

DINNER MENU

STARTERS

TODAY'S SOUP (V) (GF?)

Farmhouse bread

GIN CURED SALMON (GF?)

Cold smoked salmon cured in local gin with a frisée salad, apple & quince jelly, toasted sourdough croute, lemon mayo

PULLED BEEF BRISKET CROQUETTES

Slow braised beef brisket croquettes with a sweet corn & truffle purée, pea shoots and fresh grated horseradish

SPICED CRISPY CALAMARI

Lightly coated Calamari deep fried until golden, served with a chilli & spring onion salad and a red pepper aioli

DUCK LIVER PARFAIT (GF?)

Smooth duck liver parfait with a sweet apple & quince jelly, frisée salad and toasted brioche

CRAB BON BONS

Deep fried Bon Bons made with fresh white & brown crab meat, with a pea & mint purée, pea shoots and lemon mayo

WHIPPED RED PEPPER HUMMUS (VE) (GF?)

Drizzled with olive oil, sourdough croutes and marinated olives

PANCAKES (GF?)

Homemade pancake filled with one of the choices below & served with a small house salad

Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese

Fresh mixed seafood combined in a white wine cream, mature cheddar cheese

Creamy mushrooms & vegetables, mature cheddar cheese (V)

NACHOS (GF?)

Tortilla chips with melted cheddar, jalapeños, sour cream, guacamole, salsa and your choice of spicy chilli

Beef

Vegetable (V)

Vegan (VE)

ROSEMARY & GARLIC CAMEMBERT (TO SHARE)

Baked until oozing and served with cranberry jelly, local spicy tomato chutney, marinated olives and ciabatta croutes

BANK CLASSICS

6.95 ORIGINAL PANCAKES (GF?)

Two homemade pancakes filled with one of the choices below & served with house chips & a small house salad

9.50 Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese 19.50

9.25 Fresh mixed seafood combined in a white wine cream, mature cheddar cheese 19.50

Creamy mushrooms & vegetables, mature cheddar cheese (V) 15.95

8.95 HOUSE SMOKED WHOLE BABY BACK RIBS (GF?) 19.50

Whole rack of house smoked baby back ribs, slow cooked in our own apple barbecue marinade & coated in our original smokey barbecue sauce, with house beer battered onion rings and house chips

8.75 FAJITAS (GF?)

Served on a sizzling skillet with warm tortillas, sour cream, guac & tomato salsa. Choose from one of the following flavours, fried with onions and peppers in a blend of fajita seasoning:

9.50 Rump Steak 18.95

Chicken 17.95

Tiger Prawn 18.95

7.75 Vegetable (V) (VE) 15.95



BURGERS

9.95 LOADED BEEF BURGER (GF?) 16.95

Homemade 8oz beef patty topped with pulled beef brisket, pepper jack cheese and dijon mayo, served with house chips and a house salad

8.75 BUTTERMILK CHICKEN BURGER 16.95

Crisp buttermilk chicken breast in a brioche bun with sriracha slaw, crisp gem lettuce and melted cheddar with house chips and a house salad

8.75 SUPER-GREEN BURGER (VE) (GF?) 14.95

Broad bean, pea & spinach patty coated in gluten free breadcrumbs served in a gluten free bun, topped with a mint raita, house chips and a house salad

13.50

MAINS

CORN FED CHICKEN ^{GF} 19.95

Butter roasted corn-fed chicken, garlic fondant, sweetcorn, miso & truffle puree and asparagus with a chicken & smoked bacon sauce

LOBSTER & PRAWN LINGUINE (subject to availability) 22.95

Linguine tossed in a tomato, chilli & garlic sauce drizzled with olive oil, topped with tiger prawns and a grilled lobster tail

PAN FRIED BASS ^{GF} 21.50

Stone bass pan fried and served with tarragon crushed new potatoes, crab bon bons, sautéed samphire and asparagus with an apple and celeriac velouté

LAMB SIRLOIN ^{GF} 21.50

Pan roasted lamb sirloin, served pink with a garlic fondant potato, pea & mint purée, grilled asparagus and a thyme Jus

BUTTERMILK CHICKEN PARMIGIANA 16.95

Buttermilk chicken breast topped with a rich tomato sauce and mozzarella & Parmesan cheeses, grilled until crisp and served on a house salad

KERALAN COCONUT CURRY

An aromatic, robust South Indian inspired curry made from a mixture of chillies, spices, coconut and coriander, served with basmati rice and a mint raita. Choose from either:

Chicken ^{GF} 16.95

Tiger Prawn ^{GF} 17.95

Green Vegetables ^{GF} ^{VE} 15.95

GRILLS

Locally reared beef, chargrilled and served with house chips, beer battered onion rings, grilled tomato, mushroom and a whiskey and black pepper cream. Choose from either:

8oz SIRLOIN ^{GF?} 24.50

7oz FILLET ^{GF?} 26.50

ADD HALF A LOBSTER TAIL (subject to availability) 13.50

Please inform us if you have a food allergy that we should be aware of

^{GF} GLUTEN FREE ^{GF?} CAN BE GLUTEN FREE (please ask) ^{VE} VEGAN ^{VE?} CAN BE VEGAN (please ask) ^V VEGETARIAN

SIDES

HOUSE CHIPS ^{VE} ^{GF} 4.00

GARLIC BREAD ^V 4.25

CHEESY GARLIC BREAD ^V 4.75

HOUSE SALAD ^{VE} ^{GF} 4.50

HOUSE BEER BATTERED ONION RINGS ^V 4.25

DESSERTS

CHOCOLATE BOMBE 8.25

A chocolate sphere filled with a peanut butter and chocolate mousse with a warm salted caramel sauce served at the table

SUMMER BERRY TIRAMISU 8.25

Layers of summer berries, chocolate and sponge fingers, topped with a chocolate dusting and more fresh berries

CHOCOLATE BROWNIE ^{GF} 7.95

Homemade chocolate brownie topped with dark chocolate sauce, fresh raspberries and a raspberry sorbet

PORNSTAR MARTINI CHEESECAKE 7.95

Orange, Prosecco and passion fruit cheesecake with a layer of white chocolate

LOCAL CHEESE PLATE 8.95

A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts

RASPBERRY SORBET ^{GF} ^{VE} 6.50

Two scoops of local sorbet topped with fresh raspberries & lemon zest

DEVON ICE CREAM ^{GF} 7.25

3 scoops of seriously good Yarde Farm Ice Cream made in Plymouth served with clotted cream & chocolate shavings

Clotted Cream Vanilla | Chunkie Chocolate | Strawberry
Mint Choc Chip | Salted Caramel

LOADED CHOCOLATE BROWNIE (TO SHARE) 10.95

Homemade chocolate brownie, loaded with chocolate and vanilla ice cream, clotted cream and finally topped with warm chocolate and butterscotch sauces