



**COCKHAVEN ARMS**  
EAT - DRINK - STAY

# Wednesday Steak night

## Starters

Smoked salmon

Homemade smoked salmon, rosti potato, dill & lemon crème fraiche 8.95

Ham hock & pickled carrot bonbons

Black turtle bean & piccalilli salad 7.50

Devon blue cheese mushrooms

Mushrooms in a blue cheese & garlic cream sauce, char-grilled sour dough

Local pan seared scallops

Butternut squash puree, west country hogs pudding, crispy pancetta, pea shoots 10.50

King prawns in filo pastry

sweet chilli mayo 7.95

Baked camembert

Served with warm artisan mini bread loaves, port & redcurrant sauce 12.50

Marinated mixed olives

Homemade rosemary & smoked sea salt sourdough focaccia 8.50

Local squid

Glazed in home-grown Thai garlic & chilli sauce on dressed leaves 8.50



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## Steak night 2 for £25

All steak night dishes are served with hand cut chips, tomato, mushroom, panko beer onion rings

Sirloin steak

Rump steak

Gammon steak

Tuna steak

½ Peri peri chicken

Salt baked celeriac steak

Add peppercorn sauce, garlic butter or stilton sauce 2.50

Honey & mustard glazed rare breed ham

our ham is cooked in-house alongside local free range eggs & hand cut chips 8.00/12.00

Teignmouth beer battered cod

Hand cut chips, mushy peas & home-made tartare sauce 8.25/13.00

Trio of pheasant sausages

Chive mash, peas & onion gravy £10.50

Wholetail breaded scampi

Hand cut chips, garden peas & home-made tartare sauce 8.25/12.00

Wagyu beef burger

Tomato & caramelized onion chutney, buttermilk toasted bun, sweet potato fries, panko beer onion rings & coleslaw £13.50

Add cheese/bacon/blue cheese/fried onion 1.00 each / vegan option available

Thai yellow vegetable Curry

Sweet potato, butternut squash, chick pea & spinach sticky jasmine sticky rice 12.50

Local Teign River Mussels

Straight out of the Teign River, steamed in white wine, garlic & cream served with skinny fries 13.50



## Sides

- Garlic bread 2.75
- Garlic bread with cheese 3.75
- Sweet potato fries 3.50
- Hand cut chips 3.50
- Dauphinoise potatoes 4.50
- Heritage carrots & tenderstem broccoli 4.50
- Buttered new potatoes 3.50
- Mixed salad 3.00

## Desserts

- Chocolate brownie
- warm chocolate sauce with vanilla ice-cream 6.50
- Affogato
- vanilla bean ice-cream with a shot of espresso 5.50
- Vanilla baked cheesecake
- topped with baileys, chocolate & baileys ice-cream 6.50
- Raspberry crème brûlée
- Traditional Devon flats 6.50
- Chocolate & orange tart
- served with vanilla ice-cream 6.50
- West country cheese board
- Homemade meddler jelly, cheese biscuits, apple 7.50
- Selection of local ice-cream
- 2.00 SCOOP

Please ask staff for any dietary requirements

