caramel ^{GF, V},
Chestnut Honey ^{GF, V}, Tuile £7

Lemon Curd, Rosewater and Pistachio Eton Mess served
with Mint and Creme Chantilly ^{GF} £8

Warm Banana and Pumpkin Bread, Homemade Coconut
Yoghurt, Cocoa Nibs, Toasted Coconut Flakes, Pumpkin
Seeds and Maple Butter ^{VE} £7.50

West Country Cheese Board,
Sourdough Cracker, Quince £12

Affogato ^{GF (can be df)} £5

Affogato with Amaretto / Baileys ^{GF} £8

Iced Coffee £3.20

Irish Coffee £9

Salcombe Dairy Ice-Cream Boule

Vanilla / Chocolate ^{GF} £1.50

Vanilla Dairy Free ^{VE, GF} £1.50

COFFEE from Devon roasters

with local milk/oat milk

Espresso £2.90

Americano £3.20

Macchiato £3

Latte £3.20

Cappuccino £3.20

Flat White £3.20

Cortado £3.00

Mocha £3.50

SUKI LOOSE LEAF TEAS

with local milk/oat milk

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

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PERFECT FOR SHARING

Roast Spanish Almonds ^{VE GF} £3.50

Marinated Spanish Gordal Olives ^{VE GF} £4

Sourdough & Extra Virgin Olive Oil ^{VE} £3.50
*add Houmous £2

Wood Roast Rosemary Polenta Chips
with Lebanese Toum ^{V GF} £4.50

Marinated Anchovies in Garlic Parsley & Oil ^{GF} £4

Organic Fougasse with Red Pepper
& Walnut Muhammara & Bean Dip ^{VE} £9

Spring Salad –
Endive, Parsley, Mustard & Citrus Dressing,
Toasted Seeds, Radish, Garden Herbs ^{VE} £4

Turkish 'Pide' Flatbread with
Spiced Lamb & Pickled Red Onion ^{DF} £9.50

Burrata with Gremolata, Carrot Jam, Pistachio
and Focaccia ^{can be GF} £14

Organic Cure Charcuterie Board –
Outdoor reared Coppa, Lonza,
Farmhouse Salami, Beef Breasola ^{GF} £13

West Country Hand Made Cheese Board,
Sourdough Cracker, Quince £12

Tea, Coffee & Cake Served All Day

Light Lunches

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PIZZAS

All our pizzas bases are made with Organic Shipton Mill & heritage grain Devon grown Fresh Flours flour, stretched by hand, and topped with Organic Italian tomatoes.

Margherita ^V £11

Tomato, Mozzarella, Greek Basil, Parmesan & E.v Olive Oil

Tarantina £15.50

Tomato, Mozzarella, Anchovies, Capers, Kalamata Olives,
Oregano, Greek Basil & E.v Olive Oil

Carni £16

Tomato, Mozzarella, Greek Basil & Serrano Ham, Duchy
Organic Salami, Organic Cure Spicy Nduja, Chilli Oil,
Parmesan

Funghi ^V £14

Tomato, Mozzarella, Greek Basil, Parmesan, Field Mushroom,
Oregano, Garlic & Truffle Oil

Carciofo £15.50

Tomato, Mozzarella, E.v Olive Oil, Artichoke, Ricotta, Lemon
and Thyme, West Country Cured Ham

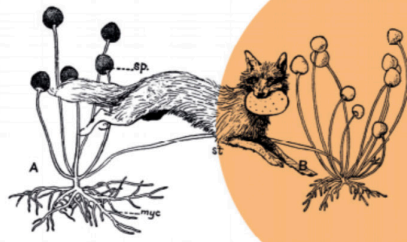
Anacardi ^{VE} £14

Tomato, Homemade Cashew Ricotta, Caramelised Onions,
Homemade Chilli Sauce, Spinach & E.v Olive Oil

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GLUTEN FREE LUNCH MENU

Spring

PERFECT FOR SHARING

Roast Spanish Almonds ^{VE} £3.50

Marinated Spanish Gordal Olives ^{VE} £4

Wood-Roast Rosemary Polenta Chips
with Lebanese Toun ^V £4.50

Marinated Anchovies in Garlic Parsley & Oil £4

Socca and Rosemary Bean Puree £4

Spring Salad –
Endive, Parsley, Mustard & Citrus Dressing,
Toasted Seeds, Radish, Garden Herbs ^{VE} £4

Burrata with Gremolata, Carrot Jam and Pistachio £14

Organic Cure Charcuterie Board –
Outdoor reared Coppa, Lonza,
Farmhouse Salami, Beef Breasola £13

West Country Hand Made Cheese Board, Quince
£12

Tea, Coffee & Cake Served All Day
Light Lunches

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SMALL PLATES

Wood Roast Celeriac Salad with Orange, Saffron
Marmalade, Roast Chickpeas and Green Tahini Sauce ^{VE}
£10.50

Lyme Bay Scallops with Wild Garlic and Lemon Butter,
served with Polenta £13.50

Cumin Roast Heritage Carrots with Almond Sauce, Salsa
Verde and Dukkha ^{VE} £8.50

Wood Roast Merguez with a Borlotti Bean, Tomato and
Spinach Stew ^{DF} £10

LARGE PLATES

Wood Roast Cauliflower with Walnut and Cauliflower
Pesto, Beetroot Puree and Spiced Toasted Seeds ^{VE} £14.50

Kofte Spiced Braised Goat with Herb Roast Potato,
Sun-dried Tomato and Olive, Tzatziki, Mint and Red
Onion Salsa ^{can be DF} £18

Gilthead Seabream with Café de Paris Butter, Crispy Capers,
New Potatoes and Tender Stem Broccoli £19

Roast Chicken Breast with Wild Garlic Lemon Butter, Wood
Roast Wild Mushrooms and Leeks £17

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The Lost Kitchen

VEGAN LUNCH MENU

Spring

PERFECT FOR SHARING

Roast Spanish Almonds ^{GF} £3.50

Marinated Spanish Gordal Olives ^{GF} £4

Sourdough & Extra Virgin Olive Oil £3.50
*add Houmous £2

Organic Fougasse with Red Pepper
& Walnut Muhammara & Bean Dip £9

Spring Salad –
Endive, Parsley, Mustard & Citrus Dressing,
Toasted Seeds, Radish, Garden Herbs ^{VE} £4

SMALL PLATES

Wood Roast Celeriac Salad with Orange, Saffron
Marmalade, Roast Chickpeas and Green Tahini Sauce ^{GF}
£10.50

Cumin Roast Heritage Carrots with Rosemary Bean
Puree, Salsa Verde and Dukka ^{GF} £8.50

LARGE PLATES

Wood Roast Cauliflower with Walnut and Cauliflower
Pesto, Beetroot Puree and Spiced Toasted Seeds ^{GF}
£14.50

Wild Greens, Pine Nut and Dill Pie with Lentil,
Mint and Feta Salad £14.50

PIZZAS

All our pizzas bases are made with Organic Shipton
Mill & heritage grain Devon grown Fresh Flours flour,
stretched by hand, and topped with Organic Italian
tomatoes

Marinara £8

Tomato, Greek Basil & E.v Olive Oil

Vegan Tarantina £14.50

Tomato, Capers, Kalamata Olives, Oregano, Greek Basil
& E.v Olive Oil

Vegan Funghi £14

Tomato, Greek Basil, Field Mushroom, Oregano, Garlic
& Truffle Oil

Anacardi £14

Tomato, Cashew Ricotta, Caramelised Onions, Chilli
Sauce, Spinach & E.v Olive Oil

Tea, Coffee & Cake Served All Day

Light Lunches

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