



# VICARAGE + KITCHEN

## Lunchtime Menu

### Home-made Puddings all at £8.5

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream  
Chocolate Brownie, Warm Chocolate Sauce, Vanilla Ice Cream (gfo)  
Cheesecake of the Day (please ask)  
Winter Fruit Pannacotta

Affogato - Vanilla Ice Cream with Espresso Coffee (gfo)  
Ice Creams - Strawberry, Chocolate, Vanilla, Cherry, Lemon Sorbet. Per Scoop: £2

### Cheese Boards

A Selection of Cheeses, with Grapes, Apple, Cheese Biscuits and Chutney  
Single: £11, Sharing £20, add a Glass of Late Bottled Vintage Port at £4.5

### Fresh Coffee and Hot Drinks Selection

Espresso	£3	Pot of tea for 1	£3.5
Flat White	£4	Herbal Teas	£3.5
Latte	£4	Hot Chocolate	£4.5
Cappuccino	£4	Liqueur Coffees from	£9

(v) Veggie Friendly, (vg) Vegans will love it, (vgo) Vegan option, (gf) Gluten free, (gfo) Can be gluten free.

**Allergen Management:** We have identified any of the 14 major allergens present in dishes on our menu.

We operate out of a small kitchen and can never **totally** guarantee that there are no allergens present. Please, do not hesitate to **Speak with a Team Member if you have allergies** or any concerns regarding our food.

We source all our foods from local suppliers.  
Our fresh meats from Pynes Butchers, Fruit & Veg Bristol, Fresh Fish Brixham,  
Wines & Ales, Lagers & Cider, Devon & Somerset (Bason Bridge Brewery)

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