



Starters

- Garlic & herb fried halloumi with charred cherry tomatoes, toasted pumpkin seeds & sriracha dressing | 7 **V I GF**
- Sticky chicken in honey, soy & chilli with spring onions & sesame 🌶️ | 7
- Crispy salt & pepper calamari with lemon mayo | 8
- Cheddar cheese nachos with salsa, sour cream, jalapeños & guacamole | 8 **V I GF**
- Vegetable spring rolls with Thai mayo | 7 **V**

Smaller plates

- BBQ pork loaded fries (pulled pork, cheese, spring onions, bbq sauce & American mustard) | 11 **GF**
- Swap bbq pulled pork for halloumi **V**
- Cheddar cheese nachos topped with pulled BBQ pork, salsa, sour cream, jalapeños & guacamole | 11 **GF**
- Hand battered fish with rustic chips & garden peas | 12
- Cheese burger in garnished bun with rustic chips | 12
- Thai green curry. Choice of chicken or (vegetable **V**)
Served with rice & vegetable spring rolls **V 🌶️** | 12
Vegan option available
- Thick sliced warm honey ham served with grilled pineapple, fried egg, chips & garden peas | 12 **GF**

Little 'Uns

- Chicken bites in light batter with chips & beans | 6
- Sausages, chips & beans | 6
- vegetarian option available **V**
- Fish bites with chips & peas | 6

Hoagies

Available at lunchtime only

Served in a wholemeal or white sub roll with homemade slaw & rustic chips.

- Smokey BBQ pulled pork & spring onion | 12
- Garlic & herb grilled halloumi with farmhouse chutney | 12 **V**
- Battered fish finger & tartare sauce | 12

SIDES | **V**

- Rustic chips | 4 **GF**
- Rustic chips with cheese | 4.75 **GF**
- Garlic bread | 3.5
- Cheesy garlic bread | 4.5
- Beer battered onion rings | 4.5
- Buttered corn on the cob | 2.5 **GF**
- Salad bowl & dressing | 3.5 **GF**
- Gravy | 1

MAIN MEALS

- Thick sliced warm honey ham.** Served with grilled pineapple, fried egg, chips & garden peas | 15 **GF**
- Hand battered fish.** Served with rustic chips garden peas, tartare sauce & lemon | 16.5
- Sticky chicken with crisp vegetables.** Tossed in ginger, soy, honey & garlic noodles. Finished with spring onion, chillies & sesame seeds 🌶️ | 16
- Pan fried sea bass.** Served with a medley of summer vegetables, potatoes & red pesto dressing | 18 **GF**
- Southern fried chicken burger.**
Crispy coated chicken breast in herbs & spices in a garnished bun with jack cheese, pepper mayo & bourbon bbq sauce.
Served with chips & slaw | 16
- House burger.** Double burger with Monterey jack cheese & house burger sauce.
Served with rustic chips & slaw | 16
- Loaded burger.** Classic burger topped with bbq pulled pork, smoked cheese & bbq sauce.
Served with rustic chips & slaw | 16
- Bourbon BBQ slow roast brisket.** Served with rustic chips, slaw & corn on the cob | 16 **GF**
- 10oz Sirloin steak.** Served with rustic chips, grilled tomato, mushroom & garden peas | 22 **GF**
Add peppercorn sauce | 2
- Moving mountain burger.** Plant based burger topped with grilled halloumi & house burger sauce. Served with rustic chips & slaw | 16 **V**
- Thai green curry.**
Choice of chicken or (vegetable **V**)
served with rice & vegetable
spring rolls **V 🌶️** | 16
Vegan option available
- Brie & red onion tart.** Served with rustic chips, salad & slaw | 15.5 **V I GF**

Food weights are approximate uncooked weights. Some meals can be changed to accommodate allergies.
Please note that allergens are not stated on the menu. Please speak to a member of staff for any allergen information

Foods are prepared in an environment containing nuts.

V: suitable for vegetarians | **GF:** gluten free | **VGN:** vegan



Desserts **V**

Warm chocolate Brownie
with chocolate sauce
& vanilla ice cream | 7
Child | 4

Sticky toffee pudding
with toffee sauce
& vanilla ice cream | 7
Child | 4

Lemon cheesecake
on a ginger biscuit base | 7

Pecan pie
with clotted cream | 7

Selection of Yarde Farm ice creams
& fruit sorbets **GF**
2 scoop 3.5 | 3 scoop 4.5



Hot Beverages

Freshly ground coffee using 100%
Arabica beans

Americano | 2.3

Latte | 2.5

Cappuccino | 2.5

Mocha | 2.6

Hot chocolate | 2.6
add cream & marshmallows | .75

Breakfast tea | 1.8

Liqueur coffees | 6

Served in a tall glass with
floated cream

Jamesons Irish Whiskey | Baileys

Tia Maria | Courvoisier Brandy



Milkshakes

Shmoo

Vanilla

Banana

Raspberry & white chocolate

Mint Chocolate

Plain | 3

Loaded | 4

Cream, marshmallows,
sauce & sprinkles

Loaded Boozy | 6

Choose your spirit



Silly Steak Wednesday

6oz Westcountry rump steak | GF

Warm honey ham | GF

Grilled chicken breast | GF

All meals served with chips, grilled
tomato & flat mushroom

Add onion rings 2.5

Add peppercorn sauce 2

Silly Steaks available **Wednesday only**

12 noon - 2.30pm & 5.00pm - 9.00pm

Feeling hungry? Make your rump steak
into a mixed grill by adding grilled
chicken, pork sausage
& a fried egg for 4.5

£12



Fish Friday

Hand battered cod fillet with
chips & garden peas

Why not make a chip butty? ... add sub
roll & butter for 1.5

Fish Friday available Friday only

12 noon - 7.00pm

Also available as a take away,
please ask at the bar

£11



Sunday Roast

Come & enjoy our locally sourced
Sunday roast.

We're proud to serve you our finest
selection of meats & vegetables from
Westcountry farms & grocers.

1 course - 16 (child 9)

2 course - 19.5 (child 12.5)

3 course - 23 (child 16)

** Child - Under 12 **

Sunday Roast available every Sunday
12 noon - 8.00pm

We offer a choice of one, two & three
courses & do include a few of our pub
favourites for those who don't fancy
Sunday roast.

The Lopes Arms

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