

THE WAYFARER INN

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SMALL PLATES

House Mixed Olives	£4
Cauliflower Cheese Arancini, Sweet Chilli Sauce	£4.95
Cajun Spiced Whitebait, Laver Tartar Sauce	£7.95
Sticky Honey Mustard Sausages	£6.95
Tear & Share Bread and Olives, Mixed Dips	£8.95

SHARING BOARD FOR 2 PEOPLE

Truffle and Garlic Infused Camembert, Homemade Chutney, Warm Sourdough	£14.95
Charcuterie Board and Pickles	£14.95

STARTERS

Duck Liver Parfait, Piccalilli, Sourdough Toast	£7.95
Heritage Tomato and Red Pepper Soup, Herb Cream	£6.95
King Prawn and Whipped Avocado Cocktail, Bloody Mary Sauce	£13.95
Treacle and Wasabi Cured Chalk Stream Trout, Deep Fried Capers	£12.95

Crispy Squid, Oriental Slaw, Dipping Sauce	£9.95
Thai Spiced Fish Soup	£10.95
Local Goats Cheese 3 Ways, Beetroot and Chilli Jam, Caramalised Walnuts, Pickled Mooli	£8.95

MAINS

PANFRIED LOCAL CAUGHT SEABASS FILLET	£23.95
Prawn and Corn Gnocchi, Gremolata Dressing	
CRAB AND SEAFOOD THERMIDOR POT	£22.95
Tomato and Onion Salad, Crispy Fries	
10oz DEVON RUBY RED RUMP STEAK	£26.95
Maple Glazed Tomato, Mushrooms, Fries, Minted Peas and Peppercorn Sauce	
TERIYAKI GLAZED PORK BELLY	£18.95
Pork Fat Rosti, Tender Stem Broccoli	
BARBEQUE LAMB RUMP WITH BABA GHANOUSH	£22.95
Green Beans, Dauphinoise Potatoes	
BREAST OF LOCAL CHICKEN	£21.95
Roasted Scallops, Wild Mushroom & Sundried Tomato Risotto	
ROASTED CAULIFLOWER STEAK	£17.95
5 Bean Chilli, Whipped Feta	

CLASSICS

CHEFS HOMEMADE PIE OF THE DAY	£19.95
Chips or Creamy Mash, Seasonal Vegetables	
THAI VEGETABLE CURRY	£16.95
Steamed Rice (Add chicken £18.95)	
LOCAL CURED HAM	£18.95
Fried Duck Eggs, Triple Cooked Chips	
BEER BATTERED FISH & CHIPS	£18.95
Homemade Mushy Peas, Laver Tartar, Curry Sauce	
CATCH OF THE DAY	
Please see blackboard	
DAILY SPECIALS	
Please see blackboard	

TRADITIONAL BURGERS

DEVON RUBY RED BEEF	£17.95
HALLOUMI ONION JAM	£16.95
BLACKENED CAJUN CHICKEN	£17.95
Add Bacon, Cheddar, Halloumi £2 each	
All served with Skin on Fries, Pickles and Chutney	

SIZZLING FAJITAS

CHICKEN, VEGETABLE, SURF & TURF (RUMP STEAK, PRAWNS) £19.95

SIDES

Cauliflower Cheese	£4.95
Fries	£4.50
Cheesy Fries	£5
House Salad	£4.95
Seasonal Vegetables	£4.95
Garlic Bread	£4
Cheesy Garlic Bread	£5
Herb Butter New Potatoes	£4.95

DESSERTS – ALL HOMEMADE IN HOUSE

Lemon Posset, Berry Compote, Granola Crumb	£7.95	Selection of Ice Cream	£7.95
Vanilla Crème Brulee, Roasted Rhubarb, Shortbread	£7.95	Sticky Toffee Pudding, Miso Toffee Sauce, Ice Cream	£7.95
Treacle Tart, Blackberry and Apple Jam, Jug of Custard	£8.95	British Cheese Board with Chutney, Grapes, Celery, Biscuits and Sourdough	£10.95
Sharing Platter of Desserts for 2 or more to share	£18.95		
Classic Apple Tarte Tatin, Local Clotted Cream, Jug of Custard (10-15 wait)	£9.95	Coffee with Homemade Fudge	£4.95
Chocolate Cheesecake Mousse, Brownie, Poached Caramalised Oranges, Chocolate Sauce	£8.95		

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist.
All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill & divided between all staff, independently from the business.