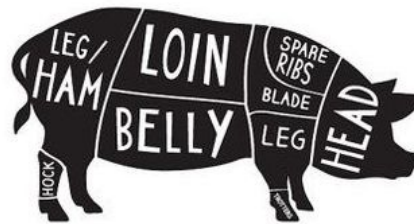
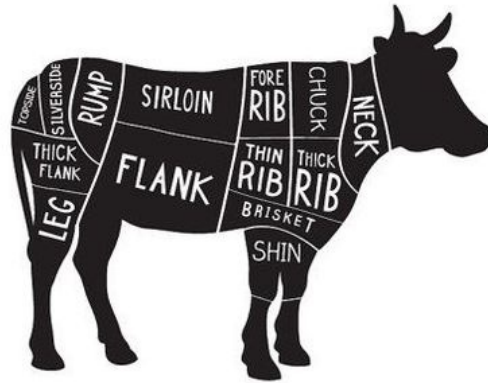


THE LEY ARMS



WINE & DINE

EVERY FRIDAY EVENING

TWO STEAKS & A BOTTLE OF WINE

THIRTY POUNDS.

Few things come close to the simple joy of good steak and fine wine,



Good Food, Good Beer, Good Cheer.

We source our meat from the finest butchers in the area.

Beef from Powderham farm butchers and M.C.Kelly

Pork from Burrow Farm near Whimble

Chicken from Elston Farm at Crediton

Choose from our chargrill

8oz Rib Eye , with fine marbling and bursting with flavour recommended medium,

5oz Sirloin, a more delicate flavour, balanced with a firmer texture recommended medium rare

8oz Rump, taken from the centre of the rump, combining great flavour and tenderness

Try pairing with our Spanish House Red

Vina Ziolo Garnacha, a soft easy going red with bags of dark berry fruit and just a twist of pepper on the finish

10oz Prime cut Pork Steak, succulent, juicy and cooked to perfection

Try pairing with our Pinot Grigio Blush Cortefresca Italy.

With it's clean, crisp fruitiness and lasting finish this is an elegant and well balanced Rose'.

Free Range Hunters Chicken Supreme, Pan roasted with Hillside Smokey Barbeque Relish and Vintage Quickes Cheddar.

Try pairing with our French House White

Vin de France, Green apple & tangy grapefruit flavours mingle with a touch of honey.