

DINNER MENU

STARTERS

HOUSE SOUP (V) (GF?) 6.50
Farmhouse bread

SALT & PEPPER CALAMARI 8.75
Lemon & garlic aioli

HALLOUMI FRIES (V) (GF) 7.95
Buttermilk ranch dressing

HAM HOCK & CHICKEN TERRINE (GF?) 7.95
Maple glazed bacon shards, brioche toast and dijon mayonnaise

KING PRAWN & SEAFOOD COCKTAIL (GF?) 8.50
Marie rose sauce, avocado and rustic bread

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 8.95

Fresh mixed seafood combined in a white wine cream, mature cheddar cheese 8.95

Creamy mushrooms & vegetables, mature cheddar cheese (V) 7.95

NACHOS (GF) 7.95
Tortilla chips with melted cheddar, jalapenos, sour cream, guacamole, salsa and your choice of spicy chilli

Beef

Vegetable (V)

Vegan (VE)

ORIGINALS

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:

Pan-fried vegetables (V) (VE?) 13.95

Sliced rump steak 16.95

Chicken 15.95

Tiger prawn 16.95



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

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

MAINS

ROAST DEVONSHIRE TURKEY BREAST (GF?)	16.95
Sage and onion stuffing, pigs in blankets, duck fat roast potatoes and a medley of vegetables	
SURF & TURF BURGER (GF?)	15.50
8oz beef burger, nduja fried prawns and smoked Applewood Cheddar, bloody Mary sauce	
FILLET OF SALMON (GF)	16.95
Prawn and butter sauce, chive mash, green vegetable medley and sprouts	
FESTIVE STUFFED CHICKEN BREAST (GF?)	16.95
Spiced mash, sautéed sprouts, cranberry and port gravy	
POTATO, PARSNIP, CHESTNUT & SAGE TERRINE (VE) (GF)	14.95
Harissa roasted carrots, sautéed sprouts, Jus	
FALAFEL BURGER (V)	13.50
Herby falafel burger topped with fennel, grilled halloumi and sweet cherry jam, served with house chips and a small side salad	
THAI GREEN CURRY (GF) (VE?)	13.95
Our own aromatic thai curry with lemongrass, coconut milk, kaffir lime leaves, chilli, ginger and garlic, served with fresh lime & jasmine rice	
Baby corn, mange tout, peppers, fine beans (VE) (GF)	14.95
Chicken (GF)	14.95
King Prawn (GF)	15.95

DESSERTS

CHRISTMAS PUDDING (GF?)	6.75
Brandy cream and redcurrants	
CHOCOLATE BROWNIE (GF)	7.50
Warm chocolate brownie, chocolate and butterscotch sauce, clotted cream vanilla ice cream, chocolate shavings, clotted cream	
CRANBERRY & VANILLA CHEESECAKE	7.25
Winter berry compote, raspberry pavlova ice cream	
CHOCOLATE & ORANGE TART (VE)	7.50
Candied orange and vegan vanilla ice cream	
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	
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	

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