



# FESTIVE DINNER MENU

## STARTERS

### ROASTED PARSNIP SOUP GF? VE

Parsnip crisps & deep fried sprouts

### PANKO BRIE V

Deep fried & served with rocket & a cranberry ketchup

### 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**

### CHICKEN LIVER PARFAIT GF?

Served with salted butter, farmhouse bread & spicy tomato chutney

### NACHOS GF

Tortilla chips loaded with cheese & grilled until melted, served with spicy chilli & traditional Mexican dipping sauces

Beef

Vegetable V

Vegan VE

### PRAWN & AVOCADO GF?

Prawn & avocado mixed in a Marie Rose sauce with shredded iceberg & tomato, served with fresh lemon & farmhouse bread

### FESTIVE TASTING BOARD

To share for 4

16.00

To share for 6

22.00

Festive tasting board to share including:

**Panko chicken tenders | Pigs in blankets**

**Panko Brie bites | Tiger prawn Lollipops**

Served with cranberry ketchup and garlic mayo

## ORIGINALS

6.25

### 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 veg V VE**

13.50

**Sliced rump steak**

16.50

**Chicken**

15.50

**Tiger prawn**

16.50

8.25

### PANCAKES GF?

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

8.25

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

16.50

7.50

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

16.50

7.50

**Creamy mushrooms & vegetables, mature cheddar cheese V**

13.50

7.50



## SIDES

7.95

**HOUSE CHIPS VE GF**

3.50

**SWEET POTATO FRIES VE GF**

4.50

**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

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



# FESTIVE DINNER MENU

## MAINS

### ROAST DEVON TURKEY GF

Bacon wrapped sausage, chestnut stuffing, winter vegetables, duck fat roasted potatoes, rich gravy

### SWISS BEEF BURGER GF?

Homemade 8oz beef patty chargrilled and topped with Maple bacon & Swiss cheese in a brioche bun with a mustard mayo, served with house chips and a small side salad

### FESTIVE CHICKEN BURGER

Panko chicken deep fried, topped with melted Brie, cranberry ketchup & a bacon roll in a brioche bun with house chips and a small house salad

### VEGAN GREEN CHILLI BURGER VE GF?

Homemade vegan patty flavoured with fresh green chilli, topped with avocado, red onion & spicy tomato salsa in a vegan brioche bun served with house chips and a small house salad

### WINTER SALAD BOWL GF VE

Carrot, chickpea & beetroot tossed with winter leaves in an orange & cayenne pepper dressing

### KATSU CURRY

Our own authentic Katsu curry made with onion, garlic, ginger, carrot & mild spices served with sticky coconut rice, kimchi slaw, shredded chilli & spring onion

### Panko coated chicken

### Panko coated sweet potato & aubergine VE

### SALMON EN PAPILOTTE GF

Served with sautéed potatoes, fine beans & mange tout, white wine & saffron cream

### VEGAN CRANBERRY & APRICOT LOAF VE GF

Served with winter vegetables, sautéed potatoes, red wine & shallot jus

### 8oz SIRLOIN STEAK GF?

Char grilled and served with house chips, beer battered onion rings, grilled tomato, mushroom and a Whisky & black pepper cream



## DESSERTS

|       |  |      |
|-------|--|------|
| 16.50 | <b>DEVON ICE CREAM <span>GF</span></b>   | 5.95 |
|       | 3 scoops of seriously good Yarde Farm Ice Cream made in Plymouth served with clotted cream & chocolate shavings  |      |
| 13.95 | <b>Clotted cream vanilla   Mint chocolate chip   Salted caramel Strawberry   Chunkie chocolate</b>   |      |
|       | <b>CHOCOLATE BROWNIE <span>GF</span></b>   | 6.95 |
|       | Warm chocolate brownie, chocolate & butterscotch sauce, clotted cream vanilla ice cream, chunkie chocolate ice cream, clotted cream & chocolate shavings |      |
| 13.50 | <b>RASPBERRY SORBET <span>GF</span> <span>VE</span></b>  | 5.75 |
|       | Two scoops of local sorbet topped with fresh raspberries & lemon zest  |      |
|       | <b>TOFFEE APPLE CRUMBLE</b>  | 5.50 |
|       | Warm homemade apple & sticky toffee crumble, served with salted caramel ice cream  |      |
| 12.95 | <b>RICH VEGAN CHOCOLATE MOUSSE <span>VE</span></b>   | 6.50 |
|       | Coconut ice cream, crystallized orange   |      |
| 9.95  | <b>LOCAL CHEESE PLATE <span>GF?</span></b>   | 7.95 |
|       | Devon blue, cheddar, Cornish brie, savoury biscuits, local chutney, grapes & walnuts   |      |
|       | <b>CHRISTMAS PUDDING <span>GF?</span></b>  | 6.50 |
|       | Warm homemade brandy sauce, redcurrants  |      |
| 14.95 |  |      |
| 13.95 |  |      |
| 15.95 |  |      |
| 13.95 |  |      |
| 21.50 |  |      |

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GF GLUTEN FREE    GF? CAN BE GLUTEN FREE (please ask)    VE VEGAN    VE? CAN BE VEGAN (please ask)    V VEGETARIAN