

STARTERS

SOUP OF THE DAY (V) £6.95

Stone-baked baguette

BREADED WHITEBAIT £9.95

Home-made tartare sauce and stone-baked baguette

BAKED CAMEMBERT (V) £9.95

Confit garlic, red onion marmalade and melba toast

SALT AND PEPPER SQUID £9.95

Garlic aioli

MAIN COURSES

SHORTCRUST STEAK AND ALE PIE £16.95

Mashed potato, steamed broccoli and gravy

BEER BATTERED FISH AND CHIPS £17.95

Fresh 'Catch of the Day' with chips, garden peas and home-made tartare sauce

HOME-MADE BEEF LASAGNE £15.95

Mixed salad, garlic ciabatta and coleslaw

HOME-MADE VEGETABLE LASAGNE (V) £15.95

Mixed salad, garlic ciabatta and coleslaw

HOME-COOKED HAM AND EGGS (GF) £13.95

Local eggs and chips

WHOLETAIL BREADED SCAMPI £15.95

Chips, peas and home-made tartare sauce

BRIE AND ONION TART (GF)(V) £14.95

Mixed salad, chips and coleslaw

PLOUGHMANS & SALADS

TRADITIONAL PLOUGHMANS £13.50

Home-cooked Ham OR Westcountry Cheddar Cheese OR both!

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

SPICY CORN FRITTERS (GF)(Vg) £14.95

Mixed salad, Devon 'fire' chutney, vegan coleslaw, houmous and gluten free pitta bread

HOME-MADE LAMB KOFTAS (GF) £14.95

Mixed salad, Devon 'fire' chutney, vegan coleslaw, houmous and gluten free pitta bread

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

BEETROOT AND

STILTON SALAD (V)(GF) £9.95

Pine nuts, walnuts and balsamic dressing

SNACKS

NACHOS (V)(GF)

Corn chips, with melted cheese, salsa, guacamole, sour cream and chillis

SMALL £ 9.95

LARGE £12.95

ADD HOME-MADE CHILLIBEEF (GF) £3.00

TRADITIONAL CORNISH PASTY £8.50

CURRIED VEGETABLE PASTY (GF)(Vg) £8.95

CHRISTMAS PASTY £8.95

Turkey, Bacon, Sausage and Stuffing



BURGERS

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

CHEESE BURGER £15.50

CHEESE & SMOKED STREAKY BACON BURGER £16.50

BROAD BEAN, PEA & SPINACH BURGER (V) £15.50
with tomato slices and cheese

STONE-BAKED BAGUETTES

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

HOME-COOKED HAM AND TOMATO £10.95

WESTCOUNTRY CHEDDAR CHEESE & DEVON CHUTNEY (V) £10.95

PIGS IN BLANKETS £12.50

PRAWN MARIE ROSE £12.50

TUNA MAYONNAISE £10.95

VEGAN CREAM CHEESE AND ROASTED PEPPERS (Vg) £10.95

SIDES

CHIPS (GF)(Vg) £4.50

CHEESY CHIPS (GF)(V) £5.50

ONION RINGS £4.50

SIDE SALAD (GF)(Vg) £3.95

COLESLAW (GF)(V) £3.50

GARLIC CIABATTA (V) £4.50

GARLIC AND CHEESE CIABATTA (V) £5.50

CHILDREN'S MENU

WESTCOUNTRY PORK SAUSAGES £8.75
Chips and peas

GOLDEN CHICKEN NUGGETS £8.75
Chicken breast pieces in batter

WHOLETAIL BREADED SCAMPI £8.75
Chips and peas

MAC 'N' CHEESE (V) £8.75
Garlic ciabatta

HOME-COOKED HAM & LOCAL EGG (GF) £8.75
Local egg and chips

DESSERTS

APRICOT, APPLE AND PEACH CRUMBLE (V) £7.50

CHRISTMAS PUDDING (V) £7.50

PROFITEROLES (GF)(V) £7.50

All above served with a choice of clotted cream, ice-cream or custard

MANGO SORBET (GF)(Vg) £5.95

CHOCOLATE ORANGE POT (GF)(Vg) £7.50
with vegan coconut and honeycomb ice-cream

WINTER BERRY ETON MESS (GF) £7.50

CAKES

DEVONSHIRE CREAM TEA (V) £8.50

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

DEVONSHIRE CREAM COFFEE (V) £8.95

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.

HOME-MADE SPICED APPLE CAKE (V) £3.95

HOME-MADE MINCE PIE £2.95

HOME-MADE ROCKY ROAD (GF) £3.95

FARMER TOM'S ICE CREAM

& SORBET TUBS £3.50/120ML

CLOTTED CREAM VANILLA

STRAWBERRY

DOUBLE CHOCOLATE

HONEYCOMB

CHOCOLATE COCONUT (PLANT BASED)

LEMON SORBET

BAR SNACKS

CRISPS - VARIOUS, PLEASE ASK £1.40

NUTS - VARIOUS, PLEASE ASK £1.40

PORK SCRATCHINGS £2.50

MINI CHEDDARS £2.20

CHOCOLATE BARS £1.30



ALLERGEN ADVICE

When ordering you **MUST** always advise a member of staff of any special dietary requirements, including intolerances and allergies. Our trained staff will advise you, where possible, 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

