

Pub

Starters

10

Seasonal Soup
sourdough bread

12

Chicken Liver Parfait
crab apple jam, chutney,
sourdough toast

Venison Scotch Egg

sloe jelly, butternut chutney, mustard leaf

15/24

Brassica Salad
goat cheese, candied walnuts, shallot

15.5

Selection Of Regional Cheese
sourdough toast, pickles, chutney

16

Grilled Scallops
house cured salami, cucumber,
green tomato

18/28

Porthilly Mussels
tomato, fennel, basil

Sandwiches

12

Birch Farm Egg Salad
Trelawney, pickled vegetables, crisps

16

Brixham Monkfish
pickled cucumber, gribiche, crisps

18

Exmoor Beef
Old Winchester, horseradish, crisps

Children's Meals

11

Sausage, Chips & Peas

Fish, Chips & Peas

Mains

20

Birch Farm Sausages
mashed potatoes, onion gravy, greens

22

Heritage Grain Risotto
White Lake feta, crown prince pumpkin,
fig leaf

Beer Battered Haddock

Utopian Lager batter, minted peas, chips

Shepherds Pie

mash, root vegetables, hogget

28

Whole Barbequed Bream
purple sprouting, hazelnut, lemon verbena

30

Grilled Stonebass
winter squash, chorizo, mussels

32

Devonshire Duck
beetroot, gooseberry, chard

Stuffed Belly Of Pork

braised savoy cabbage,
Jerusalem artichoke, apricot

70

Birch Farm Mixed Grill (for two)
Birch Farm vegetables, chips,
peppercorn sauce

Sides

6

chips
Birch Farm mixed greens with
garlic cream
potato salad
dressed leaves, mustard vinaigrette
natural ferment bread
confit parsnips



*Please inform a server of any allergies or dietary preferences in your party.
Not all ingredients will be listed on the menu. Allergen information is available upon request.*

Drinks

Snacks

4
Packet Of Homemade Crisps
garlic and herb dip

Cocktails

10
Gooseberry & Apple Margarita
mezcal, lime, smoked lemon salt

Clovelly Fig Leaf Long Island
lime leaf, Tea infused rum, fig leaf vodka

Birch Farm Bramble
raspberry & blackberry gin, house blackcurrant
liqueur, lemon balm

Autumn Mojito
caramelised pear Toti rum, mint, lime

Pisco Collins
lemon balm pisco, Gotland gin, house lemonade

Draught

5.5 Tarka Four, Otter Brewery 4.0%
6 Utopian British Lager, Utopian Brewery 4.7%
6.5 Otter Pale Ale, Otter Brewery 4.5%
6.5 Guinness 4.2%
5 Wildsider Draught Cider, Aspoll Cyder 4.6%

Real Ales

5.5 Real Smiler, Clearwater Brewery 3.7%
5.5 Eric's ESB, Clearwater Brewery 4.1%

Bottles

6 Ridge & Furrow Cider, Cullompton 5.2%
6.5 Honeywood Haze Cider, Honeywood Orchards 5.0%

Low-Alcohol

6 Little Wave Lager, Firebrand 0.5%
6 Shorebreak Hazy Pale Ale, Firebrand 0.5%
6.5 Guinness Zero

Hot Drinks

3 Decaffeinated, Croyde Coffee
3.50 Crydda Viking Raider, Croyde Coffee
3.50 English Breakfast & Herbal Tea's
4 Hot Chocolate

Cordials

3.5
Mint Lemonade
Sea buckthorn & Apricot
Fiery Ginger
Raspberry & Rose
Clovelly Peach & Pineapple Weed Ice Tea

Wines by the Glass (price per bottle)

Sparkling 125ml

7 Prosecco (39)
10 Veuve Ambal Cremant Grand Cru (55)
13 Gusbourne English Rose (85)

Skin Contact 175ml

12 Blanco de Pielés 'Extremo' Vallisto Argentina (52)

Rose 175ml

6.5 Los Picos Rosé Reserva, Chile (25)
10.5 Cotes de Provence Rosé Coeur Clementine,
France (£39)

White 175ml

6.5 Les Terrasses Blanc Sauvignon/Grenache
Blanc, France (25.5)
7 Este Vinho Verde, Portugal (26.50)
7.5 Chenin Blanc Klippenkop, South Africa (28)
8 Chardonnay Forma de Arte, Tejo Portugal (32)

Red 175ml

7 La Barbe Merlot Mouvedre, France (27)
7.5 Primitivo Manieri, Sicily Italy (31)
8 Pinot Noir Lautarul, Romania (32)
9 Rioja Crianza Lopez de Haro, Spain (40)



Rosé

60 Massaya Rose

Bekaa Valley, Lebanon

sancerre alternative, pale, crisp

Red

Light & Fruity

34 Clos Montblanc Castell

Conca de Barbera, Catalonia, Spain

rich cocoa, vanilla, spice

80 Cote de Nuits Villages

Burgundy, France

silky, ripe red fruit, savoury

110 Chateau de la Charrière Beaune Premier Cru

‘Clos des Vignes Franches’

Burgundy, France

ethereal, red fruit, silky

Medium

32 Beret Noir

Saint Mont, France

plums, blackberry, spicy and floral

36 Darriaud Cotes du Rhone Villages

Rhone Valley, France

cassis, vanilla, oak

35 Chateau La Passonne

Bordeaux, France

red berries, blackcurrent, violet

50 Chateau Argadens Bordeaux Superieur

Saint-Andre-Du-Bois, France

dark red fruits, rich, subtle oak

55 Chateau Du Pave Brouilly

Beaujolais, France

cassis, cherry, pepper

65 Vallisto Extremo Barbera

Salta, Argentina

blueberry, plum, raspberry

Full Bodied

30 Passieno

Cavaion, Italy

blackberry, plum, dried flowers

34 Forma De Arte

Tejo, Portugal

black fruits, rich, balsamic

40 Lopez de Haro Crianza Rioja

Rioja, Spain

red fruit, liquorice, vanilla

47 Inacayal Malbec

Mendoza, Argentina

blackfruit, vanilla, oak

52 Cordillera Reserva Especial Carmenere

Curico Valley, Chile

plum, blackberry, blackcurrent

56 Paxton Shiraz

McLaren Vale, Australia

blackfruit, vanilla, oak

62 Terrasses de Baalbeck Massaya

Bekaa Valley, Lebanon

cherry, fennel, violets

68 Le Charmes de Grand Saint - Emilion Corbin Grand Cru

Saint Emilion, France

dried pomegranate, cocoa, cassis

80 Domaine des Entrefaux Crozes - Hermitage

Rhone Valley, France

earthy tones, smoke, white pepper

95 Casal Forte Amarone Della Valpolicella

Amarone, Italy

rich, velvety, black fruits

95 Jordan Cobblers Hill Cabernet Sauvignon 2018

Stellenbach, South Africa

complex dark chocolate, black cherry, cassis

120 Ridge East Bench Zinfandel 2017

Dry Creek Valley, California

pepper, violets, raspberry jam

Sparkling

100 Fluteau Blanc De Noirs

Champagne, France
honey, grapefruit, peach

220 Veuve Clicquot Carte d'or Vintage Reserve 2015

Champagne, France
toast, apple, biscuits

White Crisp & Light

32 Passatempo Grande Escolha Vinho Verde

Amarante, Portugal
citrus, passion fruit, honeydew

34 Gros Manseng

Loire Valley, France
greengage, melon, floral notes

35 Saint-Peyre Picpoul de Pinet

Languedoc, France
peach, stone fruit, crisp acidity

42 Domaine de la Chauviniere Muscadet Sur Lie

Loire Valley, France
mineral, lemon, apple

47 Immenso Cascina Radice Gavi

Gavi, Italy
tangerine, melon, green apple

50 Pecorino Trabocchetto

Pescara, Marches, Italy
fresh butter, pear, jasmine flowers

50 Henry Fuchs Pinot Blanc

Alsace, France
citrus, pear, honey

60 Txomin Extaniz Txakoli

Basque Country, Spain
fruity, fresh, no oak

62 Normand Macon La Roche-Vineuse Blanc

Burgundy, France
pear, white flowers, brioche

80 Domaine Serge Laporte Sancerre

Loire Valley, France
poised, flinty, gooseberry

80 La Meuliere Chablis

Burgundy, France
gunflint, lemons, honey

Aromatic

42 Weinwurms Gruner Veltliner

Niederösterreich, Austria
melon, pear, grapefruit

44 Lawson's Dry Hill Riesling

Marlborough, New Zealand
cut grass, kiwi, gooseberry

44 Lawson's Dry Hill Sauvignon Blanc

Marlborough, New Zealand
cut grass, kiwi, passionfruit

55 Blanco De Pieles Vallisto Orange Wine

Cafayate Valley, Argentina
blossom, orange marmalade, apricot

58 Helmsford Semillon

Clare Valley, Australia
citrus, white blossom, green apples

60 Domain Pichot Vouvray Demi-Sec

Loire, France
lemon yellow, grapefruit, minerality

82 The Paper Nautilus

Marlborough, New Zealand
subtle oak, gooseberry, lychee

Rich & Full Bodied

45 Le Reveur Cotes de Rhone Blanc

Rhone, France
jasmine, freesia, apricot

49 El Xitxarel-Lo

Catalunya, Spain
white stone fruit, citrus, floral

70 Jordan Chardonnay

Stellenbosch, South Africa
buttery toast, rich, creamy

120 Hamilton Russell Chardonnay

Cape of Good Hope, South Africa
minerality, pear, lime

160 Paul Garaudet Vieilles Vignes Meursault

Burgundy, France
butter, oak, vanilla



Sunday Lunch

Family Style. Three Courses.

Starter

Soup and Selection of Snacks

Main

Exmoor Beef Topside

and

Birch Farm Pork Leg

served with roasted potatoes, seasonal vegetables, cauliflower cheese,
Yorkshire pudding and gravy

Dessert

Puddings To Share

£32.50 adults/£16 children

 **THE
Farmers Arms**

Please inform a server of any allergies or dietary preferences in your party. Not all ingredients will be listed on the menu. Allergen information is available upon request.

Desserts

10

Raspberry Trifle

caramelised white chocolate, dog rose, pistachio

Caramel Tart

crab apple, vanilla, cider brandy

Apple Crumble

blackberry, hazelnut, hyssop

15.5

Selection Of Regional Cheese

sourdough toast, pickles, chutney

After Dinner

11.5 Maxime Trijole XO Cognac

4.5 Long Row Peated Single Malt Whisky

6 Arran 10 Year Old Single Malt Whisky

5 Homemade Irish Cream

5 Homemade Coffee Liqueur

7 Floater Coffee

6 Knightor Sweet Vermouth

7 Churchill's Reserve Port

9 Monbazillac Dessert Wine

9 Pedro Ximenez



Please inform a server of any allergies or dietary preferences in your party.

Not all ingredients will be listed on the menu. Allergen information is available upon request.