

# MENU

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Good Food, Good Beer,  
Good Cheer.





“ We source quality produce from local suppliers, combining these ingredients to satisfy our guests is our passion and what we strive for . ”



“ We take inspiration from the land and culture of where we are . Our menus express and explore the endless possibilities we are presented with, when truly in touch with our environment. ”

DOMINIC GOODYEAR

# FOOD MENU

## LOCAL SUPPLIERS

**BUTCHER:** Elston Farm; Burrow Farm; Powderham Farm  
**FISHMONGER:** Fishes; Newbrook Fish; River Teign Shellfish  
**GREENGROCER:** Dartfresh; Bickham Farm; Forest Fungi  
**SPECIALIST:** Forest Produce; Hillside Foods; Mjbaker  
**DAIRY:** Hawkridge Farm; Salcombe Dairy  
**BAKERY:** Ryders Bakery; Last Course Patisserie  
Ritter fresh  
Eggs: Devon Eggs

Please see the blackboards  
for today's specials

## STARTERS & SMALL APPETITES

Olive Antipasti Mix, Warm  
Artisan Breads, Oil & Balsamic - £6

...add as an extra Cured Meats - £5  
or West Country Cheeses - £5

Kenn Valley Lambs Liver - £8

Mozzarella Arancini, Tomato,  
Red Pepper & Fennel Sauce - £8

Garlic, Chilli, Ginger & Lime King Prawns,  
Warm Artisan Bread - £9

Spinach And Ricotta  
Ravioli Tomato, Parmesan Crème Fraiche - £8

## MAIN COURSES & SMALL APPETITES

Handmade West Country Beef Burger,  
Rustic Chips, Coleslaw - £12.50, S/A - £6.50  
A perfect pairing: Chateau Coulon Corbieres Rouge (Organic)  
...add a topping - £2.50

...Bacon, Brie & Chutney.  
...Sausage, Stilton & Spiced Onion.  
...Chorizo, Mexicana & Salsa.  
...Fried Egg, Cheddar & Barbecue Sauce.

Honey Glazed Burrow Farm Ham, Duck Egg,  
Bubble & Squeak, Piccalilli - £12.50, S/A - £6.50  
A perfect pairing: Riviera Pinot Noir

Thai Green Vegetable Curry, Fragrant  
Jasmine Rice, Crackers - £13,  
A perfect pairing: Serenite Blanc

Add ... Free Range Chicken Chicken Breast - £4  
Or ...King Prawns - £5

Beer Battered Fish & Chips, Pea & Spinach  
Puree, Tartare Sauce - £14, S/A - £7.50  
A perfect pairing: Domaine Bieville Chablis

Ale Braised West Country Beef, Suet Pastry Crust,  
Potatoes And Seasonal Vegetables - £14, S/A - £7.50  
A perfect pairing: Honest Valley Cabernet Sauvignon

Pan Roasted Free Range Chicken Supreme,  
Colcannon Crushed Potatoes, Shiitake Mushroom  
& Coriander Cream Sauce - £16  
A perfect pairing: Cremant de Limoux

Kenn Valley Prime  
10Oz Sirloin Steak

Please see the blackboard  
for today's cuts

...add a sauce - £3  
...Peppercorn ...Bearnaise  
...Blue Cheese ...Mushroom  
...dressed mixed salad

## SIDES

Seasonal Vegetables  
Homemade Coleslaw  
Mixed Salad  
Rocket & Parmesan Salad  
Homemade Onion Rings\*  
Rustic Chips\*  
Skinny Fries\*  
Garlic Focaccia\*

\* Add Cheddar - .75P

## SALADS

**Spring Onion & Fresh Herbs**

Devon Blue Cheese, Apples, Pears,  
Grapes, Candied Walnuts,

**Honey & Mustard Dressing - £14, S/A - £7.50**

A perfect pairing: Chateau Coulon Corbieres Blanc

**Free Range Chicken & Bacon, Parmesan,  
Boiled Egg, Caesar Dressing - £14 S/A - £7.50**

A perfect pairing: Commanderie De Peyrassol Provence Rosè

**Fresh Local Crab\* & Avocado,  
Lemon Mayonnaise - £18, S/A - £9.50**

A perfect pairing: Domaine Bieville Chablis

\*When Available

**All Served With  
Mixed Dressed Leaves,  
Tomato, Cucumber, Celery**

## DESSERTS

A perfect pairing for our desserts:  
Brisa Late Harvest Moscatel

**Zesty Lemon Tart, Devon Clotted Cream - £6.50**

**Velvety Chocolate Brownie,  
Vanilla Ice Cream £6.50 (gf) S/A - £4**

**Chocolate Mousse,  
Homemade Biscuits - £6.50**

**Seasonal Fruit Crumble,  
Ice Cream Or Custard - £6.50 (gf)**

**Baked Honeycombe Cheesecake,  
Chocolate Ice Cream - £7, S/A - £4**

**A Mini Selection Of All Four Desserts - £10.00**

**West Country  
Cheeseboard - £10**

**Please see blackboard  
for this months cheese selection,  
with a perfect pairing:  
Taylors Ruby port**

## SALCOMBE ICE CREAM

**£3.00 a scoop various  
flavours available.**

**We pride ourselves in keeping  
our food miles to an absolute  
minimum and are passionate  
about the provenance and  
welfare of our produce.**

“ The tradition of a Sunday roast accomplishes more than just feeding us, it nurtures and feeds our soul. ”





“ For fish to taste fabulous it needs to swim three times, in water, in butter and in wine. ”



