

TO SHARE

PLATTER OF HOME SMOKED SALMON, CRISPY SQUID & PRAWNS
Lemon & Garlic Aioli
24.50
CR-G-SU-MUS-F-E

GARLIC SALT & QUINCE HONEY ROASTED CAMEMBERT
Bread, Chutney & Sweet Potato Fries
Small 13.50 | Large 19.50
M-SU-G-SE-E

ANTIPASTI MEAT PLATTER
Pickles, Local Cheese
18.50
G-SU-MUS-M

DUO OF DEVON PORK
Barbecue & Sesame Pork Belly Bites, Our Own Mini Sausage Rolls & Apple Slaw
16.50
M-SU-G-SE-E

CRISPY FRIED BLACK GARLIC, RED PEPPER & PESTO ARANCINI
Spicy Tomato Chutney & Flatbread
14.95
SU-G-E

WARM FRESHLY BAKED FLAVOURED BREAD OF THE DAY
Butter, Extra Virgin Oil & Balsamic
4.95 | With Olives 8.50
M-G

TO START OR DINE SMALL

HOUSE SOUP OF THE DAY
Homemade Freshly Baked Bread
7.50
G-VE

CHARRED FILLET OF CORNISH MACKEREL
Heritage Carrot Escabeche, Micro Leaf, Sea Vegetables, Beer Balsamic Dressing
9.95
F-E-M-MU-SU

SALAD OF LOCAL WOOD PIGEON
Lightly Smoked Potato, Breakfast Radish, Compressed Cured Cucumber, Game Dressing
9.95
MUS-SU

SALAD OF ENGLISH ASPARAGUS
Cornish New Potatoes, Wild Garlic & Parmesan
8.95
MU

CLASSIC PRAWN COCKTAIL & CRISPY PRAWNS
Baby Gem Lettuce, Lobster Marie Rose & Smoked Paprika
12.50
CR-E-M-F-G

ROULADE OF TARRAGON-ROASTED CHICKEN & PROSCIUTTO
Tomato & Tarragon Emulsification & Apple
9.75
E-SU

MAINS

TARRAGON-ROASTED BREAST OF LOCAL CHICKEN
Pea, Kale, Buttermilk Risotto Pecorino & Sprouting Broccoli
19.50
MUS-SU

SLOW-ROASTED MOROCCAN CURED DEVON PORK BELLY
Baked Aubergine, Coriander, Parsley, Tomato & Parmesan
21.50
SU-M

LIGHTLY ACIDULATED SPRING BEETROOT RISOTTO
Buttered Chard & Crispy Mozzarella
17
M-SU

SOUTH COAST MARKET FISH OF THE DAY
Chef's Selection of Spring Greens and Accompanying Sauce
MARKET PRICE
M-F

AUBERGINE, BELL PEPPER & TOMATO RATATOUILLE
Courgette Spaghetti & Parmesan Shavings
16.50
M-E-G

OUR OWN FAMOUS SHEPHERD'S PIE
Creamed Leeks, Cheddar Mash & Buttered Peas
17.95
M-F

FROM THE GRILL

CONFIT GARLIC & ROSEMARY BEEF BURGER
Brioche Bun, Bacon, Gruyère Cheese, Salsa, Salad, Onion Rings, Koffman's Fries
17.50
M-G-E

GARDEN MINT & SPRING LAMB BURGER
Brioche Bun, Tzatziki, Salad, Onion Rings, Koffman's Fries
18.50
M-G-E

LIGHTLY SPICED FALAFEL, GARLIC BAKED PORTOBELLO MUSHROOM BURGER
Brioche Bun, Lemon & Black Pepper Mayonnaise, Salad, Onion Rings, Koffman's Fries
16.50
M-G-E

BEECHRIDGE DUCK BREAST, SICHUAN PEPPER & HONEY
Confit Leg Croquette, Cherry Gel, Braised Apple, Beetroot, Jus
24.50
M-G-MUS-SU

CHARGRILLED 35 DAY-AGED 8OZ EXMOOR SIRLOIN STEAK
Flat Mushroom, Baked Tomato, Onion Rings, Koffman's Chips
33
M-G-MUS

6HR SOUS VIDE TOP RUMP OF DARTMOOR BEEF
Dauphinoise Potato, Spring Greens, Miniature Yorkie & Roasting Jus
28.50
G-MUS-M-SU

Red Wine, Peppercorn or Blue Cheese Sauce 3.95

PIZZA, PASTA & SALAD

HANDMADE CORNISH PASTA OF THE DAY
Parmesan & Steamed Vegetables
17
VE-G-M-E

CHICKEN CAESAR SALAD
Bacon, Boiled Egg, Parmesan Shavings, Croutons & Anchovy Fillets
Small 10 | Large 16
G-E-M-F

SOURDOUGH MARGHERITA PIZZA
23cm 12 | 29cm 14.50
Chicken, Pepperoni, Olives, Anchovies
1.50 Each
Peppers, Mushrooms, Red Onion, Ham
.50 Each
G-MUS-M-F

PASTA BOLOGNESE
Fresh Egg Tagliatelle & Grated Parmesan
16
G-E-M

HOME COLD OAK-SMOKED SALMON
Baby Baked Potato & Niçoise Dressing
Small 10 | Large 16
G-E-M-F

HERITAGE CARROT PEARL COUSCOUS, PICKLED RED ONION & COURGETTE
Lemon, Tarragon, Mustard & Local Honey Dressing
Small 8.95 | Large 15
MUS-VE

SOMETHING ON THE SIDE

**SWEET POTATO FRIES
GREEN VEGETABLES
BUTTERED PEAS
DAUPHINOISE POTATO**

All 5 each
M-MUS

ALLERGY ADVICE

F = Fish | E = Egg | L = Lupin | MO = Molluscs S = Soy
M = Milk | C = Celery | MU = Mustard | G = Gluten
P = Peanuts | SE = Sesame | NU = Tree Nuts
CR = Crustacean | SU = Sulphur Dioxide | VE = Vegan
MUS = Mushroom

If you have any allergies we need to be aware of, please speak to a member of the team.

