

Lunchtime Menu

Baguettes and Light Dishes

All £7.75

Devon ham and mustard mayonnaise

Saddleback pork sausage and onion

Chicken, bacon and Brie

Prawn and Marie Rose sauce

Brie and cranberry

Artichoke, sun-dried tomato and goats cheese

All served with parsnip crisps

Soup of the day (*see blackboard*)

Buck rarebit £10.95

(Toasted bread, ham, welsh rarebit and a hen's egg)

Antipasto of: Black Forest ham, chorizo picante, Rosette saucisson, marinated garlic cloves, roasted red pepper, olives and grilled artichoke hearts

served with an olive oil and balsamic vinegar dip and crusty bread £12.95

Garlic bread £5.00

Starters:

(v) Roasted cashew & basil ravioli with a fresh tomato sauce £8.95

Pan seared king scallops with scallop bisque, chorizo,

rosemary oil and crusty bread £11.95 (GF)

Our own old fashioned pork country terrine with pickled vegetables,

with Cumberland sauce and crusty bread £8.95

Arbroath Smokie 10.95 (*served hot. off the bone with crusty bread*)

Mains:

Braised breast of lamb with a red pepper, anchovy & olive stuffing with giant

cous cous and a herb and garlic dressing £17.95

Spring vegetable filo pastry tart with cannellini beans, pine nuts, pumpkin seeds,

grilled polenta and a lemongrass dressing £13.95 (vegan)

Wild rabbit, mustard & smoked bacon pie with a tarragon sauce £18.95

Poached and sautéed breast of chicken with a spring vegetable broth and

***pommes dauphine* £17.95**

Poached fillet of red mullet and jumbo prawns with grilled polenta, spring

***vegetables and a bouillabaisse sauce* £19.95**

Caution: All fish dishes and the rabbit pie may contain the odd bone

Please place all orders at the bar – Last orders: 2.15 p.m.

Old Favourites

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

Home-made fish pie with either plain or smoky creamy mash potato £16.95 (*GF*)
(*fresh and smoked haddock, fresh salmon and prawns*)

Fresh haddock fillet deep fried in ale batter with home-made chips, petit pois and our own tartare sauce £16.95

King prawns sizzling in lemon juice, white wine, olive oil, chilli and garlic £12.95 (*starter*) £19.95 (*main*)

Poached fillet of smoked haddock topped with Welsh rarebit on a bed of creamy mash and buttered spinach £17.95

Char-grilled South Devon 10oz Sirloin steak £24.95

(*Served with vine cherry tomatoes, Portobello mushroom and home cut chips*)

Sauces: Green pepper, blue cheese or garlic butter £2.00

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

Puds

All are £6.95 each

Treacle tart with double or clotted cream (*contains nuts*)

Bread and butter pudding with a whisky and marmalade sauce

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

Chocolate ganache, shortbread and coconut and kaffir lime sorbet

Sticky toffee pudding with toffee sauce

Pressed apple terrine with almond ice cream (*vegan & GF*)

Selection of cheeses £8.95

Ice cream £6.95 (3 scoops) – Childs ice cream £4.65 (2 scoops)

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

Sorbets £6.95 – Childs sorbet £4.65

(*Blackcurrant, Raspberry, Lemon, Mango*)

Pot of coffee - £3.50 per person

Pot of tea - £3.00 per person

Caution: All fish dishes may contain bones