

BAR SNACKS

Sandwiches

All our sandwiches are served with a salad garnish, made with white or wholemeal farmhouse bread.

Fish Fingers and mayonnaise (toasted)	£5
Roast Beef & Horseradish	£5
Taw Valley Cheddar with tomato	£5
Home cooked Ham	£5
Pork Sausage & mayonnaise (toasted)	£5
Prawn & seafood sauce	£6
B.L.T. Bacon Lettuce & Tomato & mayonnaise (toasted)	£5

Burger

All our burgers are served in a toasted bun with mayonnaise, lettuce, tomato, sliced onion and gherkin with coleslaw

100% beef 1/4lb burger plain & simple
Single £6 Double £9

Breaded Chicken Fillet Burger,
chicken breast in breadcrumb coating
Single £6 Double £9

Plant Based Vegan Burger VG
With vegan mayo Single £6 Double £9

Extras - all £2

Add Bacon, Cheddar, Stilton, Chilli Con Carne

STARTERS, LIGHT MEALS

Broccoli & Stilton Soup V, CBGF	£5
Homemade Classic Winter soup	
Salt & Pepper Squid	£8
With salad and lime & Tabasco mayo	
Avocado Benedict V	£6
Muffin topped with avocado, poached egg & hollandaise	
Sea bass, Ginger & Lime Fishcake	£7
With rocket & sweet chilli & hollandaise sauce	
Ham Hock Terrine CBGF	£7
With piccalilli and ciabatta crisps	
Goats Cheese V, CBGF	£6
Toasted French Goats Cheese with salad and ciabatta crisps	
Pork Rashers GF	£7
Belly Pork Rashers deep fried and served with Hoi Sin Dip	
Prawn Cocktail CBGF	£7
Classic prawn cocktail with Marie Rose sauce and brown bread & butter	

SIDE ORDERS

Steak Sauce	£3
Pepper, Brandy & Cream, Stilton	
Side salad	£4
Garden peas	£2
Mixed Vegetables	£4
Chips/Fries	£3
Cheesy chips/fries	£4
Onion Rings (10 pc)	£4
Garlic Butter	£2
Garlic Bread	£5
Garlic Bread & Cheese	£6

ALLERGIES

Probably the least of your worries during this pandemic, but if you have any allergies then **YOU MUST** inform your server and they can help with menu choices. Our cooking oil is derived from genetically modified soya

NOVEMBER, DECEMBER

V = Vegetarian
VG = Vegan
GF = Gluten Free
CBGF = Can Be Gluten Free

MAIN COURSES

Steak, Mushroom & Ale Pie	£12
With buttered cabbage & creamy mash	
Scampi	£12
Breaded Scampi with Chunky chips & peas	
Loin of Cod GF	£15
Wrapped in Serrano Ham and roasted with new potatoes, vegetables, olives & baby onion in Virgin Olive Oil and Mediterranean herbs	
Salmon Tagliatelle	£13
Tagliatelle with flaked salmon and white wine sauce with asparagus	
Sun Blushed Tomato Tagliatelle V	£12
Tagliatelle with sun blushed tomato, chilli flakes & garden peas in a white wine sauce with asparagus	
Chicken 'N' Chips CBGF	£15
Breast of Chicken cooked in a garlic and cream sauce served with chunky chips & garden peas	
Mixed Bean Chilli VG	£12
Mixed beans with tomato, onions and mushrooms in a chilli sauce with rice – served with ciabatta crisps	
GRILL	
Gammon & Pineapple GF	£13
Gammon steak served with chunky chips and peas	
Lamb Rump CBGF	£16
Medallions of lamb on a bed of mash with red wine sauce and green beans	
10oz Rib Eye Steak GF	£19
With skinny fries, Portobello mushroom & green beans	
Mixed Grill CBGF	£22
Steak, sausage, gammon, lamb, chicken & egg served with mushroom and skinny fries	

DESSERTS

Crème Brulee V	£7
Classic caramelised dessert	
Iced Cheesecake V	£7
Mango and Passion fruit cheesecake served with crème fraiche	
Toffee Topolino V, GF	£7
Toffee ice cream on an Italian meringue base with vanilla ice cream and crunchy praline	
Ice Cream V, GF	£6
Choice of vanilla, strawberry & chocolate	
Rhubarb & Ginger Wine Crumble V	£6
Homemade crumble served with Devon custard	
Hot Chocolate Orange Pudding VG	£7
Tangy orange sponge with vegan chocolate sauce	
Pineapple Meringue Sundae V, GF	£8
Crushed Meringue, Pineapple chunks, Ice Cream, Crème fraiche and Malibu	
Sticky Toffee Pudding V	£7
With Devon custard	
Chocolate Brownie GF	£7
Served warm with vanilla ice cream	
Apple Pie V	£7
Deep filled apple pie with Devon custard	
Cheese Board V, CBGF	£9
Mature Cheddar, Stilton & Goats Cheese with biscuits	

BOXING DAY BRUNCH

Pre Booked only - £18 (£9 child under 10)
Three Course Menu

YOUNG CHILDREN

Pizza V	£5
Cheese & Tomato Pizza	
Cheese on Toast V	£4
2 slices of bread toasted and covered with cheddar	
Kids Plate	£5
Choose from Sausages, Fish Fingers or Chicken Nuggets with skinny fries & peas or Baked Beans	

SUNDAY ROASTS

All roasts served with Homemade Yorkshire pudding, roast onion (red meat) or chipolata & stuffing (white meat), potatoes roasted in their skins and seasonal vegetable selection.

Takeaways must be ordered in advance

	Full/Small/T'away
Roast Topside of Beef CBGF	£12/£7/£10
Slow roasted for twelve hours	
Pork Five Ways, CBGF	£12/£7/£10
Roast Loin, Slow Cooked Belly, Crackling, Pork Sausage wrapped in smoked bacon	
Roast Breast of Turkey CBGF	£12/£7/£10
Slow cooked to retain all its juices with pork sausage, wrapped in bacon	
Roast Rump of Lamb CBGF	£12/£7/£10
Beautifully tender	
Vegetable Nut Roast V	£12/£7/£10
with Apricot & Goats Cheese You don't have to be a vegetarian to enjoy this delicious roast	
Four Meat Roast CBGF	£13/NA/£11
Beef, Pork, Turkey & Lamb - for the undecided among you.	
SUNDAY SIDE ORDERS	
Cauliflower Cheese	£3
Cheesy Leeks	£3

Christmas Menu

Available Throughout December
Until Christmas Eve
Three Course £22
Two Course Lunch £17

Starters

Broccoli & Stilton Soup V CBGF
Finished with cream and served with ciabatta
Baked Goats Cheese and Cranberry Pot V CBGF
Served with salad and ciabatta crisps
Ham Hock Terrine CBGF
Served with salad, Piccalilli and ciabatta crisps
Stuffed Mushroom V
Portobello Mushroom stuffed with garlic butter, Panko breadcrumbs and topped with cheese served with salad

Main Courses

Roasted Breast of Turkey CBGF
Served with pork meat stuffing, chipolata wrapped in bacon, roast potatoes and seasonal vegetables
Pepper Steak GF
8oz Sirloin Steak (cooked medium) braised in a creamy Pepper Sauce with chunky chips and seasonal vegetables
Sea bass fillet GF
Cooked in butter with capers served with new potatoes & seasonal vegetables
Vegetable Nut Roast V
With apricot and goats cheese served with roast potatoes and seasonal vegetables

Desserts V

Christmas pudding GF
Served with brandy and cream sauce
Stilton CBGF
Served with crackers, our own grape jelly and celery
New York Baked Cheesecake
With iced raspberries, meringue snow and crème Fraiche
Chocolate and Rum Mouse
Served with sponge fingers and soil