



COCKHAVEN ARMS
EAT - DRINK - STAY

Evening menu

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

Local Teign River Mussels

Straight out of the Teign River, steamed in white wine, garlic & cream served with handmade sourdough 9.50

Local pan seared scallops

Pea puree, West Country hogs pudding, crispy pancetta, pea shouts 10.50

Salt baked celeriac

Beetroot puree, caramelised onion, toasted hazelnuts finished with Devon Oke cheese 7.50

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

Mains

Scallop & king prawns

Scallops & king prawns wrapped in pancetta grilled in garlic butter on a bed of char-grilled vegetable & herb rice £19.50

Corn fed chicken supreme

Chorizo & chive mash, tender stem broccoli, Forest fungi mushroom sauce £14.50

Fillet of red snapper

Dauphinoise potatoes, sea vegetables, dill oil & lobster bisque 18.50

Monkfish, king prawn & mussel Goan curry

Served with jasmine rice, cucumber & mint raita 16.50

Seared loin of salmon

Dill crushed new potatoes, roasted golden beetroot & cherry tomato & herb salsa £17.50

Teignmouth beer battered cod

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

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 or pulled pork 2.00 / vegan option available

Dressed crab salad

Mary rose sauce, new potatoes & crusty bread 19.50

Homemade pie of the day

Cased in short crust pastry, spring onion mash, glazed carrots & gravy 13.50

100Z 28 day aged Devon rump steak

Hand cut chips, Portobello mushroom, roast tomato, panko beer onion rings 16.50

Devon blue sauce/wild mushroom sauce/pepper sauce/garlic butter 2.50

Thai sticky beef salad

Strips of beef fillet glazed in a homemade sesame sticky sauce on mixed salad served with crusty bread & butter 14.50

Thai yellow vegetable Curry

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

Mixed mushroom & Devon brie tart

Forest fungi mixed mushrooms with local brie in a homemade gluten free pastry
Herb buttered new potatoes, rocket, watercress & toasted walnut salad 13.50



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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
- Carrots & tenderstem broccoli 4.50
- Buttered new potatoes 3.50
- Mixed salad 3.00

Desserts

- Rhubarb panna cotta
silky smooth panna cotta topped with rhubarb compote & short bread 6.50
- 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 & blackcurrant sorbet 6.50
- Raspberry crème brûlée
Traditional Devon flats 6.50
- Chocolate & orange tart
served with vanilla ice-cream 6.50
- West country cheese board
fig chutney, cheese biscuits, apple 7.50
- Selection of local ice-cream
2.00 SCOOP

Please ask staff for any dietary requirements

