

## FEELING PECKISH?

**LOCAL ARTISAN BREADS** {AV/VG/GF}  
Marinated olives., cornichons, caper berries,  
sun blushed tomatoes, olive oil & balsamic  
with a pinch of Devon sea salt / 8.00  
**Pair with our Portuguese white "Vida Loca"**

### ADD EXTRAS FOR SHARING:

West Country cheeses / 6.50 {GF}	Honey Glazed Ham / 6.50 {GF}	Hummus / 4.00 {VG/GF}
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**Pair cheeses and meats with red Italian "Barbera"**

## TO BEGIN

### CHEF'S CHOICE PÂTÉ {AGF}

Clarified sage butter, red onion marmalade, rocket,  
homemade pickles & granary toast / 9.50

### PAN FRIED DAWLISH MUSHROOMS {AGF}

Creamy white wine sauce, crumbled Devon blue cheese,  
leek hay, sour dough toast / 9.50

**Pair with white Mr Goose Chardonnay**

### BREADED BRIXHAM WHITEBAIT

Homemade tartar sauce, sea salt, rocket,  
lemon wedge & granary bread / 9.50

**Pair with Vida Loca Branco**

### THE LEY ARMS PRAWN COCKTAIL {AGF}

Baby gem lettuce, Bloody Mary sauce, raw slaw  
& garnished with cured Scottish salmon,  
granary bread and Devon salted butter / 10.50

**Pair with Kraal Bay Chenin Blanc**

### PEA & SHALLOT RAVIOLI {VG}

Basil pesto, sun blushed tomatoes, pistachio  
crumb & rocket / £9.50

**Pair with rosé Domaine Paul Mas... Cote Mas Rosé**

## VEGETARIAN & VEGAN SPECIALITIES

### VEGETARIAN WELLINGTON

Mushrooms, nuts, spinach, tomatoes, in a puff pastry  
blanket with madeira jus, seasonal greens, served with  
a choice of homemade chips , creamy mash or new  
potatoes / 18.00

**Pair with red Juno Shiraz**

### SOYA & OYSTER MUSHROOM BURGER {AGF/AVG}

Grilled halloumi, tomato chutney, rocket, topped with  
root vegetable crisps in a brioche bun with a  
side of slaw & fries / 16.00

### PEA & SHALLOT RAVIOLI {VG}

Basil pesto, sun blushed tomatoes, pistachio  
crumb & rocket / £18.00

## THE LEY CLASSICS

### FISH & RUSTIC CHIPS

Beer battered Brixham fresh fish, chips, our  
tartar sauce, crushed minted peas & spinach  
Large / 18.00 Small / 13.00

Add a hint of nostalgia: homemade curry sauce / 2.50  
**Pair with Myth of Motu Nui white Sauvignon Blanc**

### ALE BRAISED DEVON LONGHORN BEEF

Suet scone hat, seasonal greens, served with a choice  
of homemade chips , creamy mash or new potatoes  
Large / 18.00 Small / 13.00

**Pair with one of our local ales**

### WEST COUNTRY CHICKEN SUPREME {GF}

Bubble and squeak potato cake, Dawlish mushroom,  
shallot & cream sauce, topped with crispy streaky  
bacon and rocket / 19.00

**Pair with Kraal Bay white Chenin Blanc**

### CRISPY CIDER-BRAISED DEVON BELLY PORK {GF}

Wholegrain mustard mash, creamed spinach,  
crackling & a cider apple sauce / 19.00

**Washed down with a pint of West Country Inch's cider**

### HAND CUT HONEY GLAZED WEST COUNTRY

HAM, TWO HENS' EGGS {GF}

Bubble & squeak & homemade piccalilli  
17.00 / 13.00

## THE LEY HANDMADE BURGER

{AGF} All our beef is reared on Dartmoor,  
served with little gem lettuce, sliced tomato,  
pickled red onion, mayonnaise, slaw & fries / 16.00

**Pair with Argentinian red Caoba Malbec**

### ADD CHEESE

West country cheddar or blue cheese / 2.00 {GF}

### ADD MEAT {GF}

Devon smoked bacon or pork sausage / 2.00

### ADD AN EGG / 1.50

### ADD HOMEMADE RELISH

Tomato & apple chutney or red  
onion marmalade / 1.50 {GF}

## CHILDREN'S MEALS

BREADED HADDOCK, peas and fries / 10.00

CHIPOLATA SAUSAGES, mashed potato  
and baked beans / 10.00 {AGF}

HAM, EGG AND FRIES / 10.00 {AGF}

MACARONI CHEESE topped with a parmesan  
crumb with garlic focaccia / 10.00

HUMMUS, CRUDITÉS / 8.00 {AGF/AVG}

## FLAME GRILLED LOCAL STEAKS

All our beef is reared on Dartmoor, bursting with flavour and dry aged for a minimum of 30 days & served  
with beef dripping butter. **Pair with a bottle of red Escorihuela Gascon, Familia Malbec from Argentina**

8 OZ RIB EYE {AGF}  
with fine marbling,  
recommended medium / 29.00

10 OZ RUMP {AGF}  
firm texture, recommended rare  
/ 27.00

8 OZ SIRLOIN {AGF}  
lean & tender, recommended  
rare/medium / 28.00

## THE NEXT LEVEL INDULGENCE!

All served with homemade chips , grilled tomato, a field mushroom & dressed wild rocket.

**Do it the French way & savour with a bottle of organic Château Coulon!**

6 OZ FILLET {AGF}  
melt in the mouth,  
recommended rare  
/ 34.00

16 OZ \* T-BONE {AGF}  
Ideal for sharing or eat it all yourself.  
Two steaks in one, lean fillet sirloin & fillet,  
recommended medium/rare / 44.00

32 OZ \*TOMAHAWK {AGF}  
Really enough for two or three to share!  
recommended medium/rare  
/ 72.00

**PLEASE NOTE: THE 32 OZ TOMAHAWK STEAK MUST BE PRE-ORDERED (24HRS NOTICE)**

ADD HOMEMADE SAUCES & SIDES  
Peppercorn, blue cheese or béarnaise / 3.00

ADD SURF TO YOUR TURF  
Breaded King prawns / 8.50

LIKE IT? PUT A RING ON IT  
Add battered onion rings / 5.00 {VG}

Please note that dishes may contain allergens, please ask before ordering and let your server know of any special dietary requirements because alternative ingredients need to be used.

{VG} - Vegan {V} - Vegetarian {GF} - Gluten Free {DF} - Dairy Free {A} - Available

## SIDES / BAR NIBBLES

Battered onion rings / 5.00 {VG}

Breaded king prawns with Marie rose sauce / 8.50

Rustic chips / 4.50 {AGF/VG}

Cheesy chips / 6.50

Skinny fries / 4.00 {AGF/VG}

Halloumi fries & sweet chilli dip / 5.00 {AGF}

Homemade curry sauce / 3.00 {VG/GF}

Add a cheeky side of mac and cheese / 6.00

Honey & wholegrain mustard pigs in blankets / 6.00 {GF}

Hummus and crudités / 8.00 {VG/GF}

Hummus / 4.00 {VG/GF}

Village garden salad / 4.50 {VG/GF}

Seasonal greens / 4.50 {VG/GF}

Creamed spinach / 5.00 {GF}

Garlic focaccia / 4.50 {AGF}

Cheesy Garlic focaccia / 6.50 {AGF}

Raw vegetable crudites / 4.00 {VG/GF}

Classic homemade coleslaw / 4.00 {GF/AVG}

½ pint pork scratchings / 3.50 {GF}

## HOME MADE DESSERTS

**Feeling naughty? Add a shot of liqueur to your dessert!**

### WARM STICKY TOFFEE PUDDING

With your choice of ice cream, custard or  
Devon clotted cream / 9.50 **add a Baileys**

### TRIPLE CHOCOLATE FUDGE BROWNIE {GF}

With your choice of ice cream {AGF}, custard  
or Devon clotted cream / 9.50 **add a Cointreau**

### VEGAN CHOCOLATE & ORANGE PUDDING {VG/GF}

Vegan ice cream / 9.50 **add a Drambuie**

### LEMON POSSET, MERINGUE {AGF}

Amaretti biscuits, raspberry sorbet and  
fresh mint / 9.50 **add a Limoncello**

### SEASONAL FRUIT CRUMBLE {AGF}

With custard or a dollop of Devon clotted cream / 9.50

### ICE CREAM {AGF}

Organic handmade Devon ice cream  
/ 3.50 for 1 scoop / 2.35 for each additional scoop

### CHOOSE FROM:

Devon cream vanilla • Salted caramel  
Triple chocolate • Strawberry

### SORBET {VG/AGF}

Raspberry or lemon

### AFFOGATO / 6.50 {AGF/AVG}

add a liqueur, Tia Maria, Amaretto, Baileys  
Vanilla ice cream with a shot of espresso...