

Food Served Monday - Saturday 6.00pm - 9.00pm Sunday 6.00pm - 8.30pm

APPETISER			
Rustic breads whole roasted garlic bulb, balsamic and olive oil V			
Mixed olives with sun dried tomatoes			
STARTERS			
Homemade soup of the day, baked bread V			
Pan seared pigeon breast, balsamic roasted silver skin onions, black pudding and smoked bacon			
Sautéed chicken livers, Madeira and pancetta, puff pastry case and wilted spinach			
Cheddar wholegrain mustard and leek tart, rocket and balsamic salad			
Sautéed wild mushrooms, cream sauce, toasted brioche V			
Spiced salmon roulade, cucumber ribbons, raspberry salad and melba toast			
Gnocchi, roasted beetroot, pesto and feta V		£7/ £13	
Breaded whitebait, aioli and lemon wedge		£6	
LITE BITES			
Baked Camembert, studded with rosemary, red onion marmalade and toasted ciabatta ${ m V}$		£9	
Chicken Ceaser salad, chicken breast, gem lettuce, anchovy, croutons and parmesan		£12	
Edgemoor Club sandwich, bacon, chicken, lettuce, tomato, mayonnaise and thick chips		£11	
Bacon and Brie ciabatta, mixed leaves and thick chips		£9	
Mediterranean vegetable and Halloumi ciabatta, mixed leaves and thick chips ${f V}$		£9	
Edgemoor cheesy thick cut chips, spicy mayon	naise topped with Red onion marmalade and goats cheese V Devon blue cheese and sauteed mushrooms V Cheddar and bacon	£7 £7 £7	

EXTRA SIDE ORDERS

Thick chips	£4	New	potatoes	£3	Beer battered onion rings	£3
Buttered vege	etables	£3	Garlic bre	ead £3		
Rocket, Parmo	esan an	d pine	nut salad	£4	Tomato, olive and feta salad	£4

Many of our meals contain some of the 14 common food allergens. Please speak to our staff about the ingredients in your meal, when making your order.

Cheddar cheese V

£7

MAIN COURSE

Roast rump of lamb marinated in rosemary, potato fondant, braised red cabbage, red currant rolly polly and red wine jus	£18
Pan fried breast of duck, caramelised plum jus and sweet potato fondant	£17
Pan fried venison steak, herb creamed potatoes, roast root vegetables and blackberry jus	£17
Breast of chicken, mustard crushed potatoes, crispy pancetta and lemon thyme sauce	£15
Butternut squash risotto, sage and saffron V	£13
Grilled artichokes, walnuts, lemon, parsley, breadcrumbs and caramelised red onions ${f V}$	£12
Fillet of sea bass, sautéed potatoes, roasted fennel and samphire	£16
Fish of the day, please ask for today's catch	£18
Beer battered Cod, thick chips, minted pea puree and tartar sauce	£13
Trio of butcher's pork sausages, creamed potatoes, roasted root vegetables and red onion gravy	£12
Honey and mustard glazed ham, brace of fried eggs and thick cut chips	£11
Chef's burger, thick cut chips and side salad	£13
Chef's pie, creamed potatoes or thick cut chips and seasonal vegetables	£13
10oz gammon steak, fried egg, pineapple, peas, tomato and thick cut chips	£14
10oz ribeye steak, beer battered onion rings, thick chips, mushroom, tomato, peas or side salad	£24
8oz fillet steak, herb sautéed potatoes. grilled flat mushroom, vine tomatoes, sauteed spinach and parsley butter (also available with ribeye steak accompaniments)	£27

Steak Sauces	Béarnaise, Peppercorn, Dianne, Devon Blue	£2

Chateau Briand and Dressed Crab available with 24 hours notice

DESSERTS

Lemon and Lime Tart, Greek yogurt		
Chocolate and pistachio brownie, chocolate sauce and vanilla bean ice cream		£7
Vanilla crème brulee, homemade shortbread		£6
Salted caramel cheesecake, toffee popcorn and pretzels		£7
Mulled poached pear, clotted cream		£6
Warm almond polenta cake, raspberry coulis and Greek yogurt		£6
Banana and cinnamon fritters, banoffee ice cream		£6
Chef's Selection of local cheeses biscuits, chutney, celery, grapes and port shot		
(Please see our cheese menu) Choice of 2		£7
	Choice of 3	£8
	Choice of 4	£9
Selection of ice creams Cowlick Creamy, Devon		
(Please see our ice cream menu)	2 Scoop	£5
	3 Scoop	£6
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