



COCKHAVEN ARMS
EAT - DRINK - STAY



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Menu

Starters

Smoked salmon

Homemade smoked salmon, rosti potato, dill & lemon crème fraîche 9.00

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

Devon blue cheese mushrooms

Mushrooms in a blue cheese & garlic cream sauce, char-grilled sourdough 6.50

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

Calamari strips

Glazed in Thai garlic & chilli sauce on dressed leaves 8.50

Mains

Trio of local game sausages

Mustard mash, peas & onion gravy £13.50

Panko breaded lemon sole fillets

New potatoes, mixed salad & home-made tartare sauce £14.50

Peri Peri ½ roasted chicken

skinny fries, salad, coleslaw & peri peri sauce £15

Beetroot wellington

Beetroot filling, wrapped in spinach and a mushroom duxelles, encased in puff pastry on Lyonnaise potatoes & Madeira wine sauce 13.50

Teignmouth beer battered cod

Hand cut chips, mushy peas & home-made tartare sauce 8.50/13.50

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

Honey & mustard glazed rare breed ham

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

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

Local Teign River Mussels

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

Thai yellow vegetable curry

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

Please ask staff for any dietary requirements

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

Ciabattas

(served lunch time only)

- All served with dressed salad garnish
Steak & caramelised onion 7.95
Brie, Portobella mushroom & red onion jam 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

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