

LUNCH MENU

SMALL PLATES

HOUSE SOUP V GF?

Farmhouse bread

DUCK LIVER PARFAIT GF?

Smooth duck liver parfait, cherry jam, brioche toast

ZA'ATAR HALLOUMI FRIES V GF

Chunky halloumi fries dusted in a Za'atar spice blend, served with a harissa mayo

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, jalapenos, sour cream, guacamole, salsa and your choice of spicy chilli

Beef

Vegetable V

Vegan VE

6.50

7.95

7.95

8.95

8.95

7.95

7.95

HOT SANDWICHES

All served with a small house salad & kettle chips

STEAK SANDWICH

Chargrilled sliced 6oz sirloin steak, cheddar, rocket & Dijon mayo

14.95

BUTTERMILK CHICKEN SANDWICH

Mozzarella, rocket & harissa mayo

12.95

HALLOUMI & AVOCADO SANDWICH V

Roasted peppers, rocket & sweet chilli

8.95

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

CARVERY

Served seven days a week, a choice of perfectly roasted meats with a large selection of seasonal vegetables & potatoes.

CHILDREN
HALF PRICE!

	Mon-Sat*	Sunday
CARVERY	9.95	12.50
CARVERY & SWEET	12.50	15.00

*Please note Saturday is a plated roast

BRUNCH

SMOKED SALMON (GF?)	9.50	FRENCH TOAST (VE)	8.25
Gin cured smoked salmon, avocado and cream cheese on sourdough		French toast with crisp aubergine bacon, blueberry and maple glaze	
NDUJA FRIED EGGS (GF)	8.50		
Nduja, potato hash, mushroom, roasted pepper with fried eggs			

LARGE PLATES

HOUSE SMOKED WHOLE BABY BACK RIBS (GF?)	17.95	PANCAKES (GF?)	
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		Two homemade pancakes filled with one of the choices below & served with house chips & a small house salad	
FAJITAS (GF?)		Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese	17.50
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:		Fresh mixed seafood combined in a white wine cream, mature cheddar cheese	17.50
Pan-fried vegetables (V) (VE?)	13.95	Creamy mushrooms & vegetables, mature cheddar cheese (V)	14.50
Sliced rump steak	16.95	80Z SIRLOIN (GF?)	22.50
Chicken	15.95	Chargrilled and served with house chips, beer battered onion rings, grilled tomato, mushroom and a whiskey and black pepper cream	
Tiger prawn	16.95	PUMPKIN RISOTTO (GF) (VE?)	13.95
		Toasted seeds, crispy sage leaves, parsley oil and shaved Parmesan	



DESSERTS

BISCOFF & NUTELLA BREAD AND BUTTER PUDDING	7.50	PORNSTAR MARTINI CHEESECAKE	7.50
With clotted cream vanilla ice cream		Orange, prosecco and passionfruit cheesecake with a layer of white chocolate	
DEVON ICE CREAM (GF)	6.50	BLACK FOREST ETON MESS	7.50
3 scoops of seriously good Yarde Farm Ice Cream made in Plymouth served with clotted cream & chocolate shavings		Chantilly cream, cherries, crushed meringue, berry coulis and grated chocolate	
Clotted Cream Vanilla Chunkie Chocolate Strawberry Mint Choc Chip Salted Caramel		LOCAL CHEESE PLATE	7.95
CHOCOLATE BROWNIE	7.50	A selection of local cheeses, served with savoury biscuits, local chutney, celery, grapes and walnuts	
Warm chocolate brownie, chocolate and butterscotch sauce, clotted cream vanilla ice cream, chocolate shavings, clotted cream		RASPBERRY SORBET (GF) (VE)	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

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