

## breakfast served 9.30am to 11.45am

**breakfast items CANNOT be changed.  
extra items can be added for an additional charge**

**english crumpets** poached eggs, hollandaise, buttered kale, crispy sage, pumpkin seeds + oil + smoked salmon (£4) + bacon or sausage (£3) + halloumi (£3) + mushroom (£3) **10**

**vanilla french toast** toffee sauce, fresh fruit, white chocolate, pistachio, yoghurt + berry coulis **(v)** **12**

**bubble + squeak** crushed new potatoes, kale, red onion, poached egg + chilli jam **(v)** + steak (£5) + bacon or sausage (£3) + halloumi (£3) **11**

**smashed avocado** paignton breadshed sourdough, chickpea + tomato salsa, radish + chilli jam **(vg)** + smoked salmon (£4) + bacon or sausage (£3) + halloumi (£3) + poached eggs (£3) + vg sausages (£3) **10**

**smoothie bowl** granola, coconut, passionfruit, banana + mixed berries **(v)** **11**

**cantina** sausage, smoked bacon, fried egg, field mushroom, vine on tomatoes, mexican beans, hashbrown + organic sourdough **14**

**cantiniweenie** sausage, mexican beans, smoked bacon, fried egg + organic sourdough **9**

**vegan breakfast** vegan sausages, vine on tomatoes, smashed avocado, field mushroom, hashbrown, mexican beans + organic sourdough **(vg)** **13**

## paignton breadshed brioche served 9.30am to 11.45am

bacon, sausage, fried egg **9**

bacon **7**

bacon + sausage **8**

bacon + fried egg **8**

sausage **7**

sausage + fried egg **8**

fried egg **(v)** **6**

vegan sausage, smoked paprika mayo, hashbrown + rocket **(vg)** **8**

**v = vegetarian vg = vegan gf = gluten free**

## lunch + dinner served from 12pm

### small plates

**prawn taco** smashed avocado, little gem, pickled red onion + jalapeno mayo **8**

**burnt hispi cabbage** lemon + tahini **(vg)(gf)** **7**

**creme bruleé pork belly** hunts cider glaze, carrot puree, apple + parsnip crisps **9**

**halloumi + carrot fritter balls** curried mayo, apricot jam + black onion seeds **(v)** **7**

**padron peppers** roasted hazelnuts + honey vinegar **(v)** **6.5**

**steaky chips** 6oz devon rump steak, peppercorn sauce + parmesan **(gf)** **13**

**crabby chips** brixham crab, sriracha, aioli + parmesan **(gf)** **13**

**hummus** edible flowers + pitta **(vg)** **7**

**herb side salad** + olive oil vinaigrette **(vg) (gf)** **4**

**chips (gf) (vg)** **4.5**

**cheesy chips (gf)** **5**

**sausages** **4**

### paignton breadshed brioche served with burts devon crisps

**blt** smoked back bacon, little gem + tomatoes **8**

**cheddar cheese** tomatoes, rocket + apple cider chutney **(v)** **8**

**vegan sausage** smoked paprika mayo, hashbrown + rocket **(vg)** **8**

**cantina sausages** + red onion chutney **8**

### ordering

**WHEN ORDERING AT THE BAR, PLEASE TELL US YOUR TABLE NUMBER - WE CANNOT TAKE YOUR ORDER WITHOUT THIS. ALTERNATIVELY USE THE QR CODE ON YOUR TABLE - OFTEN THIS IS QUICKER!**

## larger plates

**seabass fillet** coconut rice, pak choi, korean dressing, sesame + toasted almonds **(gf)** **17**

**fish + chips** tempura brixham cod fillet, wild samphire grass, aioli + chips **17**

**turkey schnitzel** hazelnut + apple salad, crispy pancetta + cointreau cream sauce **16**

**jerk chicken** coconut rice, sweetcorn + red pepper salsa, charred pineapple, tomatoes + rocket **(gf)** **16**

**cantina burger** smoked back bacon, burger cheese, crispy onions, little gem, tomato, burger sauce + chips **17**

**cantiniweenie burger** devon beef patty, burger cheese + chips **9**

**plant burger** smoked applewood vegan cheese, smashed avocado, little gem, tomatoes, smoked paprika mayo + chips **(vg)** **14**

**cauliflower bowl** spiced roasted cauliflower, sweet potato, hummus, chickpeas, pickled red onion + tahini dressing **(vg)** + 6oz devon rump steak (£5) + jerk chicken (£4.5) **10**

## pizzas

**20p from all pizzas goes to the wave project, check out their insta for more info @waveprojectuk**

**cream cheese** parma ham, pickled pear, honey, parmesan + rocket **9.5/16.5**

**chorizo** + parma ham **9.5/16.5**

**tomato + mozzarella (v) can be (vg)** **8.5/13.5**

**turkey** pancetta, orange + rum glaze, sausage meat + parsnip crisps **9.5/16.5**

**florentine** mushroom, spinach, egg + truffle oil **9.5/16.5**

**smoked salmon** cream cheese, capers, samphire grass + dill **9.5/16.5**

**nduja** chicken, fresh mozzarella base, red peppers, basil + paprika mayo **9.5/16.5**

## allergies

**please speak to a member of staff who will be able to help you if you have any allergies or intolerances.**

# Cantina

## hot drinks

<b>latte</b>	<b>3.5</b>
<b>cappuccino</b>	<b>3.5</b>
<b>flat white</b>	<b>3.25</b>
<b>americano</b>	<b>3.3</b>
<b>espresso</b>	<b>2.75</b>
<b>mocha</b>	<b>4</b>
<b>iced latte</b>	<b>3.75</b>
+ syrup (60p) sugar free available	
<b>tea</b> english breakfast, earl grey	<b>2.75</b>
<b>herbal tea</b> green, lemon + ginger, super fruit, honeybush + rooibos, peppermint, vanilla chai, peppermint + liquorice	<b>3</b>
<b>hot chocolate</b>	<b>3.5</b>
<b>extreme hot chocolate</b> whippy cream, marshmallows + flake	<b>4</b>
<b>mint aero hot chocolate</b> whippy cream, wild peppermint syrup, marshmallows + aero	<b>5</b>
<b>hot chocolate orange</b> whippy cream, flamed orange syrup, marshmallows + terry's chocolate orange c	<b>5</b>

## soft drinks

<b>fizzy</b> coke, diet coke, lemonade	pint / half <b>3.3/1.75</b>
<b>luscombe soft drinks</b> elderflower bubbly, sicilian lemonade, raspberry crush, hot ginger beer, apple/ orange juice	<b>3.85</b>
<b>j20</b> orange + passion fruit, apple + raspberry, apple + mango	<b>3.3</b>
<b>cawston press juice carton</b> apple + mango, apple + pear	<b>2.2</b>

## smoothies + shakes

<b>pash 'n' shoot</b> mango, pineapple, passion fruit + apple juice	<b>5</b>
<b>strawberry split</b> banana, strawberry + apple juice	<b>5</b>
<b>milkshakes</b> whippy cream + sauce strawberry, banana, chocolate, vanilla	<b>5</b>

## beers

<b>devon rock</b> lager (4.5% abv)	pint / half <b>5.8/3</b>
<b>devon cove</b> pale ale (4.1% abv)	<b>5.8/3</b>
<b>madgull</b> lemon lager (3.4%)	<b>5.8/3</b>

<b>bottled beers</b>	
<b>bays devon dumpling</b> (500ml, 5.1% abv)	<b>5.8</b>
<b>corona</b> (330ml, 4.5% abv)	<b>5</b>
<b>peroni</b> (330ml, 5% abv )	<b>5</b>

## ciders

<b>hunts 'ansome bay</b> (4.8% abv)	<b>5.8/3</b>
<b>hunts misty maid</b> (4.2% abv)	<b>5.8/3</b>
<b>hunts raspberry cider</b> (3.4% abv)	<b>5.8/3</b>
<b>hunts mango + passionfruit</b> (500ml 3.4%)	<b>5.8</b>
<b>hunts elderflower</b> (500ml 3.4%)	<b>5.8</b>

## wines

		175ml / 250ml / bottle (125ml available)	
<b>whites</b>			
i castelli pinot grigio delle venezie d.o.c (vg)	italy	<b>5.5 / 7 / 20</b>	
janelas antigas vinho verde	portugal	<b>6 / 7.5 / 22</b>	
illusion chenin blanc	s. africa	<b>6.5 / 8.5 / 25</b>	
turtle bay sauvignon blanc	nz	<b>8 / 11 / 31.5</b>	
albarino faustino	spain	<b>8.5 / 11 / 33</b>	
sharpham dart reserve(vg)	s. devon	<b>8.5 / 11 / 33</b>	
<b>rosé</b>			
i castelli pinot grigio rosé venezie (vg)	italy	<b>5.5 / 7 / 20</b>	
charlie zin white zinfandel	california	<b>6 / 7.5 / 22.5</b>	
<b>reds</b>			
i castelli merlot	italy	<b>5.5 / 7 / 20</b>	
studio 1 shiraz viognier	australia	<b>6.5 / 8.5 / 25</b>	
primitivo maestro puglia igt	italy	<b>6.5 / 8.7 / 26</b>	
la grupa malbec	argentina	<b>7 / 9 / 27</b>	
rioja reserva	spain	<b>8.5 / 11 / 33</b>	
<b>fizz</b>			
portaceli cava/brut (125ml/bottle)	spain	<b>7 / 25</b>	

## cocktails

<b>espresso martini</b> coffee, vodka + vanilla	<b>9</b>
<b>aperol spritz</b> aperol, sparkling wine + soda	<b>9</b>
<b>long island</b> vodka, rum, gin + coke	<b>9</b>
<b>sloe gin fizz</b> lemon, soda + berries	<b>9</b>
<b>pornstar martini</b> vodka, vanilla, passionfruit + sparkling wine	<b>9</b>
<b>dark 'n' stormy</b> devon spiced rum, ginger beer + lime	<b>9</b>
<b>sunrise bellini</b> strawberry puree, triple sec + sparkling wine	<b>9</b>
<b>mulled wine</b> cinnamon + orange	<b>8</b>
<b>mulled cider</b> cinnamon + apple	<b>7</b>

## alcohol free + low alcohol

<b>virgin bellini</b> strawberry puree + lemonade	<b>5.5</b>
<b>marlish sparkling water</b> brazillian orange / raspberry (low calorie + sugar free)	<b>2.5</b>
<b>heineken 0.0</b> non-alcoholic lager (0.0%)	<b>4</b>
<b>lucky saint</b> unfiltered lager (0.5%)	<b>4.8</b>
<b>dartmoor zero</b> low alcohol IPA (<0.5%)	<b>4.5</b>
<b>kombucha</b> apple + elderflower (low calorie + natural)	<b>4.5</b>
<b>mulled apple juices</b> spices + apple	<b>5.5</b>

## #cantinafamily

**we are a family.**

**we love to eat and drink.**

**we can't wait to share that with you.**

**we are so happy you are here. x**

**wifi name: Cantina\_Guest**

**wifi password: Cantina\_Guest**