



Small Plates..

Warm Bread & Olives |£7

Pitta & Hummus ~ Roast Capsicum ~ Pickled Celery |£9

Caprese Salad Of Buffalo Mozzarella ~ Heritage Tomato ~ Basil & Balsamic |£9

Cornish Sea Salt & Pepper Cuttlefish ~ Saffron Aioli |£10

Pan Fried Gambas ~ Garlic & Tarragon Butter ~ Sourdough |£12

Whole Baked Camembert ~ Toasted Sourdough ~ Caramelised Onion Chutney |£14

Bigger Plates..

Pea & Asparagus Risotto ~ Rocket ~ Parmesan ~ Truffle |£16

Home Baked Ham ~ Eggs ~ Hand Cut Triple Cooked Chips ~ Dijon Sauce |£17

Market Fish ~ Hand Cut Triple Cooked Chips ~ Petit Pois ~ Homemade Tartar |£17

Fajitas (Chicken Or Wild Mushroom) |£18

River Teign Mussels ~ Garlic ~ Thyme ~ White Wine & Cream ~ Fries |£18

12Hr BBQ Baby Back Ribs ~ Hand Cut Triple Cooked Chips ~ Coleslaw ~ Baby Leaf Salad |£20

8oz Manor Farm Rump Steak ~ Suate Forest Mushrooms ~ Shallots & Baby Tomato ~ Hand Cut Triple Cooked Chips |£26

Burgers..

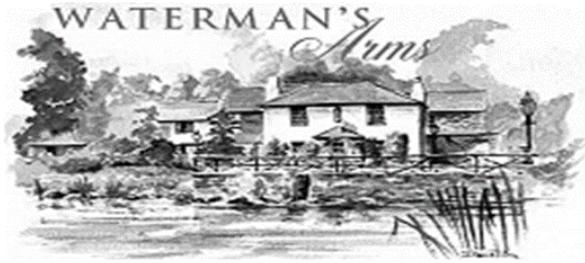
Served On Toasted Ciabatta with Baby Gem ~ Tomato & Gherkin ~ Coleslaw ~ Fries

Hand Pressed Steak |£17

Halloumi ~ Portobello Mushroom ~ Roast Peppers |£15

Cajun Chicken |£16

Add Monterey Jack ~ Brie ~ Smoked Streaky Bacon ~ Halloumi |£2



Baguettes

(Lunch Time Only)

Served With Baby Salad & Burts Crisps

Westcountry Cheddar & Jail Ale Chutney |£9

Chicken & Bacon |£10

Bacon ~ Brie ~ Cranberry |£10

Prawn Marie Rose |£11

Posh Fish Finger ~ Homemade Tartar £11

Steak & Caramelised Onion £13

Salads

Chicken Ceaser ~ Baby Gem ~ Anchovies ~ Sough dough Croutons |£16

Baked Goats Cheese ~ Pine Nuts ~ Balsamic |£15

Smoked Mackrell ~ Horseradish Dressing |£16

Sides..

Fries |£4

Hand Cut Triple Cooked Chips |£5

Peppercorn Sauce |£4

Blue Cheese Sauce |£4

Homemade Coleslaw |£4

Garlic Ciabatta |£4

Baby Leaf Salad |£5