



Draught

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

Cocktails

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

Soft & 0%

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>	

Nibbles

Halloumi fries, sweet chilli (gfo)	5.5	12hr Brisket bon bons, Cajun BBQ sauce (df)	6
Toasted homemade sea salt foccacia, herb butter (vgo, gfo)	5		
Roasted red pepper houmous, tortilla chips (vg, df)	5		

Mains

Rare roast Devon sirloin of beef	20
Roast Devon pork loin, apple sauce	19
Cant decide... Double roast!	23
Crispy quinoa nut roast (vg)	16
<i>All served with roasted potatoes, roasted carrot and parsnip, red cabbage, green veg & Yorkshire pudding</i>	
Local beer battered fish & chips, tartare, peas (gf, dfo)	17.5
Devon beef burger, jail ale chutney, mustard mayo, cheddar, crispy bacon, slaw, chips (dfo,gfo)	17

Sides

Pigs in blankets	3.5
Cauliflower cheese	4

Stonebaked Pizza all 12" *

<i>Margherita</i>	Mozzerella fior di latte and rich tomato sauce	12
<i>La Capra</i>	Spinach, goat's cheese and red onion marmalade	13.5
<i>The Spicy One</i>	Authentic Italian pepperoni, Nduja sausage, and chilli oil	15
<i>Salsiccia e Zucca</i>	Old English sausage (Not gf), roasted butternut, squash and sage	14
<i>Il Salmone</i>	Smoked salmon, anchovies, herb crème fraiche	15
<i>The Hawaiian</i>	Devon ham and pineapple salsa	14
<i>Funghi e Tartufo</i>	Wild mushrooms and truffle oil	13
<i>The Big Cheese</i>	Five Westcountry favourites plus mozzarella and sweet chilli jam	14.5

*10" Gluten free bases available for all pizzas, Vegan cheese available.

Extra

Toppings

Pepperoni, Nduja, Ham, Sausage, Spinach, Pineapple salsa, Mushrooms, Truffle/Chilli Oil,	1.5 each
Butternut Squash, Red Onion Marmalade, Olives, Jalapenos	

Dippers

Pesto Mayo, Garlio Aioli, BBQ Sauce	2 each/5 all
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Sides

Chips	4	Garlic & thyme chips	4.5
Side salad	3		

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 Espresso Martini, *Owens espresso, vodka, kahlua* 9

<i>Desserts</i>	Orange marmalade croissant bread & butter pudding, pouring cream	9.5
	Sticky toffee pudding, toffee sauce, vanilla ice cream	9.5
	Passion fruit & coconut mousse, shortbread	9
	Affogato, double Owens espresso, Dartmoor vanilla ice cream	6
	<i>add a liqueur to your Affogatto (Baileys, Cointreau, Amaretto, Grand Marnier)</i>	3
	Castle Affogato, double Owens espresso, salted caramel ice cream, Cornish coffee rum	9.5

Pudding Wines

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

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

Madagascar vanilla (gf)	Dark Chocolate (gf)	Sea salted caramel (gf)	Strawberries & cream (gf)
Vanilla vegan ice cream (gf,vg)	<i>contains nuts</i>	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
Taylors 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, <i>scotch, stones ginger wine</i>	6	Negroni, <i>Plymouth Gin, vermouth, campari</i>	8.5

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 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!

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

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