

Sharing Platters

Garlic and Rosemary studded baked camembert, with toasted sourdough	11
Antipasti – selection of cured meat and marinated harlequin olives with toasted sour dough bread	7.75
Rollmops	2.50

Appetizers

Homemade soup served with crusty bread (V)	5.5
Crispy Squid with a mirin, spring onion & chilli dipping sauce	7
Leek and Ham Hock terrine, homemade piccalilli & toasted sourdough	7
Red Onion and goats cheese puff pastry tart served with dressed salad leaves	6.50
Salcombe crab dressed in lime mayo with Avocado & baked tortillas	8.50
Pate of the day with homemade chutney, dressed salad leaves and toasted granary bread	7.00

MAINS

Slow Cooked Pork Belly, smoked garlic mash, curly kale, wholegrain mustard cream sauce	14.50
Roast Devon Chicken Supreme, chorizo, sautéed potatoes, wilted spinach & tomato ragu	14.50
Carbonara – Linguine tossed in a creamy garlic sauce with ham and button mushrooms <i>(Add garlic bread 1.50)</i>	12
Puy Lentil & Root vegetable shepherds' pie with winter greens	11.5
Toulouse cassoulet - shredded confit duck, pork belly, Toulouse sausages, haricot beans, garlic and parsley crumb	15.50
Butchers Choice Sausages, chive mash with onion gravy and winter greens	12
Homemade beef burger topped Cheddar cheese, skinny fries, tomato chutney & coleslaw <i>(add bacon for £1)</i>	12
Palmer's Beer battered Fresh Brixham Fish and Chips, crushed peas and homemade tartare sauce	13
Classic mash topped Fish Pie with smoked haddock, cod, salmon & tiger prawns, served with winter greens	13.5
Fresh pan-fried Sea Bass, samphire, new potatoes and lemon butter	17
28 day aged 8oz Devon Rump Steak, rocket, thick cut chips & onion rings; pepper or blue cheese sauce	20

Side Orders

Chips 3/ Cheesy chips 3.5/ Garlic Bread 3/ Garlic Cheese Bread 3.5/ Winter Greens 3.5/
Vegetables sautéed in a spicy dressing 2/ buttered new potatoes 3.5/ mash potatoes 3/green salad 3

Desserts

Double Deluxe homemade Chocolate Brownie, velvety chocolate sauce and homemade vanilla ice cream	6.50
Bread & Butter pudding with English custard	6.50
Cornish Salted Treacle Tart with Devonshire clotted cream ice cream	6.50
Sticky Toffee pudding, butterscotch sauce & vanilla ice cream	6.50
Fresh Fruit Salad with clotted cream	5.50

Homemade Ice Cream

Our homemade ice creams are made with minimal alcohol; non-alcoholic flavors available on request.	
1 scoop	2.50
2 scoops	4.50
3 scoop	5.50

Honeycomb, Chocolate & Cocoa Nib, Stem Ginger, Blackberry Ripple, Vanilla

Cheese board PTO

Lunch Specials – available Monday - Saturday from 12 noon

- Sea Trout Club Sandwich – grilled bacon, roast chicken, baby gem, tomato & fries 10
- Salt Beef open sandwich – salt beef dressed in honey and mustard on toasted Sourdough with skinny fries 10
- Smoked Salmon & cream cheese 8.50
- Cheddar & homemade chutney (v) 6.50
- Fresh bread crumbed Fish Fingers with tartare sauce and rocket in white bloomer bread served with skinny fries 9
- Chef Choice Sausage and Mash 9
- Puy Lentil & Root vegetable shepherds' pie 9

Cheese Board

A selection of 3 West Country Cheeses served with crackers, homemade apple chutney & red grapes 9.50

Devon Blue

Made near Totnes, a clean, buttery, rounded depth of flavor

Sharpham Rustic Chive and Garlic

Semi-hard, unpasteurized cheese made with Jersey cow milk. It has a real savory depth of flavor due to the fresh pureed garlic, complementing the creamy character of the cheese

Wookey Hole Cave Matured Cheddar

Traditional PDO cheddar, matured naturally in Somerset Caves, the environment ensures they remain mouth-wateringly moist and packed full of the distinctive earthy and nutty flavors of the cave

Sharpham Brie

Made near Totnes, salt stater cultures and vegetarian rennet

Ports

Grahams Fine Ruby 3.25

Taylor's LBV 2010 Late Vintage 3.75

Dessert Wine – Tabali reserve late harvest Muscat

Limari Valley Chilli 09 5.5(100ml)

All food prepared in an environment where gluten is present. For full allergen information please ask a manager. All prices inclusive of VAT at current rate

