

STARTERS

SOUP OF THE DAY (V) £6.95
With crusty bread

BREADED WHITEBAIT £8.95
Home-made tartare sauce and malted stone-baked baguette

HAM HOCK, PICKLED CARROT & MUSTARD TERRINE £8.95
With melba toast and piccalilli

MAIN COURSES

HOME-COOKED HAM AND EGGS (GF) £12.95
With local eggs and chips

WHOLETAIL BREADED SCAMPI £13.95
Chips, peas and home-made tartare sauce

BEER BATTERED FISH AND CHIPS £16.95
Fresh Brixham 'Catch of the Day' with chips, garden peas and home-made tartare sauce

HOME-MADE BEEF LASAGNE £13.95
Mixed salad, garlic ciabatta and coleslaw

HOME-MADE VEGETABLE LASAGNE (V) £13.95
Mixed salad, garlic ciabatta and coleslaw

CHRISTMAS PASTY £11.95
Shortcrust pastry pasty filled with turkey, bacon, stuffing and sausage, served with chips, peas and gravy

CURRIED VEGETABLE PASTY (GF)(Vg) £13.95
Chips, mixed salad and vegan coleslaw

PLOUGHMANS, SALADS &

LIGHT BITES

TRADITIONAL PLOUGHMANS £12.95
Home-cooked Ham OR Westcountry Cheddar Cheese OR both!

Served with Devon chutney, stone-baked malted baguette, salad, pickled onion and coleslaw

WARM HOME-MADE FALAFELS (GF)(Vg) £13.95
Warm home-made falafels with mixed salad, Devon 'fire' chutney, vegan coleslaw, houmous and gluten free pitta bread

HOME-MADE LAMB KOFTAS (GF) £14.95
Lamb Koftas with mixed salad, Devon 'fire' chutney, coleslaw, houmous and gluten free pitta bread

BRIE AND CARAMELISED RED ONION TART (GF)(V) £11.95
With mixed salad and coleslaw

SMOKED FISH PLATTER £17.95
Smoked mackerel, halibut, salmon and trout from the Severn and Wye Smokery, with mixed salad, horseradish cream and malted stone-baked baguette

NACHOS (V) £11.95
Corn chips, with melted cheese, salsa, guacamole, sour cream and chillis

CHILLI BEEF NACHOS £14.95
Corn chips, with melted cheese, salsa, guacamole, sour cream, home-made chilli beef and chillis

BURGERS

All our burgers are 8oz, made with Westcountry Butcher's Beef and come with chips, mixed salad, tomato relish and coleslaw.

CHEESE BURGER	£13.95
CHEESE & BACK BACON BURGER	£14.95
BROAD BEAN, PEA & SPINACH BURGER (Vg)	£13.95

STONE-BAKED BAGUETTES

Malted baguettes, accompanied with salad garnish, coleslaw and salted crisps.

HOME-COOKED HAM AND TOMATO	£10.00
WESTCOUNTRY CHEDDAR CHEESE & DEVON CHUTNEY (V)	£10.00
PRAWN MARIE ROSE	£11.50
TUNA MAYONNAISE	£10.00
CORONATION CHICKPEA (Vg)	£10.00
PIGS IN BLANKETS WITH CRANBERRY SAUCE	£10.00

SIDES

CHIPS	£4.25
CHEESY CHIPS	£5.25
ONION RINGS	£4.25
SIDE SALAD	£3.50
COLESLAW	£3.50
GARLIC CIABATTA	£4.25
GARLIC AND CHEESE CIABATTA	£5.25

CHILDREN'S MENU

WESTCOUNTRY PORK SAUSAGES With chips and peas	£7.95
GOLDEN CHICKEN NUGGETS Chicken breast pieces in batter, with chips and peas	£7.95
WHOLETAIL BREADED SCAMPI With chips and peas	£7.95
MAC 'N' CHEESE (V) With garlic ciabatta	£7.95
HOME-COOKED HAM & LOCAL EGG (GF) With chips	£7.95

DESSERTS

APPLE AND BERRY CRUMBLE	£6.95
PROFITEROLES (GF)	£6.95
FERRERO ROCHER CHEESECAKE	£7.50
XMAS PUDDING WITH BRANDY BUTTER	£6.95
All above served with a choice of Clotted Cream, Ice-Cream or Custard	
CHERRY MERINGUE ICE-CREAM (GF) SUNDAE	£6.95
ST CLEMENTS SORBET (GF) (Vg)	£5.95

CAKES

DEVONSHIRE CREAM TEA £7.95

Two homemade scones, Devonshire clotted cream, strawberry jam and a pot of tea for one.

DEVONSHIRE CREAM COFFEE £8.50

Two homemade scones, Devonshire clotted cream, strawberry jam and a mug of hand roasted Devon coffee

RAMBLEJACK (GF) (Vg) £3.95

dates, oats, walnuts, topped with chocolate.

SPICED APPLE CAKE £3.75

WARM MINCE PIE & BRANDY BUTTER £2.50

CHOCOLATE & ALMOND XMAS CUPCAKE £3.50

FARMER TOM'S ICE CREAM &

SORBET TUBS £3.00/120ML

CLOTTED CREAM VANILLA

STRAWBERRY

DOUBLE CHOCOLATE

HONEYCOMB

CHOCOLATE COCONUT (PLANT BASED)

LEMON SORBET

BAR SNACKS

CRISPS & NUTS - VARIOUS, PLEASE ASK £1.30

PORK SCRATCHINGS £2.20

MINI CHEDDARS £2.00

CHOCOLATE BARS £1.20

ALLERGEN ADVICE

You **MUST** always advise a member of staff upon ordering of any special dietary requirements, including intolerances and allergies.

Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross contamination, we **CANNOT** guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk

GF – Gluten Free

V – Vegetarian

Vg – Vegan

Please ask about gluten free alternatives