



Lunch Menu

Nibbles All £5

Tempura Prawns – Chilli Jam
Breaded Halloumi _ Smoked Garlic Aioli
Battered Whitebait – Curry Mayo
Ham Hock & Applewood Croquette
Harlequin Olives
House Bread – Balsamic & Olive Oil

Smoked Haddock & Hake Fishcakes | Lemon Mayo - Leaves 10
Three Cheese Ploughman's | Crusty Bread – Pickles – Jail Ale Chutney – Piccalilli –
Mixed Leaves – Gherkin – Beer Pickled Onions 13.5
Chicken Caesar Salad | Anchovy – Crouton – Aged Parmesan 14
Battered Devon Cod | Skin on Fries – Mushy Pea – Lemon – Tartar 16.5
Beef Burger | Skin on Fries – Smoked Applewood Cheese – Celeriac Remoulade –
Salad 15
10oz 28 Day Aged Rump Steak | Skin on Fries – Caramelised Onions – Mixed Leaves
– Smoked Sauce 27
Goats Cheese, Avocado & Pesto Sandwich | Skin on Fries – Leaves 12.5

Skin on Fries 4.5
Seasonal Vegetables – Roasted Garlic Butter 4.5
Parmesan & Truffle Fries – 5
Mixed Leaves – Thyme Dressing 3.5

Puds

Sticky Toffee Pudding | Toffee & Pecan Sauce – Clotted Cream 9
Dark Chocolate Cheesecake | Lemongrass Ice Cream 8.5
Honey Roasted Peach | Caramelised White Chocolate - Yoghurt Sorbet 8.5
Rose Pannacotta | Raspberry – Honey – Oats 8
Cheese Board | (Godminster Cheddar – Cornish Blue – Driftwood) Biscuits – Pickled
Celery – Jail Ale Chutney 10

*Allergy information: some of our food may contain nuts and other allergies
A discretionary service charge of 10% will be added to your final bill.*

