

MONDAY

CLUB

WHO'D HAVE THOUGHT IT
16TH CENTURY INN WITH KITCHEN & ROOMS

NIBBLES & SIDES

Pea and Mint arancini - 6.50
Crispy whitebait &
smoked paprika aioli - 6.50
Garlic marinated olives - 4.75
Truffle & parmesan fries — 6.50
Triple cooked chips or French fries - 4.50
Citrus Cured Sea Trout, cucumber salsa, yoghurt,
dill & grape - 10.50 - (GF)

BAGUETTES

Small - 7.95 | Large - 10.95
Smoked Salmon, Frisee & Dill Dressing
Pork belly, Kimchi & chilli mayo
Cheese, Watercress & onion Chutney
Bacon, Watercress & garlic mayo

SALADS

Smoked salmon dill & yoghurt dressing - 15.95
Pork belly & bacon & chilli aioli dressing - 15.95
Olive & tomato & lemon oil dressing - 13.95

DESSERTS

Sticky Toffee Trifle
Pistachio toffee custard, cherries &
Chantilly cream - 8.50 (V)

Summer Berry Crumble
Berry compote & clotted cream
- 9.00 (*2,7.V)

Brown Sugar Custard Tart
BerryCompote & clotted cream ice-
cream - 9.50 (GFA, V)

Salcombe Dairy Ice Creams
1 Scoop 3.25 2 Scoop 5.50 3 Scoop 7.50

MAINS

Porthilly Mussels

Cider & chilli cream sauce bread &
french fries - 19.50

Dartmoor Lamb Burger

Bacon Jam, tzatziki, Cornish Gouda
& French fries - 17.95

Vodka Battered Cod

Triple cooked chips, tartare sauce
& Sesame seaweed- 16.95

Whody Ploughmans

Westcountry Cheddar, citrus cured trout,
prosciutto , baguette, onion chutney, Frisee
salad & pickled egg - 21.50 (VA,GFA)

Beetroot & Feta Ravioli

Beetroot, vegan feta & yuzi
balsamic reduction - 17.95 (VG)

Scampi

Triple cooked chips, tartare sauce
& samphire - 16.95

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