



## *Draught*

Anthem 3.8%
Tribute 4.2%
Proper Job 4.5%
Jail Ale 4.8%
Korev, Cornish lager 4.8%
Carlsberg 3.8%
Devon red cider 4.5%
Devon mist cider 4.5%

4.5 Spiced & Stormy
4.7 <i>Spiced Cornish rum, house ginger, soda, lime</i>
4.8 Rhubarb Bellini
4.9 <i>Rhubarb puree, prosecco</i>
5.4 Aperol Spritz
4.7 <i>Prosecco, Aperol, soda, orange</i>
4.8 Cherry Bakewell
4.8 <i>Cherry liqueur, amaretto, soda</i>

## *Cocktails*

8 Luscombe Elderflower	3.7
Luscombe Rhubarb Crush	3.7
Luscombe Ginger Beer	3.7
Lucky Saint Lager 0.5%	4
Salcombe alcohol free gin	3
Ghost Ship Ale 0.05%	4.2
0% Spiced & Stormy	7
<i>0% Spiced Cornish rum, house ginger, soda, lime</i>	

## *Soft & 0%*

## *Nibbles*

Halloumi fries, sweet chilli (gf) 5.5	Lemon & mint houmous, tortilla chips (vg, df) 5
Sourdough, harissa butter (gfo, v) 4.5	Brown crab meat croquettes, cajun & garlic butter dip 6
Olives 4.5	Teriyaki chicken wings (df) 5.5

## *Starters*

Soup of the day, sourdough bread (v, gfo)	7
Braised ham hock roulade, pea, mint (gf, df)	8
Cornish asparagus, poached hens egg, lemon hollandaise (gf, dfo)	8.5
Home smoked salmon, fennel, watercress (gf, df)	9.5
Creedy carver duck liver mousse, red onion marmalade, ciabatta croutes (gfo)	9
Sharing baked camembert, onion chutney, chilli jam, toasted sourdough (gfo)	17

## *Mains*

Rare roast lamb loin, lamb belly, rainbow carrots, beetroot, duchess potato, red wine jus (gf, dfo)	23
Pan seared chicken breast, crispy chicken wing, purple sprouting broccoli, dauphinoise potato (gf, dfo)	20
Cathie's steak & Jail ale pie, mash, seasonal greens	18.5
Local beer battered haddock, chips, peas, tartare (gf, dfo)	17
Sea trout supreme, pak choi, creamed potato, chardonnay cream sauce (gf, dfo)	22
Roast heirloom tomato & watercress risotto (gf, vg)	18
Grilled whole plaice, jersey royals, samphire, garlic butter sauce (gf, dfo)	18.5
10oz 28 day aged Devon sirloin, tomatoes, mushroom, chips, peppercorn sauce (gf, dfo)	28
Devon beef burger/Cajun chicken burger, <i>red onion marmalade, smoked bacon, smoked cheese, tomato, chips</i> (gfo, dfo)	16.5
Tofu burger, red onion marmalade, tomato, chips (vg)	16.5
Sweet potato & broccoli curry, jasmine rice (gf, vg)	17
	<i>Add chicken</i> 3
35oz Devon cote de boeuf for two, roast garlic butter, house salad, peppercorn sauce, chips (gf, dfo)	78

## *Sides*

Chips / Thyme & garlic chips (gf, df)	4/4.5	Charred broccoli, balsamic glaze (gf, df)	3.5
Dressed leaves (gf, df)	3	Truffle mash (gf)	4.5
Triple cooked roast potatoes, aged parmesan (gf, dfo)	5		



<i>Desserts</i>	Black forest chocolate torte, cherry jelly, white chocolate (gf)	8.5
	Spiced carrot cake, walnut whipped cream (gf,dfo)	9
	Coconut & blueberry mille-feuille (vg)	8.5
	White chocolate croissant bread & butter pudding, dark chocolate sauce	9
	Affogato, double Owens espresso, vanilla ice cream (dfo,gfo)	5.5
	<i>add a liquer to your Affogatto (Baileys, Cointreau, Amaretto, Grand Marnier)</i>	3
	Castle Affogato, double Owens espresso, salted caramel ice cream, Cornish spiced rum	9

<i>Cheese</i>	- with chutney & local crackers.	Choice of 3 or 5 from below 10.5/13
	Sharpham Brie - mould ripened cheese, from Jersey cows milk, firm, rich and creamy	
	Helford Blue - soft, fragrant blue cheese, cows milk, Cornwall	
	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, gentle lemony flavours with herbaceous notes	

<i>Ice Cream</i>	- from The Dartmoor Ice Cream Company, Princetown, Devon	1, 2 or 3 scoops 2.5/4.5/6.5
	Madagascan vanilla	Sea salted caramel
	Strawberries & cream	Mango & Lime sorbet
	(gfo option for all ice creams)	Dark Chocolate
		Vanilla vegan ice cream
		Strawberry vegan ice cream

### *Pudding Wine*

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

### *Port*

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

### *Digestif*

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

### *Tea & Coffee*

Britain's first home grown tea from Tregothnan Tea in Tresillian, Cornwall	all 3 each
Great British Tea, Earl Grey, Peppermint, Chamomile, Green Tea	
Organic, fairtrade coffee from Owens Coffee, Ivybridge, Devon	from 2.8
Americano, Latte, Cappuccino, Espresso, Double Espresso, Cortado, Mocha	
Dairy free milk options available	0.3

*Our Suppliers - We aim to source as many of our products as possible from Devon & Cornwall, sourcing seasonally to ensure that we get the very best local produce when it's at its best!*

<i>Meat</i>	MC Kelly Butchers, Crediton, Devon	<i>Fish &amp; Seafood</i>	Kingfisher Brixham, Paignton
	Howells Butchers, Tavistock, Devon		Wright Brothers, Paignton, Devon
	Devon Venison Lifton, Devon	<i>Sourdough Bread</i>	Baker Toms, Redruth, Cornwall
<i>Fruit &amp; Veg</i>	Westcountry Sales, Newton Abbott, Devon	<i>Coffee</i>	Owens Coffee, Ivybridge, Devon
	Forest Produce, Uffculme, Devon	<i>Tea</i>	Tregothnan, Tresillian, Cornwall
<i>Ale &amp; Lager</i>	St Austell Brewery, Cornwall	<i>Ice Cream</i>	Dartmoor Ice Cream, Princetown, Devon
	Dartmoor Brewery, Princetown, Devon	<i>Soft Drinks</i>	Luscombe Drinks, Buckfast, Devon
<i>Cider</i>	Sandford Orchard, Crediton, Devon		Frobishers, Exeter, Devon

*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