



Served 12:00 -14:30

Our delicious lunch menu incorporates the best produce our local vegetable suppliers, butchers and fishmongers have to offer. All of our menu is prepared daily in-house by our team of dedicated and passionate chefs.

DF - Dairy Free DFO - Dairy Free Option GF - Gluten Free GFO - Gluten Free Option
V - Vegetarian VO - Vegetarian Option Ve - Vegan VEO - Vegan Option

NIBBLES

£4.50

Mixed olives

Beef fat popcorn

Smoked almonds

STARTERS

Two Bridges bread board for one £7.50
please ask a member of staff for for two £10.00
today's home baked bread & butter

Soup of the day GFO, DFO, VEO £10.00
cheese scone, flavoured butter, croutons

House made ricotta VE, GF £10.50
confit Isle of Wight heritage tomatoes, aged
tomato balsamic, focaccia

Quiche of the day V £10.00
dressed salad, smoked tomato balsamic,
red onion marmalade

Fish cakes GF £11.00
celeriac remoulade, dill, frisee, pickled lemon

Dartmoor beef bitterballen GF £10.50
croquettes, Legend Ale mustard mayo,
pickled shallot

Ploughman's VO, GFO £20.00
Aunty Jeanie's pork pie, Howells ham, boiled
egg, Sharpham Brie, Godminster Cheddar,
pickled onion, piccalilli, spicy tomato &
caramelised onion chutney, brioche roll

Billy's Farm pinwheel sausage DFO £22.00
mash, cabbage, Wistman's apple cider chutney,
pork crumb

Jail Ale battered Brixham fish GFO, DF £23.00
triple cooked chips, tartare sauce,
crushed peas, pickled gherkins

Caesar salad V, GFO £14.00
chicory, iceberg lettuce, boiled egg,
Parmesan shavings, croutons
add Devon chicken breast for £3.00

South Coast fish of the day GF, DF £26.50
please ask a server for today's fish of the day

TWO BRIDGES ROLLS

All rolls can be made gluten or dairy free upon request

Gluten Free supplement £1.00

Add triple cooked chips or mixed side salad £3.00

Sharpham Brie V £10.50

confit Isle of Wight heritage tomatoes,
rocket & basil pesto
add smoked back bacon for £2.00

Jail Ale battered Brixham £11.50

fish finger

tartare sauce

Coronation chicken £11.50

mango, onion bhaji, coriander

Open smashed avacado VE £11.00

red cabbage relish, crispy chickpea salad

Crispy pork belly £11.50

Wistman's apple cider chutney, pork crumb

MAINS

Dartmoor beef & Jail Ale pie £26.50
mash, onion ring, seasonal vegetables

Dartmoor dry aged sirloin steak GFO, DFO £32.50
triple cooked chips, onion rings, roasted tomato,
field mushroom

Jerusalem artichoke & black garlic £18.50
ravioli Ve

confit heritage tomatoes, baby spinach, pickled
girolles, black garlic ketchup, pangritata, parmesan

Dartmoor beef burger DFO £22.50

bacon jam, Devon Blue cheese, onion ring,
triple cooked chips

Chicken parm GFO £16.00

Smoked Applewood, romesco sauce,
choice of a summer salad or triple cooked chips

SIDES

£6.00

Seasonal greens

herb butter

Cornish new potatoes

North Devon cheddar

Triple cooked chips

aioli

Onion rings

Cajun mayonnaise

TWO BRIDGES HOTEL

Dartmoor



If you have a food allergy or intolerance, please inform your server before placing your order.
Please be aware that we are unable to 100% guarantee the absence of allergens in any dish.