



FESTIVE LUNCH MENU

SMALL PLATES

- ROASTED PARSNIP SOUP** (GF?) (VE) 6.25
Parsnip crisps & deep fried sprouts
- PANKO BRIE** (V) 6.95
Deep fried & served with rocket & a cranberry ketchup
- CHICKEN LIVER PARFAIT** (GF?) 7.50
Served with salted butter, farmhouse bread & spicy tomato chutney
- NACHOS** (GF) 7.50
Tortilla chips loaded with cheese & grilled until melted, served with spicy chilli & traditional Mexican dipping sauces
- Beef**
- Vegetable** (V)
- Vegan** (VE)
- PRAWN & AVOCADO** (GF?) 7.95
Prawn & avocado mixed in a Marie Rose sauce with shredded iceberg & tomato, served with fresh lemon & farmhouse bread

FROM THE CARVERY



Served seven days a week

CARVERY £11.50 | CARVERY, DESSERT & COFFEE £15.00

- ROASTED DEVON TURKEY** Rich gravy (GF)
- SLOWLY ROASTED BEEF** Rich gravy (GF)
- ROASTED SALMON** White wine cream (GF)
- CRANBERRY & APRICOT LOAF** Red wine & shallot jus (GF) (VE)

Served with a selection of seasonal vegetables and potatoes.
Choose any dessert from our menu.

SIDES

- 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

FROM THE KITCHEN

- FAJITAS** (GF?) 6.95
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
 - Chicken** 15.50
 - Sliced rump steak** 16.50
 - Tiger prawn** 16.50
- PANCAKES** (GF?) 7.50
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** 16.50
 - Fresh mixed seafood combined in a white wine cream, mature cheddar cheese** 16.50
 - Creamy mushrooms & vegetables, mature cheddar cheese** (V) 13.50
- SWISS BEEF BURGER** (GF?) 13.95
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** 13.50
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?) 12.95
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) 9.95
Carrot, chickpea & beetroot tossed with winter leaves in an orange & cayenne pepper dressing



DESSERTS

- RASPBERRY SORBET** (GF) (VE) 5.75
Two scoops of local sorbet topped with fresh raspberries & lemon zest
- CHOCOLATE BROWNIE** (GF) 6.95
Warm chocolate brownie, chocolate & butterscotch sauce, clotted cream vanilla ice cream, chunkie chocolate ice cream, clotted cream & chocolate shavings
- CHRISTMAS PUDDING** (GF?) 6.50
Warm homemade brandy sauce, redcurrants
- RICH VEGAN CHOCOLATE MOUSSE** (VE) 6.50
Coconut ice cream, crystallized orange
- TOFFEE APPLE CRUMBLE** 5.50
Warm homemade apple & sticky toffee crumble, served with salted caramel ice cream

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