

MAIN MENU

SMALL PLATES

Try our small plates as a starter, or share 3-4 dishes per person as a meal. Please note: tapas and main courses cannot be mixed and matched for parties over 4 people.

Homemade soup with warm bread roll & butter	£6	Patatas bravas - fried potatoes with spicy tomato sauce	£5
Vegetable spring rolls with sweet chilli sauce	£6	Breaded Camembert wedges with cranberry sauce	£7
Sausages wrapped in bacon with apple sauce	£6	Chef's croquettes of the day	£7
Katsu curry chicken - breaded chicken in katsu sauce	£6	Chorizo al vino tinto - Spanish sausage in red wine & honey	£7
Duck spring rolls with hoisin sauce	£7	Beef meatballs in a rich tomato ragout	£6
Buffalo cauliflower with curried mayonnaise	£7	Hot & spicy chicken wings with garlic aioli	£7
Salt & pepper calamari with tartare sauce	£7	Breaded prawns with garlic mayonnaise	£7
Beer-battered cod goujons with tartare sauce	£9	Breaded mushrooms with garlic mayonnaise	£6

MAIN COURSES

Fish of the day with herb-crushed new potatoes, seasonal vegetables & Chardonnay cream sauce	£18
Braised beef with creamy mashed potatoes, seasonal vegetables & red wine jus	£21
8oz rump steak with confit plum tomato, mushroom, hand-cut chips & garlic butter	£23
7oz fillet steak with confit tomato, mushroom & hand-cut chips	£30

Lamb rump on minted mashed potatoes with seasonal vegetables & redcurrant jus	£23
Breaded scampi with hand-cut chips, mushy peas & tartare sauce	£14
Chicken breast with crushed new potatoes & white wine cream sauce	£18
Beef burger with cheese, brioche bun, fries, salad & relish	£17
Mediterranean vegetable tart with sweet potato fries, side salad & tomato relish	£16
Steak & ale pie with hand-cut chips, seasonal vegetables & rich gravy (please allow 25 minutes)	£17
Cheese, onion & potato pie with hand-cut chips & baked beans (please allow 25 minutes)	£16
Beer-battered cod with hand-cut chips, mushy peas & tartare sauce	£18
Spicy vegetable burger with brioche bun, fries, salad & relish	£12

SIDES

Garlic ciabatta	£6	Garlic ciabatta with cheese	£7
Hand-cut chips	£5	Salt & pepper chips	£6
French fries	£5	Sweet potato fries	£6
Onion rings	£6	Side salad	£6
Tenderstem broccoli in soy sauce & chilli	£7	Carrots with honey & lemon	£7

AFTERNOON TEA

Served Wednesday to Saturday, 12-4pm

48 hours' notice required

£15 per person

All dishes are prepared fresh to order using locally sourced ingredients where possible. Minor wait times may occur during peak periods. Fish and poultry dishes may contain small bones.

Please tell your server about any allergies or dietary requirements before ordering.

SET MENU

Available 12-6pm Wednesday to Saturday

STARTERS	MAIN COURSES	DESSERTS
<ul style="list-style-type: none">• Breaded mushrooms with garlic mayonnaise• Chorizo with onions, honey & Merlot, served on garlic ciabatta• Coated whitebait with petite salad & tartare sauce• Soup of the day with warm bread roll & butter	<ul style="list-style-type: none">• Steak frites - tenderised steak with fries, side salad & homemade chimichurri sauce• Beef chilli served with basmati rice & garlic ciabatta• Fishcake of the day with buttery new potatoes, tenderstem broccoli & lemon herb mayonnaise• Chef's pasta of the day (vegetarian)	<ul style="list-style-type: none">• Profiteroles with chocolate sauce• Lemon meringue pie with berry compote• Jam sponge pudding with vanilla ice cream• Chef's dessert of the day

2 Courses £20 | 3 Courses £25

CIABATTAS

Add a side bowl of soup for £3

Tuna & cheese melt with fries & a side salad	£12
Fish goujons & tartare sauce with fries & a side salad	£12
Crispy chicken with fries & a side salad	£12
Brie cheese & cranberry with fries & a side salad	£12
Steak with caramelised red onion with fries & a side salad	£13

DESSERTS

Chocolate brownie with vanilla ice cream & chocolate sauce	£7
Dessert of the day	£7
Sticky toffee pudding with toffee sauce & honeycomb ice cream	£7
Chef's cheesecake of the day	£7
3 scoops of Devon-made ice cream or sorbet with a Rossini curl	£6

Ice cream & sorbet flavours: Madagascan vanilla, honeycomb, chunky chocolate, strawberry, raspberry sorbet and passionfruit sorbet.

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HOT DRINKS

Espresso **£3**

Macchiato **£3.75**

Flat White **£3.75**

Mocha **£3.95**

Pot of tea **£2.95**

Hot Chocolate **£3.95**

Double Espresso **£3.50**

Latte **£3.95**

Cappuccino **£3.85**

Americano **£3.75**

Special Teas **£3.50**

Luxury Hot Chocolate **£4.50**

CHILDREN'S MENU

STARTERS

Garlic ciabatta	£4
Garlic ciabatta with cheese	£5
Soup of the day with a bread roll & butter	£5

MAIN COURSES

Breaded chicken goujons with fries & beans	£7
Battered fish goujons with fries & garden peas	£7
Beef burger topped with cheese in a toasted bun, served with fries	£7
Pasta with tomato & herb sauce	£7

DESSERTS

2 scoops of ice cream with a biscuit wafer	£4
Chocolate brownie with ice cream	£4
Belgian waffle with ice cream	£4

ALLERGY NOTICE

Although we take great care, our kitchen regularly handles nuts and other allergens, so we cannot guarantee that any dish is completely allergen-free. Please speak to a member of the team before ordering if you have any allergy or dietary requirements.

Please tell your server about any allergies or dietary requirements before ordering.