



The Nibbles

Bread – Whipped Butter 3.5
Battered Whitebait – Lemon & Dill Mayo 4.5
Roast Garlic Arancini -Tomato 4.5
Tempura Cauliflower – Truffle Mayo 4
Harlequin Olives 4.5

The Starters

Parsnip Soup – Parsnip Crisps – Bread - 7.5
Smoked Pigeon Breast | Beetroot – Hazelnut Dukkah - 9
Pumpkin Risotto | Truffle – Parmesan Crisp - 8.5
Pan-Fried Mackerel | Fennel – Lemon - Chive – 8

The Sides

Chunky Chips 4
Truffled Parmesan Chips 5
Buttered Kale & Tenderstem 4
Mixed Leaves 3.5

2 Courses - £25 3 Courses - £29

The Set Menu

Parsnip Soup – Parsnip Crisps – Bread
Pan-Fried Mackerel | Fennel – Lemon - Chive
-
Pan-Fried Hake | Butterbean – Chorizo –
White Wine - Chive Butter
Peppered Pork Tenderloin | Black Pudding –
Creamed Potato – Honey Roasted Parsnip –
Red Wine Jus
-
Honey Cake | Spiced Pear – Rum & Raisin Ice
Cream
Sticky Toffee Pudding | Caramel Sauce
– Clotted Cream

The Mains

Peppered Pork Tenderloin | Black Pudding – Creamed Potato -
Honey Roast Parsnip Puree – Red Wine Jus - 19.5
Pan-Fried Hake | Butterbean – Chorizo – White Wine – Chive
Butter 18.5
8oz Devonshire Rump Steak | Chunky Chips – Onion Rings
– Leaves – Smoked Sauce - 23.5
Battered Cornish Haddock | Chunky Chips – Mushy Pea –
Lemon 15
Roast Cauliflower | Tenderstem – Carrot –
Chive – Parmesan – White Wine Veloute 17
Beef & Chorizo Burger | Chunky Chips – Onion Mayo
– Celeriac Slaw 15.5

The Puds

Cheese | (Vintage Twanger – Bath Soft –
Whitewood) Biscuits – Chutney – Pickled
Celery 9.5
Sticky Toffee Pudding | Caramel Sauce –
Clotted Cream 8.5
Honey Cake | Spiced Pear – Rum & Raisin Ice
Cream 8
Dark Chocolate Terrine | Chocolate Soil –
Cherry Ice Cream 8.5

The Dartmoor Ice Cream Company

(£2 Per Scoop)
Salted Caramel
Madagascar Vanilla
Ginger

Please Note All Of Our Meat Is Served Pink

Allergy Information – Some Of Our Food Contains Nuts and Other Allergens.

*A discretionary service charge of 10% will be
added to your final bill*

