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# AUTUMN

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## STARTERS

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### Duck & Pork Liver Parfait

Pickled mustard seed, capers, gooseberry chutney & toasted sourdough - 10.95 (GFA)

### Pork & Mushroom Terrine

Dill pickles, Puff Pastry Shard  
- 9.95 (GFA)

### Brixham Crab Arancini

Apple & cucumber, lobster aioli  
- 10.25

### Potato & Horseradish Veloute'

Crispy onion, pickled shallots & basil oil -  
8.50 (GFA, V)

### Gin Cured Salmon

Beetroot, shellfish hollandaise  
- 9.95 (GF)

### Beetroot Tartare

Cornish Blue cheese creme fraiche -  
8.50 (GF, V)

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## LUNCH BAGUETTES

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Smoked Salmon — 9.95

Ham & Piccalilli — 9.25

Mature Cheddar & Fig Chutney — 8.95

Smoked BLT — 9.50

Sausage & onion chutney - 9.50

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## SIDES & NIBBLES

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Fresh Baked Focaccia — 5.50

Pork Crackling & Apple Sauce — 3.00

Truffle, Parmesan Fries — 6.50

Green Salad — 3.00

Marinated Olives — 4.50



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## MAIN COURSE

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### Dartmoor Beef Striploin

Veal Mayonnaise, wild mushroom jus,  
brisket croquette & watercress  
- 27.95 (GFA)

### Devonshire Pork Belly

Glazed cheek, kale, spring onion,  
pomme puree' & caper jus - 22.95 (GF)

### Roast Onion Risotto

Spring onion, radish, aged parmesan &  
black truffle oil - 19.50 (GFA, V, VG)

### Torched Mackerel

Sautéed samphire & potato, beetroot &  
roasted fig - 21.50 (GF)

### Dartmoor Venison

Braised endive, sweet potato puree,  
radish, blackberries & mustard seed jus -  
25.95 (GF)

### Pumpkin Ravioli

Sage, pesto, toasted almonds & sun  
blushed tomatoes - 18.50 (VG)

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## PUB CLASSICS

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### Grilled Lamb Burger

Toasted brioche bun, Dijon aioli,  
American cheese & fries - 16.95

### Porthilly Mussels

Inches cider, cream, confit garlic,  
samphire, fries & bread - 18.95 (GFA)

### Golden Ale Battered Catch

Triple cooked chips, hollandaise tartar  
sauce & Samphire - 17.95

### Autumn Ploughmans

Venison sausage roll, Blue Vinny cheese,  
figs, freshly baked baguette, pickled  
onion, pecan nuts, chicory salad and  
chutney - 17.95

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# MENU

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## DESSERTS

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### Sticky Toffee Pudding

Toffee sauce, blackberries & clotted  
cream - 8.50 (V)

### Textures of Chocolate

Bitter ganache, chocolate chantilly, soil,  
clotted cream ice cream - 9.50 (GFA, V)

### Blackberry Cheesecake

Walnut & date crumb, blackberry gel -  
9.00 (GFA, V)

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## CHEESES

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**Dorset Blue Vinny** - Rich blue taste,  
smooth buttery texture, melt in the  
mouth flavour, without the harshness  
associated with some blue cheese.

**Cornish Smuggler** - Award-winning  
cheese by Sue Proudfoot of  
Whalesborough Farm, Cornish Smuggler  
will please fans who love traditional  
cheddar-style cheeses but with  
beautiful red veining.

**Sharpham Brie** - Soft, mould-ripened  
goat's cheese enriched with cow's milk  
double cream. Subtle, fresh, creamy  
flavour and mousse-like texture.

**Cornish Yarg** - A striking, nettle-  
wrapped cheese whose delicately earthy  
rind gives way a buttery breakdown and  
crumbly core, with notes of lemon and  
yoghurt.

1 cheese - 6.50, 2 cheeses - 9.50, 3  
cheeses - 12.50. All served with  
Miller crackers & complimentary  
accompaniments

### Local Ice Creams

1 Scoop 2.95 2 Scoop 4.95 3 Scoop 6.95

**If you have any allergies or intolerances please speak with a member of staff when ordering**

(V) – vegetarian | (VG) – vegan option available upon request | (GF) – gluten free | (GFA) – gluten free available upon request