

À LA CARTE MENU

Monday-Sunday 5.00pm - 9.00pm

Starters

Soup of the Day *V, Ve, GFO*

Homemade seasonal soup served with warm ciabatta and Curworthy butter. (C,D,G)

8.95

Brewdog Buffalo Fried Chicken Wings *GF*

Crisp chicken wings glazed in BrewDog buffalo sauce, finished with celery and Blue Cheese dipping sauce (D,E,C)

10.95

Slow Braised Beef Croquettes

Slowly braised beef shredded croquettes served on a bed of rocket and horseradish cream (C,D,G,SD)

10.95

Rosemary and Garlic Baked Camembert *GFO, V*

Baked Camembert with toasted ciabatta. (E,SD,G)

8.95

Gotland Gin Cured Salmon *GFO*

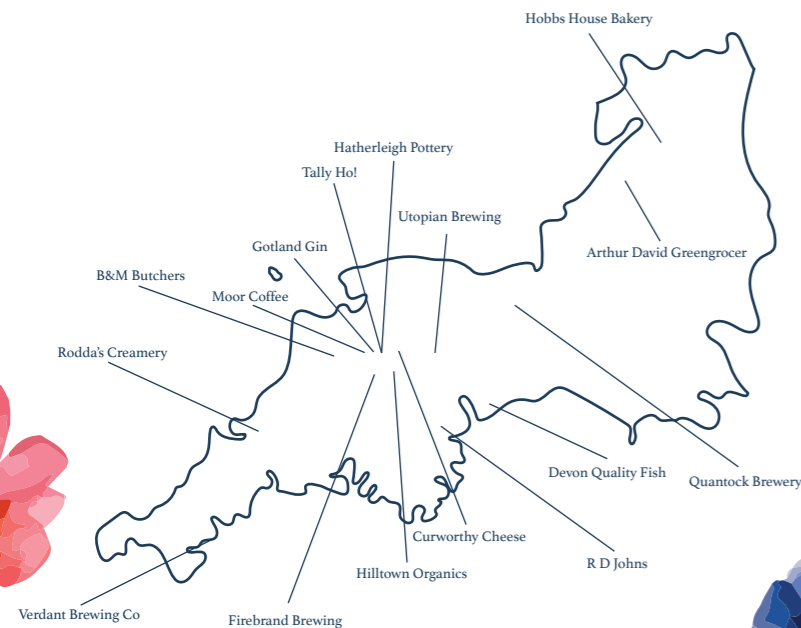
House cured salmon using local Gotland Gin and finished with a tonic gel, rye crumbs, pickled lemon and dill oil. (SD,G,F)

11.95

Garlic Bread

Toasted ciabatta brushed with Curworthy butter, garlic and herbs. Add Curworthy aged cheddar for £1.50 (D,G)

5.95



From the Farm

Pan Seared Duck Breast *GF*

Seared duck breast accompanied with rhubarb and strawberry gastrique, Roasted carrot puree, seared baby new potatoes and seasonal vegetables. (D,C)

27.95

Herb Roasted Chicken Supreme *GF*

Bone in golden chicken supreme finished with creamed potatoes, roasted carrot puree, seasonal vegetables and a creamy cider jus. (D,C)

24.95

South Devon Crab and Mascarpone Ravioli

Dressed in a light, creamy lemon butter sauce scattered with capers and crispy onions set on a bed of rocket and dotted with chive oil

(G,D,Cr,E)

24.95

Pie of the Day

Please ask your server. Served with creamed potatoes, seasonal veg, crushed peas, home made gravy and crispy onions. (D,G)

18.95

Fish & Chips *GF*

Beer-battered local fish served with thick-cut chips, homemade tartare sauce, and crushed or garden peas. (F,SD)

18.95

Curry of the Day *GFO*

Please ask your server. A rotating selection of aromatic curries, served with fluffy rice, crisp poppadom, and warm naan bread.

18.95

Market Fish and Shellfish *GFO*

Expertly prepared fish and shellfish, changing with the market. Speak to your server for today's catch.

POA

Vegetarian & Vegan

Pea and Mint Ravioli *Ve*

Vibrant pea and mint filled ravioli set on a bed of rocket and vegan lemon butter finished with saffron infused extra virgin olive oil.

(G,C,Mu)

17.95

Rainbow Carrot Ribbon Salad *Ve, GF*

Rainbow carrot salad with mixed leaves, seasonal fruit, feta cheese and toasted pistachios. Dressed with citrus vinaigrette. (D,Mu,N,SD)

15.95

Curry of the Day *V, GFO*

A rotating selection of aromatic curries, vegetarian option, served with fluffy rice, crisp poppadom, and warm naan bread.

18.95

Pie of the Day *V*

Please ask your server. Served with creamed potatoes, crushed peas home made gravy and crispy onions.

18.95

Burgers

Handcrafted burgers using locally sourced ingredients, served in toasted Brioche buns with skin-on-fries and house chutneys.

Tally Ho! Beef Burger *GFO*

Our famous 8oz beef burger with smoked bacon, Emmental cheese, wholegrain mustard aioli, baby gem lettuce, sliced tomato, pickled gherkin and spiced tomato chutney. Served with a side of garlic aioli (D,G,Mu)

18.95

Mediterranean Chicken Burger *GFO*

Mediterranean-style marinated chicken, minted yogurt, baby gem lettuce, sliced tomato, grilled pineapple, mango chutney. Served with a side of siracha honey aioli. (D,G,E)

18.95

Miso and Mushroom Burger *Ve*

Roasted mushroom, miso and black bean patty, spiced tomato & chilli chutney, vegan wholegrain mustard mayo, pickled red onion, baby gem lettuce and sliced tomatoes. Served with a side of vegan garlic aioli. (So,G,Mu)

18.95

Mediterranean Halloumi Burger *V, GFO*

Mediterranean style marinated halloumi, minted yogurt, baby gem lettuce, sliced tomato, grilled pineapple, mango chutney. Served with a side of siracha honey aioli. (D,G,E)

18.95

From the Grill

Home Place Farm 10oz Rump Steak *GF*

Locally sourced West Country rump, chargrilled to your liking, served with thick-cut chips, roasted portobello mushroom, grilled tomato and onion rings. (D)

27.95

Home Place Farm 8oz Fillet Steak *GF*

Prime Devon beef, cooked to your liking, served with thick-cut chips, onion rings, confit portobello mushroom, grilled tomato, and a garden salad. (D)

34.95

Sharing 32oz Tomahawk steak – 24 hr Pre Order *GF*

Sharer 32oz Tomahaawk steak, thick-cut chips, crisp house onion rings, confit portobello mushrooms, grilled tomatoes and your choice of two sauces. (D)

79.95

10oz Gammon Steak *GF*

Served with thick cut chips, crisp house onion rings, confit portobello mushroom, grilled tomato and topped with a fried egg and pineapple ring.

(D,E)

24.95

GF - Gluten-free | GFO - Gluten-free option | V - Vegetarian | Ve - Vegan
C - Celery | Cr - Crustaceans | D - Dairy | E - Eggs | F - Fish | G - Gluten | L - Lupin | Mol - Molluscs
Mu - Mustard | N - Nuts | P - Peanuts | S - Sesame | So - Soya | SD - Sulphites