

DINNER MENU

STARTERS

HOUSE SOUP V GF?

Farmhouse bread

INDO CHICKEN BON BONS

Three sweet & salty satay style chicken bon bon's served with a peanut butter dipping sauce

DUCK LIVER PARFAIT GF?

Smooth duck liver parfait, cherry jam, brioche toast

ZA'ATAR HALLOUMI FRIES V GF

Chunky halloumi fries dusted in a Za'atar spice blend, served with a harissa mayo

'BANG BANG' CAULIFLOWER VE GF

Crunchy cauliflower in a 'bang bang' marinade with chilli, fresh ginger sticks, coriander, toasted sesame seeds and Sriracha dip

NDUJA PRAWNS GF?

Tiger prawns pan fried in spicy Nduja paste, with tomato, garlic & basil, served on chargrilled bruschetta, finished with extra virgin olive oil

BOURBON GLAZED PORK BELLY GF

Slow roasted pork belly, gem lettuce, bourbon glaze, sour cream and chive dip

GIN CURED SALMON GF?

Cold smoked salmon cured in local gin with cucumber, avocado, crème fraîche and toasted sourdough

PANCAKES GF?

Homemade pancake filled with one of the choices below & served with a small house salad

Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese

Fresh mixed seafood combined in a white wine cream, mature cheddar cheese

Creamy mushrooms & vegetables, mature cheddar cheese V

NACHOS GF

Tortilla chips with melted cheddar, jalapenos, sour cream, guacamole, salsa and your choice of spicy chilli

Beef

Vegetable V

Vegan VE

MAINS

6.50	CHIMICHURRI STEAK BOWL GF	18.50
	An Argentine-inspired salad of sliced 6oz chargrilled sirloin steak served with an avocado, tomato, butternut and couscous salad, fresh lime and a Chimichurri dressing	
7.50		
7.95	BREADED HARISSA COD	17.50
	Served with lemon & red onion couscous, tender stem broccoli, confit garlic and spring onion	
7.95	THAI GREEN CURRY GF VE?	
	Our own aromatic thai curry with lemongrass, coconut milk, kaffir lime leaves, chilli, ginger and garlic, served with fresh lime & jasmine rice	
6.95	Baby corn, mange tout, peppers, fine beans VE GF	13.95
	Chicken GF	14.95
	King Prawn GF	15.95
8.25	STICKY SRIRACHA CHICKEN GF	13.95
	Chicken thighs in a sticky honey and spicy Sriracha glaze, with jasmine rice, caramelised onions and charred tenderstem broccoli	
8.50	MAPLE GLAZED DUCK BREAST	21.50
	Pan roasted and served on a wild mushroom risotto, fried shiitake mushrooms and Parmesan	
8.75	HOUSE SMOKED WHOLE BABY BACK RIBS GF?	17.95
	Whole rack of house smoked baby back ribs, slow cooked in our own apple barbecue marinade & coated in our original smokey barbecue sauce, with house beer battered onion rings and house chips	
8.95	FAJITAS GF?	
	Served on a sizzling skillet, with tortillas, sour cream, guacamole & salsa. Fresh peppers & onions are cooked in our own blend of fajita seasoning with your choice of:	
8.95	Pan-fried vegetables V VE?	13.95
7.95	Sliced rump steak	16.95
7.95	Chicken	15.95
7.95	Tiger prawn	16.95



MAINS

PANCAKES GF?

Two homemade pancakes filled with one of the choices below & served with house chips & a small house salad

Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese

17.50

Fresh mixed seafood combined in a white wine cream, mature cheddar cheese

17.50

Creamy mushrooms & vegetables, mature cheddar cheese V

14.50

FALAFEL BURGER V

Herby falafel burger topped with fennel, grilled halloumi and sweet cherry jam, served with house chips and a small side salad

13.50

BUTTERMILK CHICKEN BURGER

Crisp buttermilk chicken breast topped with guacamole, Monterey Jack cheese and Pumpkin slaw, served with house chips and a small side salad

14.50

SMOKEY BEEF BURGER GF?

8oz Beef patty, crisp smoked bacon, smoked Applewood Cheddar and spiced ketchup, served with house chips and a small side salad

14.50

8OZ SIRLOIN GF?

Chargrilled and served with house chips, beer battered onion rings, grilled tomato, mushroom and a whiskey and black pepper cream

22.50

PUMPKIN RISOTTO GF VE?

Toasted seeds, crispy sage leaves, parsley oil and shaved Parmesan

13.95

SLOW ROASTED PORK BELLY GF

Cooked in cider, and served with celeriac purée, caramelised button onions, roasted fennel, dauphinoise potatoes and pork and cider jus

18.50

SIDES

HOUSE CHIPS VE GF

3.50

GARLIC BREAD V

3.75

CHEESY GARLIC BREAD V

4.50

HOUSE SALAD VE GF

3.95

HOUSE BEER BATTERED ONION RINGS V GF?

3.75

DESSERTS

BISCOFF & NUTELLA BREAD AND BUTTER PUDDING

7.50

With clotted cream vanilla ice cream

DEVON ICE CREAM GF

6.50

3 scoops of seriously good Yarde Farm Ice Cream made in Plymouth served with clotted cream & chocolate shavings

Clotted Cream Vanilla | Chunkie Chocolate | Strawberry Mint Choc Chip | Salted Caramel

CHOCOLATE BROWNIE

7.50

Warm chocolate brownie, chocolate and butterscotch sauce, clotted cream vanilla ice cream, chocolate shavings, clotted cream

PORNSTAR MARTINI CHEESECAKE

7.50

Orange, prosecco and passionfruit cheesecake with a layer of white chocolate

BLACK FOREST ETON MESS

7.50

Chantilly cream, cherries, crushed meringue, berry coulis and grated chocolate

LOCAL CHEESE PLATE

7.95

A selection of local cheeses, served with savoury biscuits, local chutney, celery, grapes and walnuts

RASPBERRY SORBET GF VE

6.00

Two scoops of local sorbet topped with fresh raspberries & lemon zest

Please inform us if you have a food allergy that we should be aware of

GF GLUTEN FREE

GF? CAN BE GLUTEN FREE (please ask)

VE VEGAN

VE? CAN BE VEGAN (please ask)

V VEGETARIAN