



# Menu



## Starters

### Smoked salmon & avocado

Homemade smoked salmon, fan of avocado, dill & topped with caviar 9.50

### Chicken liver & brandy parfait

Toasted sourdough, dressed leaves & homemade chutney 7.95

### Monkfish scampi

Panko breaded monkfish tail served with lobster mayo £10.50

### Tomato, roasted red pepper & basil soup

Served with crusty bread & butter 7.50

### Devon blue cheese mushrooms

Chestnut mushrooms in a blue cheese & garlic cream sauce, char-grilled sourdough 8.50

### Calamari strips

Glazed in garlic & chilli sauce on dressed fennel & kohlrabi salad 9.50 (C)

### Beetroot & goats cheese bruschetta

Beetroot roasted with thyme, on char-grilled sourdough finished with crumbled goats cheese & rocket 8.50

### Baked camembert

Homemade sun blushed tomato & rosemary focaccia, Port & redcurrant sauce 11.50

## Mains

### Slow cooked pork belly

Chorizo & chive mash, tender stem broccoli, cider & sage sauce £18.50

### Panko breaded lemon sole fillets

New potatoes, mixed salad & home-made tartare sauce £17.50

### Sticky lime chicken

½ roast chicken glazed in a homemade, garlic, ginger, chilli & lime sauce skinny fries, salad, coleslaw £16.50 (C)

### Scallop & king prawns

Local scallops & king prawns wrapped in pancetta, roasted in garlic butter, char-grilled vegetable rice £21.50

### Somerset brie & Beetroot tart

Buttered new potatoes, rocket & walnut salad £14.50

### Beer battered fish & chips

Chunky chips, mushy peas & home-made tartare sauce 9.50/15.50

### Wagyu beef burger

Tomato & caramelized onion chutney, buttermilk toasted bun, sweet potato fries, panko beer onion rings & coleslaw £14.50  
Add cheese/bacon/blue cheese/fried onion 1.25 each / vegan option available

### Homemade pie of the day

Cased in short crust pastry, spring onion mash, glazed carrots & gravy 15.50

### 10oz 28 day aged Devon rump steak

Chunky chips, Portobello mushroom, roast tomato, panko beer onion rings 19.50  
Devon blue sauce/wild mushroom sauce/pepper sauce/garlic butter 3.50

### Thai yellow vegetable curry

Sweet potato, butternut squash, chick pea & spinach sticky jasmine sticky rice 13.50 (chilli)

Please ask staff for any dietary requirements

## Salads

### Thai sticky sesame beef salad

Fillet of beef glazed in chilli, sesame & sweet soya sauce served with crusty bread & butter (C) 14.50

### Prawn & smoked salmon salad

Cherry tomato, cucumber, red onion, dressed leaves & Mary rose sauce 13.95

### Local cheese & honey glazed ham ploughman's

Pickled onion, gherkin, sweet pickle, apple, coleslaw, dressed leaves & crusty bread 13.95

### Char-grilled halloumi, avocado & hazelnut salad

Cherry tomato, cucumber, red onion, dressed leaves topped with halloumi, toasted hazelnut & avocado (nut) 13.95

## Ciabattas

(Served lunch time only)

### All served with dressed salad garnish

Steak & caramelised onion 8.95

Smoked salmon, cream cheese & rocket 9.25

Brie, Portobella mushroom & red onion jam 7.95

Homemade fish finger & tartare sauce 7.95

Prawn & Mary rose Sauce 8.95

Honey & mustard glazed ham 6.50

Add skinny fries for 3.00

## Sides

Homemade sourdough, balsamic glaze & olive oil 5.50

Marinated mixed olives 5.00

Garlic bread 3.75

Garlic bread with cheese 4.50

Sweet potato fries 3.50

chunky chips 3.50

Skinny fries 3.00

Coleslaw 2.50

## Desserts

### Sticky Toffee Pudding

toffee sauce & custard 6.50

### Affogato

Vanilla bean ice-cream with a shot of espresso 5.50

add a shot of Disaronno 3.15

### Chocolate brownie

served with warm dark chocolate sauce & vanilla ice-cream 6.50

### Vanilla baked cheesecake

Topped with baileys & chocolate fudge brownie ice-cream 6.50

### Raspberry crème brûlée

Traditional short bread 6.50

### Chocolate & orange tart

served with vanilla ice-cream 6.50

### West country cheese board

Homemade chutney, cheese biscuits, apple 8.50

### Selection of local ice-cream

2.95 SCOOP



**COCKHAVEN ARMS**  
EAT - DRINK - STAY



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