

Evening Menu

To share:

Antipasto of cured meats, marinated vegetables, olive oil and balsamic vinegar dip with crusty bread £12.95

Olives, olive oil and balsamic dip with crusty bread £5.50

Garlic bread £3.50

Starters:

Haddock mornay £7.95

(Fresh haddock in a mornay sauce with parsley and breadcrumbs)

Pan seared king scallops with scallop bisque, bacon, rosemary oil and crusty bread £11.95 *starter* £23.90 *main* [GF]

Our own old fashioned pork country terrine with pickled vegetables, with Cumberland sauce and crusty bread £7.95

(v) Poached hen's egg with mushroom ketchup, spinach and parmesan £8.95

(v) Autumn vegetable and grain salad £8.95 *starter* £11.95 *main*

(Roasted butternut squash, celeriac fondant, red onion, cous cous, walnuts, pumpkin seeds) and a beetroot dressing

(v) Chestnut risotto, pickled red cabbage and whipped truffle cream £8.95 [GF]

Arbroath Smokie *(served hot, off the bone & with crusty bread)* £8.95

Mains:

Roast breast and confit leg of partridge

(with smoked mash potato, grapes and chestnut veloute') £18.65

(v) Warm puff pastry tart with goats cheese, figs, olives, capers, onion purée and balsamic glaze £12.95

Pan roast 8oz loin of venison with celeriac fondant, choucroute & purée and a sour berry sauce £24.95 [GF]

Pan fried fillet of haddock with mussels, chickpeas, savoy cabbage and currants £17.95

Smoked belly of pork with rosemary and paprika, Bramley apple mash and onion purée £17.95

Cassoulet

(haricot bean stew with confit duck leg, toulouse sausage, and smoked pork) £18.95

Caution: All fish dishes may contain the odd bone

Please place all orders at the bar – Last orders: 9.00 p.m.

Old Favourites

Char-grilled 'Elephant' burger in a seeded brioche bun £11.95
(served with grilled beef tomato, Romaine lettuce, onion marmalade and home cut chips)

Our own steak and kidney pudding with cabbage & pancetta and herbed new potatoes £16.95

Fish pie served with either plain or smoked creamy mash £15.95
(fresh and smoked haddock, salmon and prawns) [GF]

Fresh haddock fillet deep fried in ale batter with home made chips, petit pois and tartare sauce £16.45

King prawns sizzling in lemon juice, white wine, olive oil, chilli and garlic £9.95 *(starter)* £17.95 *(main)*

Poached fillet of smoked haddock topped with Welsh rarebit on a bed of creamy mash and buttered spinach £17.55

Char-grilled South Devon steaks:

10oz Sirloin £22.95

12oz Rump £19.95

Served with vine cherry tomatoes, Portobello mushroom and home cut chips
Sauces: Garlic butter, green pepper, blue cheese £2.00 [GF]

Please note: Our chips and fish are deep fried in beef dripping

Puds

All £6.95 each

Bread and butter pudding with whisky and marmalade sauce
Salted almond and chocolate terrine with basil ice cream and orange puree [GF]

Blackberry and apple crumble with either clotted or double cream or custard

Treacle tart with clotted cream (contains nuts)

Sticky toffee pudding with toffee sauce

Selection of cheeses £8.95

Ice cream £6.95 (3 scoops) – Child's ice cream 4.65 (2 scoops)

(Chocolate, Strawberry, Vanilla, Coffee, Honeycomb, Stem Ginger)

Sorbets £6.95 – Child's sorbet £4.65

(Blackcurrant, Raspberry, Lemon, Mango)

All our ice creams and sorbets are made in-house

Pot of coffee - £3.50 per person

Pot of tea – £3.00 per person