



Website Example Menu

Our menu is updated daily. Please contact the pub if you require a pre-order menu.

Before you start...

Bread board, seeded granary and ciabatta, extra virgin and balsamic, parsley butter...£3.95 (*ve**, *ve**)

Green and black olives, roasted red pepper and garlic... £2.95 (*gf*, *v*, *ve*)

Starters

Duck terrine, plum chutney, toasted ciabatta, baby leaf... £6.25 (*gf**)

Chef's soup of the day, baguette and butter... £5.50 (*ve*, *gf**)

Homemade breaded brie wedges, cranberry sauce, baby leaf salad... £6.25 (*v*)

Pan-fried king prawns, garlic and chilli butter, charred lemon, toasts... £6.25 (*gf**)

Tempura battered calamari, lemon mayonnaise, charred lemon... £6.25

Baked rosemary and garlic Camembert sharer, ciabatta, red onion marmalade... £10.95 (*v*)

Mains, today's specials....

Pork belly, dauphinoise potatoes, red wine jus, seasonal vegetables.... £14.95

Sea bass fillet and king scallops, olive crushed new potatoes, charred courgette, sauce vierge... £15.95

Risotto of the day, ... £12.95 (*ve**, *ve risotto available*) *Add king prawns... £2.95, add grilled chicken... £2.95*

Vegan bhuna masala, medium spiced tomato curry, almond basmati, poppadum, mango chutney... £12.95 (*gf*, *ve**)

Caprese salad, mozzarella, cherry tomatoes, black pepper croutons, balsamic glaze...£10.95 (*as starter... £6.95*)

Speciality steaks:

28 day matured Devonshire steaks, with chunky chips, garlic flat mushroom, roasted tomatoes & salad garnish:

10oz rib-eye steak... £19.95, **8oz centre-cut fillet steak**... £21.95, **8oz rump steak**... £15.95 (*gf*)

Add chef's brandy and peppercorn sauce... £2.95 Cooked in café de Paris butter... £1.95

Mains –classic homemade pub comfort food...

Pie of the day, parsley mash, seasonal vegetables... £12.95

Ham, egg and chips, honey & mustard glazed Devonshire ham (served cold), duck's eggs, piccalilli...£10.95(*gf*)

Gourmet burger, choose steak burger, chicken fillet burger, pulled pork with stuffing, apple sauce and crackling burger or spinach and falafel burger (*gf**, *v*), brioche bun, chips, slaw, chutney... £10.95 *add blue cheese, mature cheddar or brie...£1.95 smoked streaky bacon... £1.95*

Cask ale battered haddock, chunky chips, chunky tartare sauce, charred lemon, mushy peas... £11.95

Linguine pasta, roasted Mediterranean vegetables, marinara tomato sauce, garlic ciabatta, parmesan...£10.95 (*ve**)

Add grilled free-range chicken... £2.95, add baked goat's cheese... £2.50



Mains - Smaller Portions *(for those smaller appetites that don't like waste)*

Hand carved ham (served cold) with fried egg and chips... £7.95 (gf)

Small fish and chips, tartare and mushy peas... £9.95

Risotto alla Milanese, saffron infused risotto, melted parmesan, parmesan crisp ... £8.95 (gf, v*)

Linguini pasta, Mediterranean vegetables, marinara tomato sauce, garlic ciabatta, parmesan shaves... £7.95 (v*)

Lunchtime Sandwiches (Served 12 till 3)

Sandwiches served on white ciabatta, seeded granary baguette or toasted brioche bun

Grilled chicken, salad, mayonnaise... £6.95 **BLT**, smoked bacon, lettuce, tomato, mayonnaise...£6.95

Blue cheese, walnuts, plum chutney... £6.95 (v) **Cheddar**, caramelised red onion chutney... £5.95 (v)

Devonshire ham, piccalilli... £5.95 **Hot king prawns**, garlic and chilli, lemon salad... £8.95

Homemade fish fingers, tartare sauce... £8.95

Add small bowl of soup... £2.95, Add chips... £1.95

Side Orders: Mixed side salad; seasonal vegetables; chips; onion rings; mushrooms; garlic bread.... each £3.50
extra bread... £1.95

Puddings Menu

Classic vanilla crème brûlée, raspberries, shortbread... £6.25 (gf*,v)

Sticky toffee pudding, toffee sauce, served hot with ice-cream... £6.25 (v)

Deep filled baked 'New-York' style cheesecake, red berry coulis, strawberries... £6.25 (v)

Tart au citron, classic lemon tart, raspberries, cream... £6.25 (v)

Chocolate fudge cake, salted caramel, served warm with ice cream... £6.25 (v)

Ice Cream and Sorbet

Farmhouse ice-creams made by expert artisan producers. Three scoops...£4.95

Stem ginger, strawberries and cream, Madagascan vanilla, honeycomb, salted caramel, double chocolate, mint and chocolate chunks (v, gf*) **Sorbet:** Lemon, raspberry, mango (v, ve, gf)

Local Cheeseboard

Superb brie, cheddar and blue cheese, crackers, walnuts, celery, plum chutney and grapes...£9.95

Today's local cheeses: *Sharpham Brie (Totnes), Devon Oke (Okehampton), Devon Blue (Totnes)*

v – vegetarian, ve – vegan, ve* - vegan with amends, gf – gluten free, gf*- gluten free with amends

Please ask your server for any additional allergen information