

MENU

BAR SNACKS

Sandwiches

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

Fish Fingers and mayonnaise (toasted)	£5.50
Roast Beef & Horseradish	£5.50
Taw Valley Cheddar with tomato	£5.50
Home cooked Ham	£5.50
Pork Sausage & mayonnaise (toasted)	£5.50
Prawn & seafood sauce	£6.50
B.L.T. Bacon Lettuce & Tomato & mayonnaise (toasted)	£5.50

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 £7 Double £10
Breaded Chicken Fillet Burger, chicken breast in breadcrumb coating	Single £7 Double £10
Plant Based Vegan Burger (V) With vegan mayo	Single £7 Double £10

Extras - £2

Add Bacon, Cheddar, Stilton, Chilli Con Carne

Chips/Fries	£3
Cheesy chips/fries	£4
Onion Rings (10 pc)	£4

STARTERS, LIGHT MEALS

Rustic Tomato Soup V, CBGF	£5.50
Classic chunky tomato soup finished with cream	
Salt & Pepper Squid	£8.50
With salad and lime & Tabasco mayo	
Creamy Garlic Mushrooms V	£6.50
Mushrooms cooked in a garlic and cream sauce with Ciabatta crisps for dipping	
Sea bass, Ginger & Lime Fishcake	£7.50
With rocket & sweet chilli & hollandaise sauce	
Ham Hock Terrine CBGF	£7.50
With piccalilli and ciabatta crisps	
Goats Cheese V, CBGF	£6.50
Toasted French Goats Cheese with salad and ciabatta crisps	
Pork Rashers GF	£7.50
Belly Pork Rashers deep fried and served with Hoi Sin Dip	
Prawn Cocktail CBGF	£7.50
Classic prawn cocktail with Marie Rose sauce and brown bread & butter	

LUNCHTIME SPECIAL

Served 12 - 4

6oz Sirloin Steak £14

Cooked to your liking topped with garlic butter and served with skinny fries and garden peas

FROM THE GRILL

Gammon & Pineapple GF	£13
Gammon steak served with chunky chips and peas	
Lamb Rump CBGF	£17
Medallions of lamb on a bed of mash with red wine sauce and green beans	
10oz Rib Eye Steak GF	£21
With skinny fries, Portobello mushroom & green beans	
Mixed Grill CBGF	£24
Steak, sausage, gammon, lamb, chicken & egg served with mushroom and skinny fries	
Steak Sauce	£3
Pepper, Brandy & Cream, Stilton	

MAIN COURSES

Steak, Mushroom & Ale Pie	£12
With buttered cabbage & creamy mash	
Scampi	£12
Breaded Scampi with Chunky chips & peas	
Loin of Cod GF	£16
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	

SIDE ORDERS

Side salad	£4	Mixed Vegetables	£4
Garlic Bread	£5	Garlic Bread & Cheese	£6

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 are now available but must be ordered in advance

Full/Small/T'away

£12.50/£7.50/£10.50

Roast Sirloin of Beef, Pork Five Ways, Roast Breast of Turkey, Roast Rump of Lamb, Vegetable Nut Roast

Four Meat Roast

£13.50/ N/A /£11.50

Cauliflower Cheese

£3

Cheesy Leeks

£3

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	

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	
Peach & Amaretto Crumble V	£6
Homemade crumble served with Devon custard	
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	
Hot Chocolate Orange Pudding	£7
Tangy orange sponge with vegan chocolate sauce	
Cheese Board V, CBGF	£9
Mature Cheddar, Stilton & Goats Cheese with piccalilli & biscuits	

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

V = Vegetarian

VG = Vegan

GF = Gluten Free

CBGF = Can Be Gluten Free