

Stu's at Ivybridge

Early Breakfast menu 7.30 till 11.30am

On the hot counter

Warm filled croissants

Local ham, bechamel sauce, Dijon mustard, mature cheddar £8.95

Wilted spinach, roasted tomato and halloumi £8.75

Onion Bhaji, pickled veg and mango chutney £8.75

Selection of pastries

Cinnamon buns

Pain au chocolat

Selection of croissants

£5.50

Multigrain Rustic Baguettes

Smoked streaky bacon £8.00

Lincoln butchers' sausage £8.00

Mushroom, spinach and eggs £8.00

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Breakfast menu 8.00 till 11.30am

Stu's breakfast

Lincolnshire butchers' sausage, smoked streaky bacon, free range egg, seasoned sautéed potatoes, flat mushroom, roasted tomato, organic beans, sourdough toast and butter **£12.50**

Go large for an extra £3.50

Stu's Garden breakfast

Vegan sausage, grilled halloumi, free range egg, seasoned sautéed potatoes, garlic and herb flat mushroom, roasted tomato, organic beans, sourdough toast and butter **£12.00**

Go large for an extra £3.50

Stu's Vegarden breakfast

Vegan sausage, grilled vegan halloumi, sliced avocado, seasoned sautéed potatoes, garlic and herb flat mushroom, roasted tomato, organic beans, sourdough toast and butter **£12.00**

Go large for an extra £3.50

Nick's breakfast (NRFW for short)

Nick's chunky guacamole on toasted sourdough with 2 free range poached eggs, hollandaise sauce and a drizzle of chilli oil **£ 10.50**

Add streaky bacon for £ 2.00

Extra items

Black pudding, sausage, bacon **£2.00**

Eggs, mushrooms, tomato, sautéed potatoes **£ 1.50**

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Breakfast continued... 8am till 11.30am

Free range eggs on toast

3 free range eggs (fried, poached, scrambled) on 2 sourdough toast
£7.50

Tofu or Eggs Bhurji

Indian style scramble with Kachumber Salad and Sourdough £8.50

Toast and preserves

(marmite, jams, and curds) £4.50

Little one's breakfast

Sausage, egg, beans, and toast £5.50
(Veggie and vegan option available)

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Lunch menu 12pm till 2.00pm

Homemade soup of the moment (Veggie)

Served with toasted sourdough and sea salt butter £9.00

Oven baked Jacket Potatoes

Sea salt butter and black pepper served with leafy salad and slaw £9.50

Baked beans & mature cheddar £9.50 (vegan option available)

Tuna mayonnaise £9.50

Myles' Smokey Jackfruit Chilli £9.50 (vegan)

Roast chicken, smoked bacon, and mayonnaise £10.00

Lunchtime veggie bowls

Stu's Creamy vegan lentil dhal served with warm flatbreads, roasted vegetables and pickled red onions

£14.50 Vegan

Myles' Falafels served on a bed of mixed salad, pickled slaw, hummus, tzatziki, and warm flatbreads

£14.50 Veggie

Myles' Black Bean Quesadilla Bowl served with lil pico de gallo salsa topped with an avocado crema

£14.50 Vegan

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Burgers

Devon steak burger, smoked streaky bacon, Emmental cheese, crispy onions served in a brioche bun with lettuce, red onion, sliced tomato, dill mayonnaise and French fries

£18.50

Chicken breast burger (coated in our house-spiced crumb with smoked paprika, garlic and a touch of chilli heat) served in a brioche bun with lettuce, red onion, sliced tomato, dill mayonnaise and French fries

£17.50

Spiced sweetcorn fritter burger served in a brioche bun with lettuce, red onion, sliced tomato, sweet chilli sauce, and French fries **£15.50 (vegan)**

Beer battered fish finger sandwich served in a brioche bun with chunky tartare sauce, crisp cos lettuce and home cut seasoned chunky chips

£14.50

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Children's Lunch Menu

Homemade Soup of the Moment (Veggie)

served with toasted sourdough and sea-salt butter

£4.00

Mini Jacket Potatoes

served with mixed salad



Beans & Cheddar — £4.25 (vegan option available)

Tuna Mayo — £4.25

Smoky Jackfruit Chilli — £4.25 (vegan)

Chicken, Bacon & Mayo — £4.50

Little Lunchtime Bowls



Vegan Lentil Dhal Bowl

Warm flatbread, roasted veg, pickled red onion

£6.50

Myles' Falafel Bowl (Veggie)

Salad, slaw, hummus, tzatziki & flatbread (vegan option available)

£6.50

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Children's Lunch Menu continued...

Mini Burgers

served with fries

Devon Steak Burger

with Emmental Cheese and salad

£8.25

Chicken Burger

crispy house-spiced crumb with salad

£7.75

Sweetcorn Fritter Burger (Veggie/vegan)

with salad

£7.00

Fish Finger Brioche

with salad

£7.75

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Evening menu serving from 6pm

Last food orders 8:45pm

Mezza Platters

Meat for 2 or more: £45.00 for 2

Homemade mini lamb koftas; Chicken skewers; hummus with pomegranate seeds; feta and cucumber salad with olives; herb zesty tabbouleh; tzatziki; warm flatbreads

Vegetarian for 2 or more: £42.00 for 2

Grilled halloumi slices; pickled vegetables & chilli peppers; hummus with pomegranate seeds; feta and cucumber salad with olives; herb zesty tabbouleh; warm sweet potato salad with tahini and hazelnuts; tzatziki; warm flatbreads

Vegan for 2 or more: £42.00 for 2

Grilled vegan halloumi slices; pickled vegetables & chilli peppers; hummus with pomegranate seeds; vegan feta and cucumber salad with olives; herb zesty tabbouleh; warm sweet potato salad with tahini and hazelnuts; vegan tzatziki; warm vegan flatbreads/tortilla wraps

Fish

Beer battered fish of the day served with home cut seasoned chunky chips, mushy peas, curry sauce, tartare sauce, and a wedge of lemon
£21.50

Fresh Salmon fillet baked with a lemon and dill butter served with herby butter potatoes, and a medley of seasonal vegetables
£20.50

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Pasta

Homemade lasagne (layered with slow-cooked beef ragu enriched with red wine, fresh herbs, silky bechamel, mozzarella, topped with cheddar cheese) served with garlic sourdough, mixed salad, and slaw **£19.95**

Our signature three-cheese Mac n Cheese topped with crispy onions served with garlic sough dough, mixed salad, and slaw **£17.95**

Vegan Cream of Carrot and Hazelnut Tagliatelle topped with crispy sage and hazelnut crumb served with garlic sourdough and fennel and apple slaw **£17.95**

Add a side of home cut seasoned chunky chips
for £5.75

Steaks and Chicken

Hand-cut Devon steaks from local farms chargrilled to your liking

10oz Rib eye £35.00

10oz Rump £27.50

Served with home cut seasoned chunky chips, grilled tomato, flat mushrooms, beer battered onion rings and mixed salad

Free range Devon half chicken

marinated in garlic and herbs served with home cut seasoned chunky chips and mixed salad and slaw

£23.50

Add a Chimichurri sauce £4.75

Pink Peppercorn sauce £4.75

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Children's Evening Menu

Little Fish

Mini Fish & Chips

served with peas

£9.75

Mini Baked Salmon

served with herby potatoes and peas

£9.25

Little Italy

Homemade Lasagne

£9.00

Mac 'n' Cheese

£8.00

Vegan Carrot & Hazelnut Tagliatelle

£8.00

All served with salad and garlic sourdough

Little Kebabs

served with salad, fries and a mini flatbread

Chicken skewers

or

Lamb Koftas

£9.00

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Drinks Menu

Hot Drinks

Flat White - £4.00
Cappuccino - £4.20
Latte - £4.20
Americano - £4.00
Espresso (single/double) - £3.80 / £4.50
Mocha - £4.50
Hot Chocolate - £4.50
House Chai Latte - £4.50
English Breakfast - £2.90
Earl Grey - £2.90
Peppermint - £2.90
fruit teas £2.90

(Oat, almond, soya, coconut, whole & semi-skimmed milk - no extra charge)

Cold Drinks

Fresh Orange Juice - TBC
Cloudy Apple Juice - TBC
Still or Sparkling Water - TBC
Soft Drinks (cans) TBC
Luscombe Organic Softs (Devon) TBC

Local Beers, Ciders & Wines

Craft Beers - TBC
Local Ciders - TBC
House Wines - 125ml from TBC | 175ml from TBC | 250ml from TBC | Bottle from TBC
Sparkling / Prosecco - glass TBC | Bottle TBC

Spirits TBC

Stu's at Ivybridge



Our food is freshly prepared using local, free range and organic ingredients where possible.

Allergen & Dietary Information

All allergen and dietary details are shown in our menu matrix, attached to each menu.

Please state any allergies, intolerances, or dietary requirements when ordering.

While we take great care in preparation, we cannot guarantee any dish is free from allergens, as all food is prepared in a kitchen handling gluten, nuts, and dairy.

If you have a severe allergy, please speak to our team before ordering.