



Draught

Jail Ale 4.8%	4.5
Tribute 4.2%	4.3
Proper Job 4.5%	4.4
Anthem 3.8%	4.2
Korev, Cornish lager 4.8%	5.1
San Miguel 5%	5.1
Devon Mist cider 4.5%	4.5
Devon Red cider 4.5%	4.5

Cocktails

Spiced & Stormy	7
<i>Spiced Cornish rum, house ginger, soda, lime</i>	
Rhubarb bellini	9
<i>Local rhubarb, prosecco</i>	
Aperol Spritz	8.5
<i>Prosecco, Aperol, soda, orange</i>	
Devon Negroni	8.5
<i>Plymouth Gin, sweet vermouth, Campari</i>	

Soft & 0%

Luscombe Elderflower	3.7
Luscombe Ginger Beer	3.7
Luscombe Rhubarb Crush	3.7
Lucky Saint Lager 0.5%	4
Salcombe alcohol free gin	3
Ghost Ship Ale 0.05%	4.2

full drinks and wine list available

Nibbles

Beetroot falafel, tomato relish 5.5	Lemon houmous, vegetable crisps (gf, df, vg) 5
Halloumi fries, sweet chilli sauce 5.5	Sourdough, harissa butter (gfo) 4.5
Duck & hoisin bon bons, soya dip (df) 5	

Mains

Roast Devon sirloin of beef	19.5
Roast Devon pork loin	18.5
Double roast	23
Crispy quinoa nut roast	16
Children's roast	10
<i>All served with roasted potatoes, roasted carrot and parsnip, red cabbage, green veg & Yorkshire pudding</i>	
Local beer battered haddock, chips, tartare, peas (gf, dfo)	17
Devon beef burger, jail ale chutney, cheddar, crispy bacon, slaw, chips (dfo)	16.5

Sides

Pigs in blankets	3.5
Cauliflower cheese	2.5

Ciabatta

<i>Rolls</i>	Fish goujons, tartar sauce	7.5 Each
	Coronation chicken	
	BBQ chickpea ,coleslaw (vg)	
	Smoked salmon, chive cream cheese	
	Roast Devon beef, onion marmalade, mixed leaf	
	<i>All served with Cornish sea salt crisps</i>	
	<i>Upgrade to chips</i>	2

Please speak with a team member regarding any dietary requirements before placing your order.
(gf) Gluten free (gfo) Gluten free option (v) Vegetarian (vg) Vegan (vgo) Vegan option (dfo) Dairy free option

<i>Desserts</i>	Creamed rice pudding, poached rhubarb	all 8 each
	Sticky toffee pudding, toffee sauce, vanilla ice cream	
	Cointreau, croissant & butter pudding, pouring cream	
	Affogato, double Owens espresso, Dartmoor vanilla ice cream	5.5
	<i>add a liquer to your Affogatto (Baileys, Cointreau, Amaretto, Grand Marnier)</i>	3

Cheese Board - with chutney & local crackers. Choice of 3 or 5 from below 9.5/12.5

Sharpham Brie - mould ripened cheese, from Jersey cows milk, firm, rich and creamy
 Devon Blue - soft, fragrant blue cheese, cows milk, Devon
 Solstice - cows milk, golden hue, creamy flavour, washed in Somerset cider brandy
 Truffle Cheddar - rich deep flavour of truffle, cows milk, multi award winning
 Ticklemore Goats Cheese - goats milk cheese, light, gently lemony flavours with herbaceous notes

Ice Cream - from The Dartmoor Ice Cream Company, Princetown, Devon, 1, 2 or 3 scoops 2.2/4.3/6.4
made exclusively from Dartmoor cows milk

Madagascan vanilla	Sea salted caramel	Dark Chocolate
Strawberries & cream	Raspberry sorbet	Vanilla vegan ice cream
(gfo for all ice cream)		

Port

Cockburns Ruby Port	4.2 50ml
Taylor's Late Bottled Vintage (2017)	4.2 50ml
Taylor's 10 Year Old Tawny	4.2 50ml

Pudding Wine

Vat 5, Botrytis Semillon, Australia	4.5 50ml
Cambell's Rutherglen, Muscat, Australia	4.5 50ml

Digestif

Hicks & Healey Single Malt Cornish Whiskey	4.7
Hicks & Healey 3 year old Cornish Cyder Brandy	4.7
Whiskey Mac	6

Coffee - Organic, fairtrade coffee from Owens Coffee, Ivybridge, Devon from 2.8
 Americano, Latte, Cappuccino, Espresso, Double Espresso, Cortado, Mocha

Tea - Britain's first home grown tea from Tregothnan Tea in Tresillian, Cornwall all 3

Great British Tea, Earl Grey, Peppermint, Chamomile, Green Tea

Dairy free milk options available 0.3