

# DINNER MENU

## STARTERS

### TODAY'S SOUP (V) (GF?)

Farmhouse bread

### GIN CURED SALMON (GF?)

Cold smoked salmon cured in local gin with a frisée salad, apple & quince jelly, toasted sourdough croute, lemon mayo

### PULLED BEEF BRISKET CROQUETTES

Slow braised beef brisket croquettes with a sweet corn & truffle purée, pea shoots and fresh grated horseradish

### SPICED CRISPY CALAMARI

Lightly coated Calamari deep fried until golden, served with a chilli & spring onion salad and a red pepper aioli

### DUCK LIVER PARFAIT (GF?)

Smooth duck liver parfait with a sweet apple & quince jelly, frisée salad and toasted brioche

### CRAB BON BONS

Deep fried Bon Bons made with fresh white & brown crab meat, with a pea & mint purée, pea shoots and lemon mayo

### WHIPPED RED PEPPER HUMMUS (VE) (GF?)

Drizzled with olive oil, sourdough croutes and marinated olives

### 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, jalapeños, sour cream, guacamole, salsa and your choice of spicy chilli

**Beef**

**Vegetable (V)**

**Vegan (VE)**

### ROSEMARY & GARLIC CAMEMBERT (TO SHARE)

Baked until oozing and served with cranberry jelly, local spicy tomato chutney, marinated olives and ciabatta croutes

## BANK CLASSICS

### 6.95 ORIGINAL PANCAKES (GF?)

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

### 9.50 Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese 19.50

### 9.25 Fresh mixed seafood combined in a white wine cream, mature cheddar cheese 19.50

### Creamy mushrooms & vegetables, mature cheddar cheese (V) 15.95

### 8.95 HOUSE SMOKED WHOLE BABY BACK RIBS (GF?) 19.50

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

### 8.75 FAJITAS (GF?)

Served on a sizzling skillet with warm tortillas, sour cream, guac & tomato salsa. Choose from one of the following flavours, fried with onions and peppers in a blend of fajita seasoning:

### 9.50 Rump Steak 18.95

### Chicken 17.95

### Tiger Prawn 18.95

### 7.75 Vegetable (V) (VE) 15.95



## BURGERS

### 9.95 LOADED BEEF BURGER (GF?) 16.95

Homemade 8oz beef patty topped with pulled beef brisket, pepper jack cheese and dijon mayo, served with house chips and a house salad

### 8.75 BUTTERMILK CHICKEN BURGER 16.95

Crisp buttermilk chicken breast in a brioche bun with sriracha slaw, crisp gem lettuce and melted cheddar with house chips and a house salad

### 8.75 SUPER-GREEN BURGER (VE) (GF?) 14.95

Broad bean, pea & spinach patty coated in gluten free breadcrumbs served in a gluten free bun, topped with a mint raita, house chips and a house salad

13.50

## MAINS

### CORN FED CHICKEN **GF** 19.95

Butter roasted corn-fed chicken, garlic fondant, sweetcorn, miso & truffle puree and asparagus with a chicken & smoked bacon sauce

### LOBSTER & PRAWN LINGUINE (subject to availability) 22.95

Linguine tossed in a tomato, chilli & garlic sauce drizzled with olive oil, topped with tiger prawns and a grilled lobster tail

### PAN FRIED BASS **GF** 21.50

Stone bass pan fried and served with tarragon crushed new potatoes, crab bon bons, sautéed samphire and asparagus with an apple and celeriac velouté

### LAMB SIRLOIN **GF** 21.50

Pan roasted lamb sirloin, served pink with a garlic fondant potato, pea & mint purée, grilled asparagus and a thyme Jus

### BUTTERMILK CHICKEN PARMIGIANA 16.95

Buttermilk chicken breast topped with a rich tomato sauce and mozzarella & Parmesan cheeses, grilled until crisp and served on a house salad

### KERALAN COCONUT CURRY

An aromatic, robust South Indian inspired curry made from a mixture of chillies, spices, coconut and coriander, served with basmati rice and a mint raita. Choose from either:

Chicken **GF** 16.95

Tiger Prawn **GF** 17.95

Green Vegetables **GF VE** 15.95

## GRILLS

Locally reared beef, chargrilled and served with house chips, beer battered onion rings, grilled tomato, mushroom and a whiskey and black pepper cream. Choose from either:

8oz SIRLOIN **GF?** 24.50

7oz FILLET **GF?** 26.50

ADD HALF A LOBSTER TAIL (subject to availability) 13.50

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

## SIDES

HOUSE CHIPS **VE GF** 4.00

GARLIC BREAD **V** 4.25

CHEESY GARLIC BREAD **V** 4.75

HOUSE SALAD **VE GF** 4.50

HOUSE BEER BATTERED ONION RINGS **V** 4.25

## DESSERTS

CHOCOLATE BOMBE 8.25

A chocolate sphere filled with a peanut butter and chocolate mousse with a warm salted caramel sauce served at the table

SUMMER BERRY TIRAMISU 8.25

Layers of summer berries, chocolate and sponge fingers, topped with a chocolate dusting and more fresh berries

CHOCOLATE BROWNIE **GF** 7.95

Homemade chocolate brownie topped with dark chocolate sauce, fresh raspberries and a raspberry sorbet

PORNSTAR MARTINI CHEESECAKE 7.95

Orange, Prosecco and passion fruit cheesecake with a layer of white chocolate

LOCAL CHEESE PLATE 8.95

A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts

RASPBERRY SORBET **GF VE** 6.50

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

DEVON ICE CREAM **GF** 7.25

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

LOADED CHOCOLATE BROWNIE (TO SHARE) 10.95

Homemade chocolate brownie, loaded with chocolate and vanilla ice cream, clotted cream and finally topped with warm chocolate and butterscotch sauces