

Please let a team member know if you have any dietary requirements or allergies.

A separate menu with information about dishes containing wheat and gluten is available.\*

# **STARTERS**

Soup of the Day herb croutons, bread and butter. (v) £6.50

River Exe Mussels cider, leek and cream sauce, warm ciabatta. £8.00

Chicken Liver Parfait caramelised onion chutney, toasted ciabatta. £7.00

Warm Pitta and Houmous olives, cucumber, sun-blushed tomato. (vg) £6.50

Deep-Fried Cornish Camembert chilli jam, crostini. £8.00

Atlantic Prawn Cocktail shredded lettuce, cucumber ribbons, seafood sauce, lemon, granary bread and butter. £8.00

#### MAINS

Atlantic Cod Deep-Fried in Tribute Ale Batter chips, mushy peas, Cornish seaweed salt. £13.50

West Country Cheese Burger 60z burger, Monterey Jack cheese slice, pickled red onion, homemade burger mayo, lettuce, fries. £13.00

Thai Yellow Vegetable Curry selection of vegetables and potato in our homemade Thai yellow curry sauce with steamed rice. (v/vgo) £13.00

Falafel and Squash Salad warm beetroot falafels, butternut squash, mixed leaves, tomato, sweet beetroot, cucumber, cranberries, pomegranate, pumpkin seeds. (vg) £12.00

Smoked Haddock and Mussel Chowder poached egg, ciabatta. £13.00

Slow Braised West Country Beef Brisket horseradish mash, greens, carrots, Proper Job IPA onion gravy. £15.00

Golden Wholetail Scampi chips, garden peas, tartare sauce. £12.00

Steak and Gem Ale Pie mashed potato, seasonal greens, onion gravy. £13.00

Thai Yellow Chicken Curry homemade curry sauce, red peppers, mangetout, steamed rice, homecooked prawn crackers. £14.50

### **DESSERTS**

Sticky Toffee Pudding rich toffee sauce, salted caramel ice cream. (v) £6.00

Triple Chocolate Brownie raspberry coulis, Cornish clotted cream. £6.00

Winter Berry Mess meringue shards, Chantilly cream, winter fruits, chocolate sauce. £6.00

Cornish Sea Salt Chocolate Truffle Torte spiced ginger base, clotted cream, fruit coulis. £6.00

West Country Ice Cream chocolate, strawberry, vanilla or salted caramel. (v) £2.00 per scoop

(v) vegetarian / (vo) vegetarian option / (vg) vegan / (vgo) vegan option.
\*Information about all other allergens is recorded and available upon request.
Please note we take steps to minimise the risk of cross-contamination when
preparing your food, however we do not have specific allergen-free zones in our
kitchens. If you would like further information on our preparation methods,
please ask one of our team members.

This is a recyclable, single-use menu printed on 100% recycled paper.

# **SANDWICHES AND WRAPS**

Available from 12-5pm. Served with salad garnish and fries.

Atlantic Prawns seafood sauce, crisp lettuce. £10.00

Southern Fried Chicken Wrap crisp lettuce, cheese slice, mayo. £9.00

Beetroot Falafel Wrap carrot tapenade, crisp lettuce, tomato. (vg) £9.00

Mature Cheddar Cheese Tribute ale chutney. (v) £9.00

### SIDES

Chips (vg) £3.50 / Fries (vg) £3.50
Cheesy Chips (v) £4.50 / Side Salad (vg) £3.50
Seasonal Vegetables (vg) £4.00
Garlic Bread (vg) £3.00
Invisible Chips - 0% Fat, 100% Hospitality £2.00\*\*

\*\*All proceeds raised from invisible chips sales will be donated to Hospitality Action, which is helping people in hospitality worst affected by the Covid crisis. Thanks for chipping in.

Visit **hospitalityaction.org.uk** for more details.