

## To Start

### Homemade Breads

With oils & butter (V) £7

### Mixed Olives (GF/VE) £5

### White Bean Hummus

Tempura vegetables & our Korean bbq sauce (GF/VE)  
£6.50

### Pan Seared Scallop

Pea puree, coriander butter & crispy prosciutto (GF)  
£8

### Crispy Confit Chicken Wings

Cauliflower puree & oriental style dressing (GF)  
£6.50

### Griddled Asparagus

Crispy duck egg, toasted brioche & citrus dressing (GF)  
£8

### Monkfish Scampi

With wild garlic mayonnaise (GF)  
£8

## From the Field:

### Wood Pigeon

2 breasts wrapped in crispy potato, carrot puree, smoked  
bacon, brioche salad & red wine jus (GF)  
£20

### Rump Of Devon Lamb

Beetroot boulangere potato, tender-stem broccoli,  
confit shallot puree & chimichurri dressing (GF)  
£25

### Slow Braised Pork Belly

Sautéed pak choi, apple fritters, potato croquettes  
& spring onion salsa verde  
£22

## From the Garden:

### Roasted Cauliflower Steak

Cherry vine tomatoes, field mushroom, rocket,  
triple cooked chips & chimichurri dressing (GF/VE)  
£22

### Indian Pastry Parcel

Apple, leek & lentil hash, beetroot boulangere, confit shallot  
puree, tender stem broccoli & sauce vierge (V)  
£20

### Sweet Potato & Coconut Curry

Cauliflower & lentils, pickled cucumber,  
mango chutney, fragrant rice & naan (VE)  
£20

## Sides:

Fries (GF/VE) £5

Triple cooked chips (GF/VE) £6

Beetroot boulangere (GF/V) £6

Buttered new potatoes (GF/V) £5

Seasonal greens (GF/V) £5

## Afters:

### Apple & Rhubarb Crumble

Vanilla anglaise & clotted cream (V)  
£9

### Warm chocolate Tart

Raspberry sorbet & marinated oranges (V)  
£9

### Ice Cream Sundae's To Share:

#### Chocolate Brownie

Brownie pieces, vanilla cream, vanilla & brownie ice cream,  
chocolate sauce (GF/V)  
£12

## From the Sea:

### Steamed Fillet Of Sole

King prawn mousse, crème fraiche potatoes, vegetables  
ribbons & white wine sauce (GF)  
£24

### Roasted Hake

Crushed peas, samphire, coriander linguine & roasted red  
pepper sauce (GF)  
£22

### Asian Seafood Curry

Fragrant rice, pickled cucumber, mango chutney & naan  
£22

## Classics:

### Soup Of The Day

Warm breads & butter £8.50

### Fish & Chips

Market catch, beer battered, triple cooked chips, crushed  
minted peas & homemade tartare sauce (GF) £22

### Pie Of The Week

Seasonal greens, triple cooked chips or parmesan  
mashed potatoes & red wine gravy  
£23

### West country 28-day aged Steak & Frites

Ribeye steak, fries & parmesan rocket salad (GF)  
£26.50 6oz £32.00 8oz

### Grilled 10oz Gammon Steak

Triple cooked chips, eggs & garden peas (GF)  
£20

### Dartmoor Lodge Burger Slider Trio

Beef & Pork patty, smoked streaky bacon, Korean mayo &  
Asian slaw, Peri Peri chicken & mango salsa, beer battered  
catch & tartare sauce - £22

### Ginger Sponge Pudding

Caramelised apples, vanilla ice cream & caramel sauce (V)  
£9

### Eton Mess

Vanilla cream, berries, meringue & strawberry ice cream (GF/V)  
£8

### Ginger Sponge

Ginger sponge pieces, vanilla & honeycombe ice cream,  
caramel sauce & vanilla cream (V)  
£12

**Be Wild. Be Free. Be Curious.**