

Nibbles

*Small plates each or £26.00 for any four (excluding those with a *)*

Rosemary and sea salt focaccia	£6.50	*Four warm mini sausage rolls	£8.50
Marinated mixed olives	£5.50	Crispy whitebait with aioli	£8.25
Salt & pepper squid with sweet chilli	£8.00	Bowl of soup, with bread	£7.75
Sun-blushed tomato hummus & pitta	£6.50	Padron peppers – watch for the kick!	£7.75

Starters

Sauteed woodland mushrooms on toast	£9.50
Ham hock terrine with granary toast	£9.25
Prawn cocktail with Marie Rose sauce and granary bread	£10.50

Pub Classics

Teign river mussels in a white wine and cream sauce with parsley, aioli, and skinny fries	£19.50
Beer battered haddock landed by 'Crystal Sea' served with chips, mushy peas, and home-made tartare sauce. Smaller (*) or larger!	£12.50/£21.95
BBQ glazed belly pork , served with fries, salad, and coleslaw	£22.95
Cumberland sausage ring served with creamy mash, garden peas, and gravy *	£18.95
Chicken and ham pie served with creamy mash, gravy, and vegetables	£20.00
Warm winter salad , kale and harissa spiced butternut squash, roasted beetroot and cherry vine tomatoes with quinoa and halloumi	£18.95
<i>... add a pan-fried chilli, ginger and lime marinated Chalk farm trout fillet or a buttermilk chicken breast</i>	£26.00

Main Courses

King prawn pad Thai , with egg noodles and topped with roasted peanuts and chilli oil	£23.95
Chicken Kiev , stuffed with garlic parsley butter, wrapped in panko crumbs served on creamy mash with seasonal green vegetables	£21.00
Whole grilled local catch of the day with caper butter, new potatoes & salad	£25.95
Beef feather blade , slowly cooked in red wine with mushrooms, bacon lardons and silver skin onions served over champ mash	£24.50
Pan fried chalk farm trout fillet marinated in ginger, chilli and lime, with Jasmine rice and wilted pak choi and peppers	£23.50
Lamb tagine , buttered saffron rice, cucumber and cauliflower raita and a flat bread	£24.50
Sladesdown duck breast (pink) with a red wine sauce, Dauphinoise, spiced red cabbage	£26.50
Warm salad of Cornish scallops with crispy bacon lardons and sauteed potatoes	£26.50

Burgers and Steaks

Veggie burger with beetroot, chickpea, and courgette in a locally baked white bun, with skinny fries and sriracha mayo	£19.00
Buttermilk chicken burger in panko breadcrumbs in a locally baked white bun, with skinny fries and sriracha mayo	£21.95
Our steak burger* , steak mince patty topped with mozzarella cheese and served in a locally baked white bun with chips, relish, salad and onion rings	£21.00
8oz West Country rump steak , (the steak for flavour) flat mushroom, roast vine tomatoes, chips, onion rings and a peppercorn sauce	£29.95
West country gammon steak topped with a fried egg, served with mushrooms and tomatoes along with chips and pineapple	£22.50
16oz West Country sirloin steak , flat mushroom, roast vine tomatoes, Dauphinoise potatoes, onion rings and a peppercorn sauce	£35.00

*We only accept payment by card and Turtley is a non-smoking site throughout. Thank-you!
Items marked with * can be made in smaller portions.*

Desserts, we've added some sweet wine matches...

Lemon & raspberry frangipane served with whipped cream <i>Sichel Sauternes 2017, Semillon/Sauvignon £7.95 for 50ml</i>	£9.50
Classic crème brûlée with a shortbread biscuit <i>Match with the Campbells Rutherglen Muscat £8.50 for 50ml</i>	£9.50
Sticky toffee pudding , butterscotch sauce, and vanilla ice cream <i>Perfect pairing with our red dessert wine Immortelle Rivesaltes £8.50 for 50ml</i>	£9.50
Poached English rhubarb Eton mess – meringue, crème fraîche, rhubarb, and cream <i>Sichel Sauternes 2017, Semillon/Sauvignon £7.95 for 50ml</i>	£9.50
Chocolate marble cheesecake <i>Perfect pairing with our red dessert wine Immortelle Rivesaltes £8.50 for 50ml</i>	£9.50
Ice cream sundae – butterscotch and pecan ice cream, sticky toffee sponge & sauce <i>Match with the Campbells Rutherglen Muscat £8.50 for 50ml</i>	£9.50

Immortelle with Amaretto £10.50
A glass of our luscious red dessert wine, Petit Imortelle, accompanied by our homemade chocolate biscotti to dunk (yes dunk!)

Ice cream affogatos

Classic; vanilla ice cream, whipped cream, espresso	£7.95
PX Sherry; vanilla ice cream and PX luscious sherry	£9.25
Baileys; butterscotch and pecan ice cream with a shot of Baileys	£9.25

3 scoops of Local Dairy ice creams or sorbets – you choose £8.95

Ice cream flavours; Madagascan vanilla, Butterscotch and pecan, Coconut or raspberry pavlova

Sorbet flavours; lemon and elderflower or strawberry and prosecco

Vegan flavours; salted caramel or chocolate

Kids ice cream tubs; vanilla or chocolate £4.00

Today's homemade cake selection £4.50

Fruit cake/millionaires shortbread/banana bread

A selection of cheeses served with onion chutney - 3 for £14.95 or 5 for £19.95

Glastonbury Twanger. This is a "proper" cheddar! Rich, full bodied, intense, yet creamy, with a lingering nutty finish. It's everything you want from a lovingly matured Somerset cheddar.

Brie, Île de France brie. Known for its fine natural white rind, smooth tender body and fresh nutty flavour.

Cornish Yarg. Nettle wrapped semi hard cheese made from grass rich Cornish milk.

Goats cheese (France). A firm, ash coated soft goats' cheese with a silky-smooth texture becoming full bodied with age.

Isle Of Wight blue. Naturally rinded with bags of character. Flavour increases quickly with age.

Sandwiches, with bread from the Duck Bakery, Ashburton

... add a mug of soup or handful of chips £4.00

Bacon, brie and red onion chutney toastie	£12.50
Open prawn Marie Rose sandwich	£12.50
Cheese and onion toastie	£10.50
BLT	£11.50

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