

Snacks & nibbles

Mixed olives - Root veg crisps - Smoked nuts (n) - Crispy corn ribs (v)
Pork scratchings & apple jam (su)

LUNCH

Local trout-smoked in house, capers, pickled shallots, homemade bread (f,su,g)

Exmoor fillet of beef carpaccio, aged parmesan, rocket & balsamic dressing (d,su)

Appledore crab bisque, crab beignets, homemade all butter brioche (g,d,cr,c)

The 'Pig' burger; 8oz beef burger, our own cured streaky bacon & smoked cheese, lettuce, tomato, crispy onion, Koffman fries. (d,g)

Spring water battered cod, citrus salt, buttered peas, Koffman's chunky chips, tartare sauce (f,d,g)

Heritage tomato salad, burrata, confit garlic, homemade bread (g,d)

This weeks sausage roll

Warm Pork & Blue cheese (g,d)

Kids (under 13's)

Truffle Mac & Cheese, side salad (d,g,m)

Confi chicken croquettes, side salad (d,g,e)

Fish & chips, buttered peas (f,d,g)

Chickpea dhal, rice, carrot bhaji, mango chutney, (m,g) (VE)

Kids desserts (half portions)

Homemade desserts

Bramley Apple Crumble, Creme anglais (e,g,d,n) (Gluten free availble)

Sticky Toffee pudding, Caramel sauce, clotted cream (g,n,d)

Belgian chocolate brownie, vanilla bean ice cream (e,d)

Trio of local Ice creams (d)

Devon cream tea

Choice of fruit or plain, devon clotted cream, Tiptree strawberry jam & English tea



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Mixed olives - Root veg crisps - Smoked nuts (n) - Crispy corn ribs (v)
Pork scratchings & apple jam (su)

The Pig Classics

The 'Pig' burger; 8oz beef burger, our own cured streaky bacon & smoked cheese, lettuce, tomato, crispy onions, Koffman fries. (d,g)

Spring water battered cod, citrus salt, buttered peas, Koffman's chunky chips, tartare sauce (f,d,g,e,m)

Chicken caesar salad, our own streaky bacon, romaine lettuce, sourdough croutons, anchovies & parmesan (d,g,f,e,m)

Vegan chickpea dhal, saffron rice, carrot bhaji, mango chutney, lebanese bread (m,g) (VE)



Kids (under 13's)

Truffle Mac & Cheese, side salad (d,g,m)

Confi chicken croquettes, side salad (d,g)

Fish & chips, buttered peas (f,d,g)

Chickpea dhal, rice, carrot bhaji, mango chutney, (m,g) (VE)

Kids desserts (half portions)

Sticky toffee pudding, vanilla ice cream

Chocolate brownie, ice cream

*Selection of dairy ice creams
(d, e, g, so)*

2 scoops = 2.50 3 scoops = 3.50

vanilla - triple chocolate (n) - salted caramel

Bread of the week

Focaccia, tomato butter



Small plates

Hand picked devon crab relish, coronation brulee, tomato emulsion, crab & parmesan biscuit (cr, e,d,g,su)

Braised pork shoulder croquettes, house smoked cheddar, caramelised onion emulsion (g,e,d,su,m)

Gin & juniper cured cod ceviche, lime, compressed cucumber & cucumber crisp (f,su)

Roasted Exmoor lamb breast, feta, mint jus (su,d)

Tempura courgette & aubergine, maple sesame & balsamic dressing (su,s) (VE)

Large plates

Char-grilled fillet of aged Dartmoor beef, braised blade boulangere, shallot jam, buttered kale, bone marrow & crispy shallots, red wine jus (su,d)

Lavender & honey roasted duck breast, duck fat fondant, cherry puree, caramelised apple, tenderstem brocolli, sherry jus. (su)

Devon day boat sea bream, peas, broad beans, jersey royals, samphire, watercress & parmesan veloute (g,d,f)

Butter baked plaice mille-feuille, confit curried tomato, saag aloo, ginger & lemongrass beurre-blanc. (d,g,su,f,m)

Roasted butternut squash, apple parsnip & sage couscous, candied pumpkin seeds, feta (d) (V)

Sides

Char-grilled hispi cabbage, blue cheese and crushed walnuts (d,n)

Heritage tomato salad
Smoked, semi-dried & freshly sliced,

Duck fat chunky chips



Contains

cr = crustacean
g = gluten
d = dairy
e = egg
l = lupin
s = sesame

f = fish
c = celery
n = nuts
m = mustard
mo = molluscs
p = peanuts
su = sulphur dioxide

Please ask a member of staff if you require information about allergens

V= suitable for vegetarians

SUNDAY LUNCH

Snacks & Nibbles

Mixed olives - Root veg crisps - Smoked nuts (n) - Crispy corn ribs (v)
Pork scratchings & apple jam (su)

To Start

Heritage tomato soup, basil oil,
sourdough bread (su,g)

Local trout-smoked in house, capers,
pickled shallots (f,su)

Port & madeira chicken liver parfait,
focaccia toast (d,e,g,su)



The Roasts

All served with duck fat potatoes, honey roasted parsnip, bunch carrots,
braised red cabbage, yorkshire pudding (e,d,g) & gravy (g,d,c,su)

Roast English chicken, confit chicken stuffing (g)

Braised Exmoor brisket, onion puree (d, g, c)

Slow roast pork belly, smoked apple jam

Salt baked beetroot wellington, olive oil roasties (V) (n,g,d)

EXTRAS

Pigs in blankets - Extra meat - Roasies - veggies - cauliflower cheese (d,g)

Kids (under 13's)

Truffle Mac & Cheese side salad (d,g,m)

Confi chicken croquettes side salad (d,g,e)

Chickpea dahlrice, carrot bhaji, mango
chutney, (m,g) (VE)

All roasts available as half portions

Desserts

Bramble Apple Crumble, Creme
anglais (e,g,d,n) (Gluten free available)

Sticky Toffee pudding, Caramel sauce, clotted
cream (g,n,d)

Belgian chocolate brownie, vanilla bean
ice cream (e,d)

Trio of local Ice creams (d)