

MENU - AVAILABLE 12 NOON UNTIL 9.30PM (SUNDAYS UNTIL 9pm)

NIBBLES: £4 each or choose any 3 for £10.50

Sour cream & smoked paprika popcorn (v,g), Marinated olives, garlic & herbs (v,g)
Sun blush tomatoes, herb oil (v,g), Somerset taster charcuterie: red wine & blue cheese
poker (g), Homemade pork scratchings (g), Tomato hummus, chargrilled flat bread (v)
Rosemary & smoked sea salted home roasted nuts (v,g)

STARTERS:

Warm rustic olive ciabatta , virgin olive oil & balsamic (v)	£5.50
Chef's soup of the day , artisan bakery bread	£5.50
River Exe mussels , white wine, cream, garlic & onions (go)	£7.5/£14
Smoked mackerel pâté , sultana bread, gin cured cucumber, pickled beets (go)	£6.95
Goats curd mousse , garlic crumb, honeyed fig & spinach salad (go)	£7.50
Scottish smoked salmon & mascarpone risotto , caviar & truffle oil (g)	£7.95
Pork cheek rillettes	
Prosciutto ham, sourdough toasts, poached pears, salted crackling (go)	£8.00
Coriander tempura scallops , lentil & coconut dahl	£9.00
Oxtail & roasted shallot broth , horseradish & tarragon dumplings	£7.50

Deli boards:

Cured meats, olives, sun-blush tomatoes, baby mozzarella, ciabatta, tomato hummus

OR

Tomato hummus, olives, roast pepper, sun blush tomatoes, baby mozzarella, ciabatta,
artichoke (v) £8/£12

MAINS & TRADITIONAL FAVOURITES:

Herb crusted Atlantic cod loin

Charred chicory, samphire, potato & lobster cream (go) £16.50

Pan seared duck breast

Wild mushroom & tarragon fricassée, parmentier potatoes, crispy kale (g) £19.50

12 hour confit pork belly

Roasted squash purée, fondant potatoes, Heritage carrots & fine beans (g) £17.50

Wild mushroom & spinach gnocchi, crispy kale, sage & roasted shallot butter (v) £14.50

Whole grilled market fish, lemon & parsley butter, new potatoes, mixed salad (g) £16.50

Chicken & bacon, parmesan shavings, Caesar dressing

Cornish salad leaves, cherry tomatoes, cucumber, red onion & garlic croutons (go) £12.50

continued

Chefs' homemade pie , buttered mash, red wine jus, garden peas	£13.50
Locally sourced fillet of fish	
Tribute beer batter, chunky chips, mushy peas, homemade tartar sauce	£12.95
Homemade beef burger	
Brioche bun, bacon, cheddar cheese, gem lettuce, pickle, chunky chips	£12.95
Honey roast Devon sausages	
Buttered mash, roasted onions, garden peas, red wine jus	£10.95
Pressed ham hock	
Pickled kraut, brace of free range poached eggs, chunky chips (g)	£10.50

FROM THE GRILL :

**Our beef is 28 day matured West Country beef stock from M.Yates & Sons
Served with chunky chips, field mushroom, roasted onion & plum tomato (g)**

8oz sirloin steak £19.50 7oz fillet steak £24.50 8oz rump £16.50 Chicken breast £14
Béarnaise (v,g), blue cheese or peppercorn sauce £2 (g)

SIDES:

Mixed side salad £3.50 (v,g)	Garlic bread £3.50 (v)	Market vegetables £3.50 (v,g)
Cheesy chips £4.50(g)	Chunky chips £3.50 (v,g)	Skinny Fries £3.50 (v,g)

Allergy advice: All our food is prepared in a kitchen where nuts, gluten & other allergens are present – if you have a food allergy, please let us know before ordering.

V vegetarian, g gluten free, go gluten free option available.

All dishes on our menu are cooked fresh to order. We appreciate your patience during busy periods.