



Evening Specials

Served 18.00-21.00 Sunday – Thursday, 18.00-21.30 Friday – Saturday

Starters

Caramelised fennel

fennel purée, almond puree, confit orange £8 (v)(gf)(df)

Tiger prawns

squid, aioli £9

Beef carpaccio

sun blushed tomato, rocket, truffle vinaigrette £9 (gf*)

Mains

Mushroom tagliatelle

hen of the wood, Parmesan £15 (v)

Creedy Carver duck breast

puy lentils, cavolo nero, beetroot, red wine jus £18¾

Hake

potato terrine, samphire, brown shrimp, beurre noisette £16 (gf)

Rump of lamb

pomme anna, summer vegetables, Feta £22

Fillet of beef

chips, bearnaise sauce, Fare of the Field salad £28 (gf)

Keeping it local...

We support local farmers, producers and suppliers by buying as much of the produce we sell across our full menu from them. Almost everything we serve is homemade by our talented team of chefs.

Companies we purchase from include:

Dartmoor Farmers' Association (www.dartmoorfarmers.co.uk)

Dart Fresh Produce (www.dartfreshproduce.co.uk)

Williams Farm Eggs, Chagford

MC Kelly, Elston Farm, Crediton (www.mckelly.co.uk)

S&J Fisheries, Plymouth (www.sandjfisheries.co.uk)

Hawkridge Farmhouse Dairy, Crediton (www.hawkridge.uk.com)

Forest Produce, Honiton (www.forestproduce.com)

J&R Food Service, Exeter (www.jrfoodservice.co.uk)

Full allergen information available on request:

(v) – Vegetarian (ve) – Vegan (ve)* - suitable for vegans with modifications

(gf) – Suitable for coeliacs (gf)* - suitable for coeliacs with modifications

(df*) – dairy free with modifications



Bar Menu

continued...

Sides

- Greek salad £4
- Padstow leaf salad £3
- Onion rings £3
- Buttered new potatoes £3
- Roasted Mediterranean vegetables £3
- Buttered greens £3
- Three Crowns chips £3
- Coleslaw £2

Sandwiches

Served 12:00-18:00

- Handpicked white crab meat, mayo, leaves £10½
- Fish finger, goujons, lemon mayo £10½
- BLT, bacon, lettuce, tomato £8
- Ham, red onion marmalade £7
- Mature Cheddar, cave aged cheddar, tomato £7
- Buffalo mozzarella, tomato & pesto £7
- Served on freshly baked white or granary bread*
- Three Crowns Ploughman's £10½

Afternoon Tea

Served 14:30-18:00

- Devon Cream Tea, two home-baked scones, Langage Farm clotted cream, Hogs Bottom strawberry jam £5½ **Choice of tea or coffee**

(MSC) Denoted Marine Stewardship Council certified sustainable

(V) Vegetarian (VE) Vegan

(GF) Gluten free

(GF) Can be gluten free on request*

Allergen information is available on request