



COCKHAVEN ARMS
EAT - DRINK - STAY



Dinner Menu



FUNCTION ROOM AVAILABLE TO HIRE
10 ENSUITE ROOMS | BEER GARDEN

DEVON CREAM TEAS AVAILABLE ALL DAY

*HOMEMADE FRUIT SCONE SERVED WITH HOMEMADE STRAWBERRY JAM &
LANGAGE FARM CLOTTED CREAM AND A POT OF TEA OR CAFETIERE OF COFFEE*



STARTERS

HOMEMADE SOUP OF THE DAY  	5.50
<i>Served with crusty bread & butter</i>	
WILD BOAR & COGNAC COURSE PÂTÉ	6.25
<i>Served with horseradish & beetroot chutney, toasted sourdough</i>	
PRAWN & CRAYFISH COCKTAIL 	6.95
<i>Mary rose sauce, brown bread & butter</i>	
IN HOUSE SMOKED SALMON 	8.95
<i>On buttered local asparagus with poached egg</i>	
HOMEMADE SMOKED SALT & ROSEMARY FOCACCIA 	6.95
<i>Toasted & topped with Portobello mushrooms & wild mushroom cream sauce</i>	



SHARING BOARDS, SALADS & PLOUGHMANS

MIXED MARINATED OLIVES  	9.95
<i>Served with warm crusty artisan bread, olive oil & balsamic vinegar</i>	
BOXED BAKED CAMEMBERT  	12.95
<i>Served with warm crusty artisan bread & redcurrant & port sauce</i>	
THAI STICKY SESAME STRIPS OF BEEF FILLET SALAD  	12.95
<i>Served with crusty bread & butter</i>	
PRAWN & SMOKED SALMON SALAD 	9.95
<i>Served with tomato, cucumber, red onion & Mary rose sauce</i>	
CAJUN CHICKEN BREAST, SMOKED BACON & AVOCADO SALAD  	9.95
LOCAL CHEESE & HONEY GLAZED HAM PLOUGHMAN'S 	10.95
<i>Pickled onion, gherkin, sweet pickle, apple, coleslaw, dressed leaves & crusty bread</i>	






SIDES

Garlic bread	2.75
Garlic bread with cheese	3.75
Artisan bread board	4.75
Truffle oil & parmesan infused fries	3.75
Sweet potato fries	3.50
Mixed vegetables	3.50
Mixed salad	2.75
Coleslaw	2.50



MAINS

FILLET OF COD 	16.50
<i>Wrapped in pancetta, dauphinoise potatoes, buttered asparagus, lobster bisque</i>	
PAN SEARED SEABASS FILLET  	16.95
<i>Served with sautéed tenderstem broccoli, local asparagus & monks beard in an aromatic Asian broth</i>	
10oz RIB-EYE 	18.95
<i>Cooked to your liking, chips, tomato, mushroom & onion rings</i>	
ADD peppercorn sauce, garlic butter or stilton sauce 2.50 each	
HOMEMADE PIE OF THE DAY	11.95
<i>Cased in short crust pastry, spring onion mash, buttered green beans & gravy</i>	
HONEY & MUSTARD GLAZED HAM 	7.95/11.95
<i>With local free range eggs & chips</i>	
BEER BATTERED COD	7.95/12.50
<i>Served with chips, mushy peas & tartare sauce</i>	
WHOLETAIL BREADED SCAMPI	7.95/11.50
<i>Served with chips, peas & tartare sauce</i>	
8oz HOMEMADE BEEF BURGER 	11.50
<i>On a toasted bun, relish, chips, salad & coleslaw</i>	
ADD cheese, bacon, blue cheese, fried onion 0.75 each	
 Vegan option available	
STICKY LIME ½ ROAST CHICKEN  	13.95
<i>Served with skinny fries, salad & coleslaw</i>	
SWEET POTATO, BUTTERNUT SQUASH, CHICK PEA & SPINACH THAI YELLOW CURRY 	11.95
<i>Served with jasmine sticky rice</i>	
ROASTED VEGETABLE & BRIE TART  	12.95
<i>Served with herb buttered new potatoes, rocket & toasted walnut salad</i>	

 Vegetarian  Vegan  Gluten Free  Gluten Free Option  Chilli

All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.