



## Light bites

5.50 each / 3 for 14 / 4 for 16

### Calamari strips

Calamari breaded and fried, chilli jam

### Black sesame chicken tender fillets

bourbon infused bbq sauce

### Ham hock & pickled carrot bonbons

Black turtle bean & piccalilli salad

### Smoked salmon

Smoked salmon, rosti potato, dill & lemon crème fraiche

### Breaded Brixham lemon sole

Beetroot & horseradish relish, watercress

### Devon blue cheese mushrooms

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

### Panko beer onion rings

garlic mayo

### Marinated mixed olives

Homemade rosemary & smoked sea salt sourdough focaccia

### Beetroot falafel bites

roasted red pepper hummus

### Crispy coated Whitebait

homemade tartare sauce

### Chorizo & char-grilled red pepper

Locally made chorizo styled sausages glazed in char-grilled red pepper, roasted garlic & tomato

## Mains

### 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

### Homemade pie of the day

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

vegan option available

### Honey & mustard glazed rare breed ham

our ham is cooked in-house alongside local free range eggs & hand cut chips 8.50/12.50

### Teignmouth beer battered cod

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

### Trio of pheasant sausages

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 or pulled pork 2.00 / 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

### Sweet potato, apricot & nut tart

Herb buttered new potatoes, rocket, watercress & toasted walnut salad 13.50





**COCKHAVEN ARMS**  
EAT - DRINK - STAY



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## Salads

- Thai sticky sesame beef salad  
Fillet of beef glazed in chilli, sesame & sweet soya sauce served with crusty bread & butter (C) 13.95
- Prawn & smoked salmon salad  
Cherry tomato, cucumber, red onion, dressed leaves & Mary rose sauce 10.95
- Local cheese & honey glazed ham ploughman's  
Pickled onion, gherkin, sweet pickle, apple, coleslaw, dressed leaves & crusty bread 10.95
- Cajun chicken breast, smoked bacon & avocado salad  
Cherry tomato, cucumber, red onion, dressed leaves topped with Cajun chicken breast, smoked bacon & avocado (C) 10.95
- Dressed crab salad  
Mary rose sauce, new potatoes & crusty bread 19.00

## Ciabattas

(served lunch time only)

All served with dressed salad garnish

- Steak & caramelised onion 7.95
- Brie, Portobella mushroom & red onion jam 6.95
- Butter milk chicken, smashed avocado & monetary jack cheese 6.95
- Teignmouth beer battered cod with tartare sauce 6.95
- Prawn & Mary rose sauce 7.95
- Honey & mustard glazed ham 5.95
- Add skinny fries for 2.50

## Sides

- Garlic bread 2.75
- Garlic bread with cheese 3.75
- Sweet potato fries 3.50
- Hand cut chips 3.50
- Coleslaw 2.50

## 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  
Homemade meddler jelly, cheese biscuits, apple 7.50
- Selection of local ice-cream  
2.00 SCOOP

Please ask staff for any dietary requirements