

# LUNCH MENU

## SMALL PLATES

<b>HOUSE SOUP</b> (V) (GF?) Farmhouse bread	6.50
<b>PRAWN &amp; AVOCADO COCKTAIL</b> (GF?) Marie rose sauce, rustic breads	8.50
<b>HALLOUMI FRIES</b> (GF) (V) Buttermilk ranch dressing	7.95
<b>PANCAKES</b> (GF?) Homemade pancake filled with one of the choices below & served with a small house salad	
<b>Pan-fried rump steak with horseradish &amp; fresh cream, Devon blue cheese</b>	8.95
<b>Fresh mixed seafood combined in a white wine cream, mature cheddar cheese</b>	8.95
<b>Creamy mushrooms &amp; vegetables, mature cheddar cheese</b> (V)	7.95
<b>NACHOS</b> (GF) Tortilla chips with melted cheddar, jalapenos, sour cream, guacamole, salsa and your choice of spicy chilli	7.95
<b>Beef</b>	
<b>Vegetable</b> (V)	
<b>Vegan</b> (VE)	

## SIDES

<b>HOUSE CHIPS</b> (VE) (GF)	3.50
<b>GARLIC BREAD</b> (V)	3.75
<b>CHEESY GARLIC BREAD</b> (V)	4.50
<b>HOUSE SALAD</b> (VE) (GF)	3.95
<b>HOUSE BEER BATTERED ONION RINGS</b> (V) (GF?)	3.75

## CARVERY Carvery 12.50 | Carvery & Sweet\* 15

### ROAST DEVONSHIRE TURKEY or WESTCOUNTRY BEEF (GF?)

From the carvery, served with pigs in blankets, Yorkshire puddings and gravy

or

### CRANBERRY & APRICOT LENTIL LOAF (VE) (GF)

Served with a rich vegan jus

All of the above are served with a selection of  
vegetables & potatoes from the carvery

\*Any dessert from the menu  
(Please note Saturday is plated roast)

CHILDREN  
HALF PRICE!

## LARGE PLATES

### HOUSE SMOKED WHOLE BABY BACK RIBS <sup>GF?</sup> 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

### FAJITAS <sup>GF?</sup>

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 <sup>V</sup> <sup>VE?</sup> 13.95
- Sliced rump steak 16.95
- Chicken 15.95
- Tiger prawn 16.95



### PANCAKES <sup>GF?</sup>

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 <sup>V</sup> 14.50

### 8OZ SIRLOIN <sup>GF?</sup> 22.50

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

## DESSERTS

### DEVON ICE CREAM <sup>GF</sup> 6.50

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

Clotted Cream Vanilla | Chunky 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

### CHOCOLATE & ORANGE TART <sup>VE</sup> 7.50

Candied orange and vegan vanilla ice cream

### CHRISTMAS PUDDING <sup>GF?</sup> 6.75

Brandy cream and redcurrants

### LOCAL CHEESE PLATE 7.95

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

### RASPBERRY SORBET <sup>GF</sup> <sup>VE</sup> 6.00

2 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

<sup>GF</sup> GLUTEN FREE    <sup>GF?</sup> CAN BE GLUTEN FREE (please ask)    <sup>VE</sup> VEGAN    <sup>VE?</sup> CAN BE VEGAN (please ask)    <sup>V</sup> VEGETARIAN