



Dinner Menu

Starters

- Cajun sesame breaded chicken tenders, homemade chilli jam (c) 6.50
- Homemade soup of the day, crusty bread & butter (gfo) 5.50
- Coarse Devon country pork pate, apple & ale chutney, toast 5.95
- Prawn & crayfish cocktail, Mary rose sauce, brown bread & butter (gfo) 6.95
- Char-grilled haloumi on Mediterranean pearl couscous salad & black truffle vinaigrette (gf) (c) (v) 6.95
- Mixed marinated olives, warm crusty bread, olive oil & balsamic vinegar (gfo) (v) 7.95
- Boxed baked camembert, warm crusty bread & redcurrant & port sauce (gfo) (v) 7.95
- Homemade hickory smoked salmon on sour-dough toast, dill & crème fraiche dressing 8.95

Sharing boards & salad

- Picnic board:- Quiche Lorraine, sausage roll, pork pie, honey & mustard glazed ham, local cheese, artisan bread, piccalilli, apple & ale chutney, smoked houmous with harissa 15.95
- Seafood platter:- Homemade smoked salmon, cockles, whelks, crayfish, shell on prawns, salad, marie rose sauce & crusty bread (gfo) 15.95
- Thai sticky sesame strips of beef fillet salad served with crusty bread & butter (gfo) (c) 12.95
- Prawn & smoked salmon salad, tomato, cucumber, red onion & Mary rose sauce (gfo) 9.95
- Cajun chicken breast, smoked bacon salad, tomato, cucumber red onion (gf) (c) 9.95

Classics

- Homemade pie of the day cased in short crust pastry, spring onion mash, glazed carrots & gravy 10.95
- Honey & mustard glazed ham, local free range eggs & chips (gf) 7.95/10.95
- Beer Battered cod, chips, mushy peas & tartare sauce 7.95/11.50
- Wholetail breaded scampi, chips, peas & tartare sauce 7.95/10.50
- 8oz homemade beef burger on a toasted bun, relish, chips, salad & coleslaw (gfo) 10.95
- Add cheese, bacon, blue cheese, fried onion 0.75 each

Mains

- Lemon, thyme & garlic ½ roast chicken, skinny fries, salad & coleslaw (gf) 13.95
- Fillet of local wild bream, lyonnaise potatoes, samphire, slow roasted tomato & herb salsa 15.50
- Full rack of BBQ ribs, fries, salad & coleslaw 15.95 / ½ rack 8.95
- Fresh hand rolled wild mushroom & local blue cheese ravioli, confit red onion & sage butter sauce finished with homegrown courgette & rocket 13.50
- 10oz rib-eye steak, cooked to your liking, chips, tomato, mushroom & onion rings (gfo) 18.95
- Add peppercorn sauce or stilton sauce 2.00
- Beetroot & caramelised red onion tart topped with crumbled goats cheese, watercress, toasted pinenuts, new potatoes & salad 11.95

Sides

- Garlic bread 2.50 Garlic bread with cheese 3.50 Chips 2.50 Sweet potato fries 3.50
- Mixed salad 2.50 Coleslaw 2.50 Basket of bread 2.50

gf = gluten free gfo = gluten free option v = vegetarian c = chilli