



Pub Classics

Served 12-14.30 & 18.00-21.00 Sunday–Thursday and 12-14.30 & 18.00-21.30 Friday–Saturday

Nibbles

- Mixed marinated olives £3½ (ve)
- Cream cheese stuffed peppers £3½ (v)
- Chargrilled marinated artichokes £4 (ve)
- Freshly baked breads £2 (v)

Starter

- Soup of the day
freshly baked bread £6 (v)
- Shell on King Prawns
wild garlic and caper butter, freshly baked bread £9
- Scotch egg
hens egg, pork sausage, black pudding, piccalilli £8

Sharing platters

- Mezze
chargrilled artichokes, cream cheese stuffed peppers, olives, green beans, houmous, freshly baked bread £16 (v)
- Seafood
selection of market fish, pickled, cured, smoked, freshly baked bread £18
- Charcuterie
selection of cured meats, pickles, chipotle mayo, freshly baked bread £18 (df) (gf*)

Mains

- Dartmoor 8oz Rump Steak
onion confit, watercress salad, red wine jus and dauphinoise or chips £18 (gf)
- Dartmoor 8oz Sirloin steak
onion confit, watercress salad, red wine jus and dauphinoise or chips £22 (gf)

Fish and Chips

a large 10 – 12 oz Tribute ale battered fillet of cod, chips, crushed peas, tartare sauce £12½

Trio of sausage and mash

pork and chutney, venison, pork and leek, spring onion and chive mash, onion gravy £12

Goats Cheese and Mushroom Stuffed Tomato

quinoa, salad £13 (v)

8oz Homemade Dartmoor steak burger

pretzel bun, gherkin, coleslaw, red onion marmalade, chips £12 (gf*)
cheese £1 bacon £1

Classic Caesar salad

anchovies, lettuce, bacon, chicken, croutons £11 (gf*)

Hickory smoked duck breast salad

salad, croutons, pomegranate £13 (gf*)

Sides £3½

Green bean almondine (v) Dressed leaf salad (v) Chips (v)