

**STARTERS, LIGHT BITES
AND SANDWICHES**

Soupe du Jour (v)
chef's homemade soup of the day
served with warm bread
5.95

Quiche du Jour (v)
chef's homemade tart, salad garnish
6.95
with new potatoes 8.25

Potage Haricots Blancs - Saucisses
a really hearty soup with sausage, smoked bacon,
herbs and vegetables served with warm breads
7.95

SANDWICHES
*(CROQUES - French toasted sandwich
TARTINE- open faced sandwich)*

Croque Monsieur
Parisian ham (Jambon de Paris), gruyère, dijon mustard
7.25

Croque Madame
Jambon de Paris, gruyère, dijon mustard, poached egg
7.95

Croque Creole
Creole spiced prawns, gruyere
9.95

Croque Maison
smoked crispy bacon, brie and fig relish
7.85

Avocado and Bacon Tartine
crispy smoked bacon, avocado, cherry tomatoes
and poached egg on toasted granary
8.25

Smoked Salmon Tartine
smoked salmon, avocado, poached egg on toasted granary
9.95

Margherita Tartine (v)
fresh mozzarella, sun blushed and cherry tomatoes,
basil on crusty baguette
7.25

***All our sandwiches are served with a garnish of
leafy herb salad and natural potato crisps.***

*Nothing but the finest ingredients make it to our kitchen...and
ultimately to you...farm fresh produce, artisanal cheeses, breads and
best quality oils, vinegars, meats and more.*

*Most of our menu items are homemade and prepared to order.
Gluten Free Cakes, Scones and Bread are available.*

All our prices are inclusive of VAT

FOR TWO TO SHARE

(Served with a basket of our bread selection)

Fish and Seafood Selection
king prawns, smoked salmon, smoked mackerel,
'Bloody Mary' and herb mayo dipping sauces
18.95 (for two)

Mixed Selection
Jambon de Paris, smoked salmon, mozzarella, olives
18.95 (for two)

BISTRO CLASSICS

Coq au Vin
chicken slow cooked with red wine, smoked bacon,
garlic and herbs served with roasted new potatoes
13.95

Baked Ratatouille (v)
aubergines, courgettes, peppers, tomatoes and herbs
baked with goats cheese, served with warm breads
9.95

Roasted Smoked Mackerel
Lyonnaise potatoes, poached eggs, herb butter
11.95

Warm Beetroot and Goats Cheese Salad (v)
roasted sweet potato, kale, quinoa, beans
and house dressing
9.25

Warm Caprese Salad (v)
roasted new potatoes, cherry and sun blushed tomatoes,
fresh mozzarella, basil, house dressing
8.95

Warm Tuna and Potato Salad
with haricots verts, sunblushed and cherry tomatoes,
leafy herb salad and our house dressing
8.95

Devonshire Cream Tea
12.95 (for two to share)

Homemade plain and fruit scones,
clotted cream, strawberry jam
Choice of loose leaf tea or infusion
(for one 6.75)
gluten free for one 7.75, for two 13.95

SIDE ORDERS

Selection of Artisanal Breads	3.95
Bowl of our Brunch Salad	3.95
Bowl of Buttered New Potatoes	2.95

**We have a range of homemade cakes and pastries on
display. Please ask your server for our selection. These
can change according to season, availability of
produce...and the whims of the chef!**

COLD DRINKS

Frobishers Juices (orange or bumbleberry)	2.45
Luscombe's apple juice	2.75
Devonia still water	1.75
Devonia sparkling water	1.85
Sparkling Elderflower	2.95
Luscombe's Sicilian Lemonade	2.95
Fentimans Ginger Beer	2.75
Orangina	2.50
Coke / Diet Coke	1.85

BOTTLED BEER AND CIDER

Kronenburg 1664	2.95
Peroni	3.95
Luscombe's Organic Cider	3.95

HOT DRINKS

Espresso	2.25
Cappucino	2.75
Latte	2.75
Flat White	2.50
Americano (black coffee)	2.50
Bianco (Americano with milk)	2.50
Hot Chocolate	2.75
Mocha	2.95
Chai Latte	2.95

ADD syrup to your hot drink 30p
(caramel, vanilla or gingerbread)

Choice of Loose Leaf Teas

or Infusions 2.15
(Choose from our presentation box)

Black Tea:

Organic English Breakfast
Organic Earl Grey
Organic Darjeeling Estate
Lapsang Souchong
Pear and Caramel
Vanilla Bean
Assam
Acai Black

Oolong: Orchid Oolong

Green Tea:

Green Tea Tropical
Organic Jasmine Mist

White Tea: Silver Needle 2.45

Infusions:

Chamomile Citron
Chocolate Mint Truffle (contains dairy)
Ginger Twist
Organic African Nectar
Organic Mint Melange
Wild Blossoms and Berries

We use the finest loose leaf teas, some of which are organic and a coffee blend roasted especially for us.

Our menu items are freshly prepared to order. We kindly ask for your patience, especially during busier periods.

If you have any allergies or dietary restrictions, please speak to a member of staff.

Sign up to our mailing list for exciting updates on our events and gourmet evenings. Ask any member of our staff or email teignmouth@twenty-sixcafe.co.uk.

BREAKFAST

Eggs Benedict

our version with smoked crispy bacon,
poached free range eggs
and Hollandaise sauce on granary toast
7.95

Smoked Salmon and Scrambled Eggs

with granary toast
8.95

Toast 'Nigel'

roasted tomatoes, smoked crispy bacon
and poached egg with granary toast
6.95

Tartine Avocat

crispy smoked bacon, avocado, cherry tomatoes
and poached egg on toasted granary bread
8.25

Croque Monsieur

Parisian ham (Jambon de Paris), gruyère, dijon mustard
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The Brunch

smoked crispy bacon, sausage,
roasted cherry tomatoes, mushrooms,
Lyonnais potatoes and poached egg
10.95

Vegetarian brunch

everything except bacon and sausage 8.25

ON THE SIDE

Toast (white or granary)	1.95
Croissant , served warm	1.95
Pain au Raisin , served warm	2.50
Bowl of our Brunch Salad	3.95
Smoked Salmon	5.25

OUR LIGHTER OPTIONS

Baker's Basket

4.95

basket of warm artisanal breads with jams,
marmalade and butter

Viennoiserie Basket

6.25

a trio selection of our warm pastries

Warm Belgian Waffle

with maple syrup 5.95
with crispy bacon 6.95

Warm Filled Croissants

Cheese Croissant *with gruyere* 3.25
Ham and Cheese Croissant 5.25
BLT *with bacon, lettuce & tomato* 5.25

Homemade Granola with plain yoghurt 5.75

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Organic Jasmine Mist

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