



LOUNGE & BAR

Evening Menu

welcome

Please order at the bar. All hot food is served from 6pm and our last order time for all food is 9.15pm.

snacks

MARINATED OLIVES GF VE N 124 kcal	3.50
TOASTED SOURDOUGH V 651 kcal With whipped miso butter G, D, SO	5.00

small plates

TODAY'S SOUP GF? V With butter & your choice of white G, malted G, SO or gluten free bread E	7.00
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SPICED CRISPY CALAMARI 623 kcal Lightly coated calamari deep fried until golden, served with a chilli & spring onion salad and a lemon mayonnaise E, G, MO, SO	9.50
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CHICKEN LIVER PARFAIT GF? 689 kcal Smooth chicken liver parfait with a spicy tomato chutney, frisée salad and toasted sourdough E, G, D, SU, S, SO	9.50
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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 E, G, D, M, SU 1290 kcal Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 1156 Kcal G, E, D, SU, MO, M, F, CR Creamy mushrooms & vegetables, mature Cheddar cheese V 990 Kcal E, M, SU, G, M	12.50 12.50 11.50
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NACHOS GF Tortilla chips with melted Cheddar, jalapeños, sour cream, guacamole, salsa and your choice of spicy chilli. Perfect for sharing. Beef 1229 Kcal D Vegetable V 1094 Kcal D Vegan V VE 1033 Kcal	13.50
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sides

HOUSE CHIPS V GF VE 464 kcal	4.50
HOUSE SALAD V GF VE M 155 kcal	3.50
GARLIC BREAD V G, D 547 kcal	4.50
CHEESY GARLIC BREAD V G, D 931 kcal	6.00
HOUSE BEER BATTERED ONION RINGS (5) V G, SU 470 kcal	5.00
TRUFFLE PARMESAN CHIPS V GF D 586 kcal	5.50
ASIAN SLAW V GF VE S, SU 142 kcal	3.50

mains

KATSU CURRY Our own authentic Katsu curry made with onion, garlic, ginger, carrot and mild spices served with coconut rice, shredded chilli & spring onion. Choose from: Panko coated chicken 1334 kcal E, G, SO Panko coated sweet potato & aubergine 1393 kcal E, G, SO	19.00 17.00
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ORIGINAL PANCAKES GF? Two homemade pancakes filled with one of the choices below & served with chips & a small house salad Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese E, G, D, M, SU 2901 kcal Fresh mixed seafood combined in a white wine cream, mature Cheddar cheese 2540 Kcal G, E, D, SU, MO, M, F, CR Creamy mushrooms & vegetables, mature Cheddar cheese V 2188 Kcal E, M, SU, G, M	22.50 22.50 20.50
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PANKO CHICKEN PARMIGIANA 881 kcal Panko coated chicken topped with a rich tomato sauce, mozzarella and parmesan cheeses, grilled until crisp and served with chips and a house salad C, D, G, M	18.50
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TRUFFLE BEEF BURGER GF? 1755 kcal 8oz homemade beef burger topped with Gouda, truffle & black garlic mayo served with chips and a house salad SU, E, G, D, M	18.50
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KOREAN FRIED CHICKEN BURGER 1450 kcal Panko chicken, Korean barbecue glaze, Asian slaw & Gochujang mayo served with chips and a house salad D, E, M, G, SO, C, SU, S	18.50
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BHAJI BURGER V VE? GF? 1215 kcal Homemade root vegetable bhaji topped with curried mayo, mango chutney and pickled red onions served with chips and a house salad C, G, M, SU	16.50
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grills

Locally reared beef, chargrilled and served with
watercress, portobello mushroom, grilled tomato
and house chips

cuts

7oz FILLET GF 1172 kcal	35.00
8oz SIRLOIN GF 1221 kcal	28.00
8oz FLAT IRON GF 1139 kcal	24.00

extras

CRISPY CALAMARI 378 kcal G, MO, SO, E	5.50
BEER BATTERED ONION RINGS (3) V 257 Kcal G, SU	3.00

saucés

WHISKEY & BLACK PEPPER CREAM V GF 215 kcal SU, D	3.50
BLUE CHEESE CREAM V GF 294 kcal SU, D	3.50

desserts

SALTED CARAMEL TART V 983 kcal Golden salted caramel tart with honeycomb & salted caramel ice cream D, E, G	8.50
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CHOCOLATE BROWNIE GF V 695 kcal Homemade dark chocolate brownie, topped with dark chocolate sauce, marble chocolate truffle and a raspberry sorbet SO, D, E	8.50
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LOCAL CHEESE BOARD V GF? 984 kcal A selection of local cheeses, served with savoury crackers, local spicy tomato chutney, celery, grapes and walnuts D, G, C, N	10.00
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RASPBERRY SORBET V GF VE 178 kcal Two scoops of local sorbet topped with fresh raspberries & lemon zest	6.50
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DEVON ICE CREAM V GF 1 scoop 110 kcal 3.00 2 scoops 220 kcal 5.50 3 scoops 330 kcal 7.00 Seriously good Yarde Farm Ice Cream made in Plymouth Clotted Cream Vanilla D, P, N, SO Chunkie Chocolate SO, D, P, N Strawberry SO, D, P, N Mint Choc Chip SO, D, P, N Salted Caramel E, D, N, SO Add Clotted Cream D	1.50
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beverages

TEA Pot of Westcountry tea for one Pot of speciality tea for one, choose from: Peppermint Chamomile Early Grey Berry	4.00 4.50
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COFFEE (available either regular or decaffeinated) Pot of filter coffee for one Cafetière for one Americano Latte Mocha Flat white Cappuccino Add a Flavour Shot (please ask for flavours)	4.00 4.50 12oz 4.00 12oz 4.50 12oz 4.50 8oz 4.00 12oz 4.50 1.50
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HOT CHOCOLATE 12oz With cocoa dusting With whipped cream, marshmallows and cocoa dusting	4.50 5.00
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Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 Kcal a day.

GF? CAN BE GLUTEN FREE (please ask) | **V** VEGETARIAN | **VE** VEGAN | **VE?** CAN BE VEGAN (please ask)

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY
N NUTS F FISH SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN

Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen-free
or fulfill dietary requirements due to possible cross-contamination during production.


B R E N D
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