

Bar Nibbles - £6.00 each

Homemade focaccia / Sun blushed tomato hummus & sourdough pitta / Marinated mixed olives

Starters

Soup of the day with homemade focaccia	£ 8.50
Classic prawn cocktail with apple, celery, mixed leaf salad and Marie Rose sauce	£12.50
"Cheese & ham" toasted crumpet , Serrano ham, fig, gruyere cheese	£12.50
Velvety duck liver parfait with toast, gherkin and chutney	£11.50
Tiger prawns wrapped in filo pastry dressed with a sweet chili sauce and salad	£12.50
Mushroom and tarragon paté with roasted grapes and chestnuts	£9.50

Pub classics

House steak burger , with Gruyère cheese served with chips, salad, onion ring and relish *	£23.95
Hungarian style goulash served with sour cream, creamy mash and garden peas	£22.50
Beer battered haddock landed by Joy of Ladram, with chips, mushy peas, and home-made tartare sauce *	£23.95
Wholetail scampi from Whitby served with tartar sauce, salad and fries *	£23.95
Chicken quesadilla – filled with chicken, sweetcorn, jalapenos, salsa and cheese, served with sour cream dip, skinny fries and salad	£22.50
House baked gammon (served cold), free range eggs, chips & garden peas	£18.50

December Roasts

Duo of house baked gammon and free-range Exeter turkey	£28.00
Free-range Exeter turkey crown with traditional trimmings*	£28.00
Homemade nut roast with and caramelized onion gravy *	£21.50

All our roasts are served with roasted potatoes, seasonal veg and plenty of gravy

Meat main courses

Three little pigs - slow cooked belly pork, local pork sausage and a pork cheek served with wholegrain mashed potato, seasonal veg and gravy	£26.50
Duck breast (served pink) with plum and red wine sauce, Dauphinoise potato, tenderstem broccoli and carrot puree	£27.00
West country sirloin steak (8oz) flat mushroom, roast vine tomatoes, hand cut fries & onion rings ...why not add a peppercorn sauce	£34.50 £ 3.50
Pan roasted pheasant breast with mustard mash, cider gravy & seasonal vegetables	£21.50

Fresh from the sea

Catch of the day landed by Brixham day boats with caper butter, new potatoes and salad	£25.50
Salmon and chive fishcakes served with skinny fries and salad (<i>a lighter meal</i>)	£18.95
Monkfish coconut curry landed by Resolute, with pilau rice and a naan bread	£26.00
Seafood tagliatelle with cod, salmon and prawns in a creamy white wine sauce	£26.00

Veggie dishes

Fragrant vegetable and chickpea curry with pilau rice and naan bread	£22.50
Warm poke bowl – griddled halloumi, roasted butternut squash, tenderstem broccoli, roasted chickpeas, beetroot, Quinoa, hummus and olives, avocado, pomegranate seeds and sourdough pitta ... make it vegan with marinated tofu	£22.50

Sandwiches and baguettes – until 6pm daily

Prawn and Marie rose baguette	£12.95
Steak and onion baguette	£16.25
Cheese and salad baguette	£12.50
Bacon, brie & cranberry baguette	£14.00
... add a portion of fries to any sandwich	£ 4.00

Homemade desserts £11.00 (*unless otherwise stated*)

Chef Verity's Christmas pudding with brandy custard and clotted cream

Great with our Sichel Sauternes dessert wine £9.75 for 50ml

Baked chocolate-orange cheesecake

Pair with our Rutherglen muscat £9.75 for 50ml

Apple crumble trifle, ginger sponge, stewed spiced apples, caramel sauce, custard and cream with a crumble topping

Great with our Sichel Sauternes dessert wine £9.75 for 50ml

Sticky toffee pudding Christmas style with rum, raisins and cinnamon ice cream

Great with our Sichel Sauternes dessert wine £9.75 for 50ml

Trio of lemon Lemon tart, lemon posset and a scoop of lemon sorbet

Pair with our Rutherglen muscat £9.75 for 50ml

Bens Farm Shop marzipan topped mince pies with clotted cream or custard	£4.50
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Homemade spiced apple cake served with warm custard	£7.50
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Cakes

...please ask for today's choice

Ice cream affogatos

Classic ; vanilla ice cream, whipped cream, espresso	£ 8.95
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PX Sherry ; vanilla ice cream and PX luscious sherry	£ 9.25
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Baileys ; golden crunch ice cream with a shot of Baileys	£ 9.25
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Ice creams and sorbets - 3 scoops of local ice creams or sorbets – you choose	£ 9.50
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Ice cream flavours: Madagascan vanilla, Belgian chocolate, or golden crunch

Sorbet flavours: lemon & lime or mango

Vegan ice cream flavours: chocolate or vanilla

Cheese of the week – 'Cornish Yarg' – <i>Lynher Dairies</i>	£10.95
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A Semi-hard, nettles covered, hand-made in open vats cow's milk

Served with quince jelly, crackers and grapes