



Draught

Tribute, St Austell 4.2%	4.9
Anthem, St Austell 3.8%	4.7
Proper Job Cornish IPA 4.5%	4.9
Jail Ale, Dartmoor 4.8%	5.1
Devon Cove, Pale ale 4.1%	6.2
Singlefin lager, Cornwall 4%	5.1
Korev, Cornish lager 4.8%	5.6
Devon red cider 4.5%	5
Devon dry cider 5%	5.3

Cocktails

Spiced & Stormy	8
<i>Spiced Cornish rum, house ginger, soda, lime</i>	
Mojito	8.5
<i>White rum, lime, sugar, soda, mint</i>	
Strawberry Daiquiri	9.5
<i>White rum, strawberry, lime, sugar</i>	
Peach Bellini	8
<i>Prosecco, peach puree</i>	
Bee's Knees	9.5
<i>Plymouth gin, fresh orange, honey, lemon</i>	

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
Thatchers Zero	4.8
Guinness 0%	4.8
Virgin Mojito	5
0% Spiced & Stormy	7
<i>0% Spiced Cornish rum, house ginger, soda, lime</i>	

Nibbles

Halloumi fries, sweet chilli (gfo)	5.5	Confit garlic houmous, tortilla chips (vg, df)	5
Hot & spicy chicken wings (df)	5.5	Olives	4.5

Mains	Rare roast Taunton sirloin of beef (gfo)	20
	Roast Holsworthy pork loin, apple sauce (gfo)	19
	Can't decide... Double roast (gfo)	23
	Crispy quinoa nut roast (vgo, gfo)	16
	<i>All served with duck fat roasted potatoes (vgo), roasted carrot and parsnip, red cabbage, green veg & Yorkshire pudding</i>	
	Devon beef burger, red onion marmalade, mustard mayo, smoked bacon, smoked cheese, tomato, chips (gfo, dfo)	17
	Local beer battered fish & chips, tartare, peas (gf, df)	17.5

Sides	Pigs in blankets (gf)	3.5
	Cauliflower cheese (gf)	4

Stonebaked Piz̃za 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 (<i>Not gf</i>), roasted butternut squash and sage	14
<i>Il Salmone</i>	Smoked salmon, anchovies, herb cr̃me 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 piz̃zas, Vegan cheese available.

Extra Toppings	Pepperoni, Nduja, Ham, Sausage, Spinach, Pineapple salsa, Mushrooms, Truffle/Chilli Oil, Butternut Squash, Red Onion Marmalade, Olives, Jalapenos	1.5 each
Dippers	Pesto Mayo, Garlio Aioli, BBQ Sauce	2 each/5 all
Sides	Chips	4
	Side salad	3
	Garlic & thyme chips	4.5

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

After8	10.5	Espresso Martini	9
<i>crème de menthe, crème de cacao, fresh cream & a mint chocolate wafer</i>		<i>Owens espresso, vodka, kahlua</i>	

Desserts	Triple chocolate brownie, mint choc chip ice cream (gf)	8
	Sticky toffee pudding, toffee sauce, vanilla ice cream (gf)	8.5
	Banana mousse, chocolate sauce, glazed bananas	9
	Affogato, double Owens espresso, Dartmoor vanilla ice cream	6
	<i>add a liquer to your Affogatto (Baileys, Cointreau, Amaretto, Kahlua)</i>	3
	Castle Affogato, double Owens espresso, salted caramel ice cream, Cornish spiced 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* 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)	<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 - <i>mould ripened cheese, from Jersey cows milk, firm, rich and creamy</i>
Helford Blue - <i>soft, fragrant blue cheese, cows milk, Cornwall</i>
Solstice - <i>cows milk, golden hue, creamy flavour, washed in Somerset cider brandy</i>
Truffle Cheddar - <i>rich deep flavour of truffle, cows milk, multi award winning</i>
Ticklemore Goats Cheese - <i>goats milk cheese, light, gently lemony flavours</i>

Port

Cockburns Ruby Port	4.2	50ml
Taylors Late Vintage (2017)	5	50ml
Taylors 10 Year Old Tawny	6.4	50ml
Dow's 1985	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		

Tea & Coffee

<i>Britain's first home grown tea from Tregothnan Tea in Tresillian, Cornwall</i>	<i>all 3 each</i>
Great British Tea, Earl Grey, Peppermint, Chamomile, Green Tea	
<i>Organic, fairtrade coffee from Owens Coffee, Ivybridge, Devon</i>	<i>from 3</i>
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	Fish & Seafood	Kingfisher Brixham, Paignton
	Howells Butchers, Tavistock, Devon		Wright Brothers, Paignton, Devon
	Devon Venison Liffon, Devon		S&J Fisheries, Ivybridge, Devon
Fruit & Veg	Westcountry Sales, Newton Abbott, Devon	Coffee	Owens Coffee, Ivybridge, Devon
	Forest Produce, Uffculme, Devon	Tea	Tregothnan, Tresillian, Cornwall
Ale & Lager	St Austell Brewery, Cornwall	Ice Cream	Dartmoor Ice Cream, Princetown, Devon
	Dartmoor Brewery, Princetown, Devon	Soft Drinks	Luscombe Drinks, Buckfast, Devon
Cider	Sandford Orchard, Crediton, Devon		Frobishers, Exeter, Devon

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