



Draught

Anthem 3.8%	4.5
Tribute 4.2%	4.7
Proper Job 4.5%	4.8
Jail Ale, Dartmoor 4.8%	4.9
Singlefin lager, Cornwall 4%	5
Korev, Cornish lager 4.8%	5.4
Devon red cider 4.5%	4.8
Devon mist cider 4.5%	4.8

Cocktails

Spiced & Stormy	8
Spiced Cornish rum, house ginger, soda, lime	
Sloe Gin Fizz	9
Plymouth sloe gin, lemon, simple syrup, soda	
Aperol Spritz	10
Prosecco, Aperol, soda, orange	
Spiced Berry Bellini	8
Prosecco, house spiced berry syrup	

Soft & 0%

Luscombe Elderflower	4
Luscombe Rhubarb Crush	4
Luscombe Ginger Beer	4
Lucky Saint Lager 0.5%	4.3
Salcombe alcohol free gin	3.5
Ghost Ship Ale 0.05%	5.2
0% Spiced & Stormy	7
0% Spiced Cornish rum, house ginger, soda, lime	

Nibbles

Halloumi fries, sweet chilli (gf) 5.5	Smoked red pepper houmous, tortilla chips (vg, df) 5
Homemade sea salt foccacia, herb butter (gfo, v) 5	Teriyaki chicken wings (df) 5.5
12hr Brisket bon bons, Cajun BBQ sauce 6	Olives 4.5

Starters

Soup of the day, sea salt foccacia bread (v, gfo)	7
Wild mushroom pate, port reduction, herb croutons, petit salad (gfo)	8.5
Smoked duck breast, ginger & rhubarb ketchup (df, gf)	10
Braised pork cheek & ham hock terrine, burnt apple puree, croute (gf, dfo)	9.5
Artichoke bruschetta, tomato, rocket, lemon dressing (df, gfo)	8.5
Crispy wonton scallops, Thai slaw	11
Baked camembert, onion chutney, chilli jam, toasted sea salt foccacia (gfo)	17

Mains

Rare roast venison haunch, fondant potato, creamed Brussel sprouts, honey glazed carrots (gf, dfo)	26
Cathie's steak & local ale pie, mash, seasonal greens	18.5
Local beer battered fish & chips, peas, tartare (gf, dfo)	17.5
Chickpea & potato tagine, braised rice (vg, gf)	18
Butter poached smoked haddock, spring onion risotto (gf)	19
Braised beef cheek, dauphinoise potatoes, tender stem broccoli, bourguignon sauce (gf, dfo)	27
10oz 28 day aged Devon sirloin, tomatoes, mushroom, chips, peppercorn sauce (gf, dfo)	28
Devon beef burger, red onion marmalade, mustard mayo, smoked bacon, smoked cheese, tomato, chips (gfo, dfo)	17
Crispy tofu burger, red onion marmalade, tomato, chips (vg)	16.5
42oz Devon Tomahawk steak 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
8" Garlic flatbread/with cheese	6/7.5	Truffle mash (gf)	4.5
Dressed leaves (gf, df)	3	Roasted potatoes & parmesan (gf, dfo)	5
Pickled onion rings (gf, df)	4		

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

Dessert Cocktails

Chocolate Mudslide, *Baileys, chocolate, vodka, kahlua* 9.5 Espresso Martini, *Owens espresso, vodka, kahlua* 9

Desserts Winter spiced crème brûlée, brandy snap (gfo) 9
 Salted caramel chocolate tart, honey marshmallow 9.5
 Galette des rois, vanilla ice cream 10
 Fresh ginger cake, raspberry & fig compote, clotted cream (dfo gf) 9
 Blood orange mousse, orange blossom chantily, tuille biscuit (gf) 9.5
 Affogato, double Owens espresso, vanilla ice cream (dfo, gfo) 6
add a liquer to your Affogatto (Baileys, Cointreau, Amaretto, Kahlua) 3
 Castle Affogato, double Owens espresso, salted caramel ice cream, Cornish spiced rum 9.5

Pudding Wines

Vat 5, Botrytis Semillon, Australia *Peaches, nectarines, apricots, candied orange peel, honeyed finish* 4.5 50ml
 Cambell's Rutherglen, Muscat, Australia *Intense Muscat aromas, fresh raisin fruit, rich, sweet, opulent* 6 50ml
 Pedro Ximenez Triana, Javier Hidalgo *Velvety texture, fig, caramel. The ultimate sticky wine* 6 50ml

Ice Cream - from The Dartmoor Ice Cream Company, Princetown, Devon 1, 2 or 3 scoops 3/5/7
made exclusively from Dartmoor cows milk

Madagascan vanilla (gf) Dark Chocolate (gf) Sea salted caramel (gf) Strawberries & cream (gf)
 Vanilla vegan ice cream (gf,vg) *contains nuts* Blackcurrant sorbet (vg) Strawberry vegan ice cream (gf, vg)

Cheese - 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, gently lemony flavours*

Port

Cockburns Ruby Port 4.2 50ml
 Taylors Late Vintage (2017) 5 50ml
 Taylors 10 Year Old Tawny 6.4 50ml
 Graham's 1983 9.5 50ml

Digestif

Hicks & Healey Single Malt Cornish Whiskey 4.7 Hicks & Healey 3 year old Cornish Cyder Brandy 4.7
 Whiskey Mac 6 Devon Negroni 9
Scotch, Stone's ginger wine Plymouth gin, Campari, sweet vermouth

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, Iybridge, Devon from 3
 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!*

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

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