

HONKYTONK

The art and ethos behind HonkyTonk are to marry the art of time and comfort, especially your time to relax in a comfortable environment, so please sit and let us look after you the best we can. "Note" we are a family of huggers, we embrace all who love to chill and make conversation.

We believe by operating a seated only policy will allow you to enjoy your time with us, after all time is the most precious commodity we have, so please relax and let us attend to you. "Go On" you've earned it, Whether it be wine, gin, rum, beer or deli food we have it, so "Go On" relax, smile, be patient it's on its way.

We are not a fast food, pack it high, get it out in record time establishment so if that's what one requires there's a great drive through at PL9 7BH.

We also love music but not too loud, so please no requests to turn it up, we don't do live mic nights, band nights, stag or hen parties, gee we're a Marvin Gaye, Reggae, Summer grooves type of place; laid back and happy to smile. However, we do like jazz - wine has and always will have the art of conversation

FOOD ALLERGY NOTICE

It's important that if you have a food allergy or any special dietary requirements, that you inform a member of our staff before placing your order thank you

DELI MENU

Please note the kitchen will close between 3pm till 5pm to allow our team to re-prep.

CHEESEBOARD

Our cheeses are selected via their quality and sustainability and will be a mixture of local, national and international cheeses from artisan to farmhouse.

(A2) £14.95: two cheese (A3) £17.95: three cheese (A4) £20.95: four cheese
For a selection cheeses please see our deli board or ask a member of staff

All come with a selection of chutneys / pickles, crackers, warm bread, butter, olives and sliced apple.

Great with a medium to full bodied red wine.

Recommended grape Merlot, Sangiovese or Cabernet Sauvignon



CAMBERT

Baked Camembert with classic topping, rosemary, garlic, drizzled with honey

£13.95 Served with warm crusty bread on the side

Recommended wine:

Beres Tokai Furment or Kung Fu Reislins



GOATS CHEESE ON SOURDOUGH

4 slices of our inhouse sourdough spread with Cherry Tree Chutney topped with Spinach, Goats cheese and Dressed Rocket

£18.75

Our cheese can also be purchased from the deli to take home

SPATCHCOCK ROASTED CHICKEN

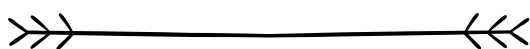
Wow, Donny-Boy has a treat for you chicken lovers, whole marinated butterflied chicken marinated in thyme, oregano, paprika, white wine, garlic, lemon, marinated for 24hrs then slow roasted

Please allow 30 minutes for cooking

Served with ½ Pochon loaf and homemade slaw £36.95

Go big.....make that 1/2 loaf into Whole Pochon loaf £3.95

- Skinny fries with aioli dip £3.65 / sweet potato fries £4.15
please note limited portions per day

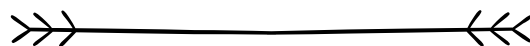


MEAT BOARD

A selection of English and continental cured meats

Served with cherry tree chutneys, spicy potatoes, coleslaw & warm bread

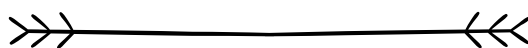
(M2) £14.95: two meats (M3) £17.95: three meats (M4) £21.95: four meats



LAMB KOFTAS BOARD

4 Koftas, 4 Flatbreads served with Mint Yogurt and Red Cabbage Slaw

£25.75 Recommended for 2 people



LEMON & HERB CHICKEN WINGS

Marinated tender juicy chicken wings roasted in HonkyTonk lemon and herb dressing. Served with Coleslaw & Sweet Potato fries

Main: £15.50 or as a snack £5.95 (**just wings**)

Recommended wine:

Try a nice Chenin Blanc from the library



HONKYTONK SEAFOOD SHARING PLATTER

Available Friday & Saturday's (Pre-order only at other times)

A wonderful whopping melody of selected seafood!

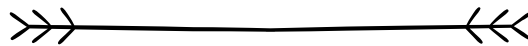
Our aim is to fill your board with shellfish and seasonal fish that is readily available. Served with warm bread; no forks needed so just get stuck in crack, crunch, munch ... relax enjoy and, of course smile

£79.95 Serves two to four people, generously!

Shell fish is great with white wines that have some acidity as this helps to compliment.

Great with Picpoul Pinet or even Pecorino from the library.

Grapes to look for; Furment, Sauvignon Blanc, Chablis, Semillion
The following sparkling wine will go great; Dalwood Sparkling, Surgru, Champagne



MOULES MARINIÈRE

Sharing is optional! 1kg of local mussels, all sweated off in white wine, garlic, fresh herbs, cream and served with half a French pochon loaf (SF2) Add £6.95 for whole loaf of bread and portion of skinny fries

1 kg £16.95 1/2 kg £9.95 (Subject to availability)

Our seafood bowl or moules mariniere is an absolute must with our local Sparkling wine from Honiton, Dalwood £38

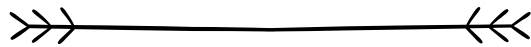
VEGAN & VEGETARIAN SHARING PLATTER

- Hummus with veg sticks
- Olives
- Balsamic Onions
- Sun-dried Tomatoes
- Spicy Potatoes
- Onion Bhaji (GF)
- Babaganoush Aubergine dip
- HonkyTonk baked bread
- Donny's nut roast *
- 2 Deli salads

*Items may be substituted subject to availability

(V1) £31.50 serves two to four people
(V2) with bottle of promotional wine £46

Please as with regards to our Vegan white selection and beers to



VEGAN & VEGETARIAN NIBBLES

- N2 Hummus served with bread £6.95
- N3 Mixed Olives £3.65
- N4 Bread, Olive Oil and Balsamic £5.95
- N6 Onion Bhaji, with fresh Riata £5.95 (GF)
- N7 Skinny Fries £4.25
- N8 Sweet Potato Fries £4.95
- N8 Mixed Nuts £2.65

THE FULL HONKYTONK SHARING PLATTER

This is for those who enjoy sitting back with good company and just grazing with a bit of everything. It is a large platter for sharing, which comes in two sizes, for two or four people and **before you get confused you get all the following:** (please note some items may vary due to availability)

- Cheese; a selection of three artisan cheeses
- Mini baked camembert (runny baked camembert with rosemary and garlic)
- Meats; a selection of cooked / charcuterie meats
- Lemon & Herb Chicken Wings
- Pate (may change to availability)
- Fish Moules Mariniere (May change according to availability)
- Cherry Tree Chutneys to complement your board

On the Side

- Sundried Tomatoes
- Mixed Italian Olives
- Onion Bhaji
- Spicy Hot Potatoes
- Small salad mix from the deli
- Medium sharing loaf /selection of crackers, butter

"Now that's a sharing board"

(D1) Sharing Platter for four £69.95

(D2) With bottle of promotional wine or a 6 beer bucket £84.45

(D3) Sharing Platter for two people £35.95

will have slightly reduced items, choice of mussels or camembert

(D4) With bottle of promotional wine or a 4 beer bucket £50.45



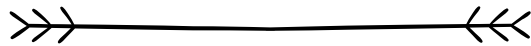
£5.95 supplement for Prosecco

£19.95 Champagne

please note this is on top of either D2 or D4 sharing platters

So much on this board we would recommend a slightly oaked white or full bodied red

NIBBLES/ LITE BITES



- N1 Tempura fried calamari with chili dip £6.95
- N2 Hummus served with bread £6.95 (V)
- N3 Mixed olives £3.65 (V)
- N4 Warm bread, olive oil and balsamic £5.95 (V)
- N5 Pâté on toast dressed, rocket leaves and chutney £9.95
- N6 Onion bhaji, with fresh riata £5.95 (GF) (V)
- N7 Skinny fries with aioli dip £4.25
- N8 Sweet potato fries £4.95
- N9 Mixed Nuts £2.65 (V)
- N10 Honey roasted pigs in blankets (six per portion) £5.95
- N11 Dippige, as above but with warm mini camembert to dip into £12.20
- N12 Chorizo Sausage cooked in Garlic with kale Served with our famous Sourdough loaf and Aioli Dip £8.95