

# LUNCH MENU

## SMALL PLATES

### TODAY'S SOUP V GF?

Farmhouse bread

### 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

### 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

## CARVERY

Served weekdays & Sundays, a choice of perfectly roasted meats with a large selection of seasonal vegetables & potatoes.

CHILDREN  
HALF PRICE!

	Weekday Mon-Fri	Sunday
CARVERY	11.50	13.50
CARVERY & SWEET	15.00	17.00

## 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

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

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

### 8.75 Creamy mushrooms & vegetables, mature cheddar cheese V 15.95

### 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

### 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:

### 9.95 Rump Steak 18.95

### 9.95 Chicken 17.95

### 8.75 Tiger Prawn 18.95

### 8.75 Vegetable V VE 15.95



## 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

## BURGERS

### LOADED BEEF BURGER GF?

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

### BUTTERMILK CHICKEN BURGER

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

### SUPER-GREEN BURGER VE GF?

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

## DESSERTS

### CHOCOLATE BROWNIE GF

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

### PORNSTAR MARTINI CHEESECAKE

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

### LOCAL CHEESE PLATE

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

### RASPBERRY SORBET GF VE

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

## GRILLS

16.95	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:	
16.95	8oz SIRLOIN <span>GF?</span>	24.50
	7oz FILLET <span>GF?</span>	26.50
14.95	ADD HALF A LOBSTER TAIL (subject to availability)	13.50

7.95	DEVON ICE CREAM <span>GF</span>	7.25
	3 scoops of seriously good Yarde Farm Ice Cream made in Plymouth served with clotted cream & chocolate shavings	
7.95	Clotted Cream Vanilla   Chunkie Chocolate   Strawberry Mint Choc Chip   Salted Caramel	
8.95	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	
6.50		

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