

Nibbles

*Small plates each or £26.50 for any four (except for those with an *)*

Padron peppers – watch for a kick!	£7.75	Artisan rosemary and sea salt focaccia	£6.50
Salt & pepper squid	£8.00	Bowl of soup, with bread*	£8.00
Chicken liver pâté with granary toast*	£8.95	Marinated mixed olives	£5.50
Prawn cocktail in baby gem lettuce*	£9.00	Sun-blushed tomato hummus & pitta	£6.50
Whitebait and aioli dip	£8.25	Sauteed woodland mushrooms on a sour-dough toast*	£8.95

Pub Classics

Chicken and mushroom pie served with creamy mash, gravy and vegetables	£20.00
The ultimate veggie burger , beetroot, chickpea and courgette in a locally baked floured bun with a sriracha mayo, skinny fries and a dressed salad garnish	£19.00
Mediterranean style vegetables and goats cheese spring rolls with salad, skinny fries and a chilli dipping sauce	£19.95
Classic margherita pizza , sun blushed tomatoes, basil, and mozzarella	£14.00
Pepperoni passion pizza , topped with pepperoni, jalapeños and mozzarella	£16.00
... add a portion of skinny fries or chunky chips	£ 4.50

From the Sea

Catch of the day grilled in caper butter, served with new potatoes and green beans	£25.95
Soya baked trout (caught by Glenoak Fisheries) in fragrant ginger, chilli and lime, with fragrant rice, stir fry vegetables and wilted Pak choi	£23.50
Wholetail scampi served with garden peas, chips, and tartare sauce *	£18.95
Beer battered haddock , Plymouth landed by 'Kelly of Ladram' with chips, mushy peas and tartare sauce *	£21.95
Smoked haddock and spring onion fishcakes served with a hollandaise sauce and skinny fries *	£19.00

Main Courses

Pan-fried lamb stir fry ; with egg noodles and julienne mixed vegetables	£22.95
... or try with a chalk stream Trout fillet or Cajun chicken	£22.95
Warm winter salad , kale, and butternut squash winter salad with quinoa and halloumi	£18.95
... add a pan-fried soya marinated Chalk stream trout fillet	£26.00
BBQ belly pork served with seasonal salad, coleslaw, and skinny fries	£22.95
Feather blade of beef , slowly cooked in beef sauce with mushroom, smoked bacon and silver skin onions served over mash	£24.50
Lamb tagine served with fragrant rice, cucumber tzatziki and a flat bread	£24.50

The Chargrill

West Country gammon steak topped with a fried egg served with mushrooms and tomatoes along with chips	£22.50
8oz West country rump steak , cherry vine tomatoes, mushroom, chunky chips, onion rings and peppercorn sauce	£29.95
Our steak burger , steak mince patty topped with mozzarella cheese served in a local baked white flour bun with chips, relish, salad and onion rings *	£21.00
... why not add bacon!	£ 2.00

*Smaller portions for children are available for those dishes marked with an *.*

Please remember, we only accept payment by card and all our tables are non-smoking (inside and out!)

Thank-you.

Sandwiches, with bread from the Duck Bakery, Ashburton

Roasted Cornish lamb and mint sauce sandwich	£11.50
Bacon, brie and red onion chutney toastie	£12.50
Open prawn marie rose sandwich	£12.50
Cheese and caramelised red onion toastie	£10.50
Sun blushed tomato hummus and beetroot sandwich	£10.50
... add a handful of chips or a mug of soup to any sandwich	£4.00

Desserts, we've added some sweet wine matches – just in case!

Strawberry Eton mess	£9.50
<i>Match with the Campbells Rutherglen Muscat £7.95 for 50ml</i>	
Chocolate marble cheesecake served with dark cherry-chocolate ice-cream	£9.50
<i>Sichel Sauternes 2017, Semillon/Sauvignon £9.50 for 50ml</i>	
Sticky toffee pudding served with banoffee ice-cream	£9.50
<i>Match with the Campbells Rutherglen Muscat £7.95 for 50ml</i>	
Blueberry frangipane served with strawberry ice-cream	£9.50
<i>Dessert wine Sichel Sauternes 2017, Semillon/Sauvignon £7.25 for 50ml</i>	
Crème brûlée served with a shortbread biscuit	£9.50
<i>Dessert wine Sichel Sauternes 2017, Semillon/Sauvignon £7.25 for 50ml</i>	

Ice cream affogatos

Classic; vanilla ice cream, whipped cream, espresso	£7.95
PX Sherry; vanilla ice cream and PX luscious sherry	£9.25
Baileys; banoffee ice cream with Baileys	£9.25

Today's cake selection

Cherry Bakewell (GF)	£4.50
Lemon drizzle cake slice	£4.50
Blueberry muffin (GF)	£4.50
...why not add a scoop of ice cream from our selection!	£3.50

Three scoops of local dairy ice creams or sorbets £8.95

Ice creams: vanilla, chocolate & cherry, blonde chocolate, strawberry, banoffee or passionfruit
Sorbets: lemon, raspberry, blackcurrant or mango sorbet

A selection of cheeses served with onion chutney - three for £14.95 or five for £19.95

Glastonbury Twanger. This is a "proper" cheddar! Rich, full bodied, intense, yet creamy, with a lingering nutty finish. It's everything you want from a lovingly matured Somerset cheddar.

Brie, Île de France brie. Known for its fine natural white rind, smooth tender body and fresh nutty flavour

Cornish Yarg. Nettle wrapped semi hard cheese made from grass rich Cornish milk.

Chèvre Bûche Goats cheese. Bright white rind and creamy texture, with deep flavour!

Long Clawson Stilton award winning cheese made in the heart of the Vale of Belvoir

*Smaller portions for children are available for those dishes marked with an *.*

Please remember, we only accept payment by card and all our tables are non-smoking (inside and out!)

Thank-you.