

We've designed this menu for parties of 10 or more to help make it easier for you to organise your party no matter the budget or occasion, just follow our step by step guide. (for parties of 10 or more)

Use the pre-order form for your food & drinks. Your drinks will be on the table for when you arrive. No waiting to get your night started & cheaper than ordering on the night.

HOW TO BOOK

- 1 **Book your table**
To reserve a table either phone, email or book online.
- 2 **Pre-order**
Download your 'Pre Order Form' from our website or pop in & collect a copy. Simply fill in the boxes provided using both sides of the form.

If any of your guests have special dietary requirements or allergies please let us know.

If you would also like to pre order some arrival drinks at a special discounted price, then please add it to your pre order in the space provided.

Your pre order form can be emailed to us or dropped in.
- 3 **If anything changes**
Please let us know of any changes in advance so we can ensure your party runs smoothly on the night.
- 4 **Finishing touches**
If you want us to decorate your table, organise a cake, arrange some flowers or any other extra touches, then give us a call or email & we will be happy to assist.
- 5 **Settling your bill**
When coming to pay we will provide an itemised bill for your party, but unfortunately we cannot except individual payments or run separate tabs. Should you wish to buy drinks individually you can do so at our new bar Bar62.

Drinks menu

1 Pitcher 19.00 2 Pitchers 34.00

COCKTAILS

Devon Garden

This cocktail is inspired by the ingredients found in a Devon garden. A mix of beautiful Plymouth Gin, tart cranberry & the subtle floral fragrance of elderflower, this epitomises the essence of a countryside garden.

Melon Cup

Think of Caribbean shorelines with this tropical cooler consisting of fresh watermelon, lashings of coconut rum & pineapple juice making this a sweet & refreshing drink.

Raspberry Mojito

A fruity twist on the classic Mojito. Fresh muddled raspberries, lime & brown sugar with fresh mint, white rum & chambord raspberry liqueur topped with ice & club soda

WINE & BUBBLES

2 Bottles of Wine (house wine)	
• White Red Rosé	32.00
2 Bottles of Prosecco	40.00
2 Bottles of Champagne	75.00

DRAUGHT

2 Pitchers (approx 8 pints)	
• Carling Stowford Press Doombar	32.00

Menu

STARTERS

House Soup **G**

Farmhouse bread 5.95

Chicken Liver Parfait **G**

Coated in an orange & cracked black pepper butter served with toasted farmhouse bread & caramelised onion chutney 7.50

Thai Fishcakes

Fresh fish mixed with ginger, lemongrass & chilli coated in breadcrumbs, served with fresh lime mayonnaise, coriander & chilli oil 6.95

Baby Back Riblets **G**

Individual baby back riblets, slow cooked in our own apple barbecue marinade with crisp iceberg lettuce 7.25

Creamy Garlic Mushroom Pancake **G V**

Flour tortilla pancake filled with creamy garlic mushrooms & vegetables, topped with cheddar cheese 6.95

Wicked Wolf Gin Cured Salmon **G**

Locally sourced Salmon cured overnight in Devon Wicked Wolf Gin served with capers, celeriac remoulade, toasted sourdough, chives, horseradish crème fraiche 7.95

Nachos **G**

Beef or vegetable chilli **V** with tortilla chips, jalapeños & melted cheese, spicy salsa, guacamole & sour cream 6.95

Please enquire about our sharing starters

MAINS

Whole Baby Back Ribs **G**

Whole rack of baby back ribs slow cooked in our own apple barbecue marinade, with house beer battered onion rings, house chips, salad & covered in either our smokey barbecue sauce or bourbon glaze 16.95

Fajitas **G**

Choose from chicken, beef, tiger prawn or vegetables, served with peppers & onions, cooked in our own blend of fajita seasoning on a sizzling skillet with tortillas, sour cream, guacamole & salsa

• Pan-fried veg **V** 12.50 • Chicken 14.50

Local Mussels **G**

Mussels served in white wine, onion, garlic & cream with garlic bread 14.95

Pan Fried Sea Bass & Chorizo

Roasted provencale vegetables, spring onion mash, green pesto dressing 16.95

Chicken & Chorizo Tagliatelle **G**

Ribbons of pasta in a rich sun blushed tomato & fresh basil sauce with roasted chorizo sausage & chicken 12.50

Artichoke Hearts & Sun Blushed Tomatoes **V**

Mixed leaves with red onions, diced peppers, cucumber ribbons, cherry tomatoes, pimento peppers & green pesto dressing 10.95

Bacon & Cheese Burger **G**

8oz Beef Patty with streaky bacon & cheddar cheese in a toasted brioche bun. Served with a homemade burger relish, iceberg lettuce, thick cut tomato & red onion, juicy dill pickles, house chips & remoulade 12.50

Cornish Sirloin Steak 10oz **G**

Served with our house beer battered onion rings, grilled mushroom & tomato & house chips 19.95

Why not add a sauce:

• Béarnaise • Peppercorn • Stilton

add 2.50

24 Hour Pork Belly

Served with dauphinoise potatoes, wild mushrooms & wilted spinach, cider cream sauce 16.95

Ultimate Bubble & Squeak **V**

Topped with a poached egg & rich hollandaise 9.95

Pancakes **G**

Two homemade pancakes filled with one of the choices below, topped with cheddar cheese & house chips

• Pan-fried rump steak with horseradish & fresh cream 15.50

• Fresh mixed seafood combined in a white wine cream 14.50

• Creamy mushrooms & vegetables **V** 12.50

DESSERTS

Warm Blackberry & Apple Crumble

Clotted cream vanilla ice cream 6.75

Banoffee Pie

Salted caramel ice cream 6.75

Toffee & Malteser Cheesecake

White chocolate & malteser ice cream 6.50

Lemon & Roasted Rhubarb Posset **G**

With homemade shortbread 6.50

Clotted Cream Vanilla Ice Cream **G**

Seriously good Yarde Farm Ice Cream made in Plymouth served with clotted cream & chocolate shavings 3 scoops 5.75
(Gluten free ice cream also available)

Local Cheese Selection

Devon blue, smoked applewood cheddar, Cornish brie, savoury biscuits, local chutney, grapes & walnuts 6.95