DESSERIS Chocolate and amoretti torte Raspberry sorbet	£	
Citrus crepes, caramelised oranges Honeycomb ice cream	£	
Summer pudding Clotted cream	£	
Lemon gin cheesecake Hibiscus tonic jelly	£	
Poached plums, cinnamon tartlet Rum and raisin ice cream	£	
Rhubarb and custard panna cotta Ginger biscuit GF LF	£	
Chef's Selection of local cheeses and biscuits Chutney, celery, grapes and port shot GF		
Choice of 2 £7, Choice of 3 £8, Choice	eof4 £	
Selection of ice creams & sorbets (Please ask for our ice cream GF & sorbets LF f	lavours ) 2 Scoop £ 3 Scoop £	
COFFEES Double espresso	£2.4	
Affogato	£4.00	
Cappuccino	£2.70	
Latte	£2.90	
Americano	£2.4	
Liqueur Coffee Your choice of liqueur	£6.00	
Tea for one	£2.30	
AFTER DINNER DRINKS		
PORT		
Taylor's first estate 20%	£4.50	
Taylor's first estate Reserve 20%	£4.90	
BRANDY		
Courvoisier VS 40%	£3.60	
Remy Martin VSOP 40%	£5.20	
Hennessy Fine de Cognac 40%	£5.80	
WHISKY		
Glenmorangie 40% Aged 10 years	£4.4(	
Glenfiddich 40% Aged 12 years	£4.4(	
Oban 43% Aged 14 years	£5.50	

## CHEESE MENU

## **Quickes Extra Mature**

Handcrafted using heritage starters by expert cheesemakers, clothbound and naturally matured, typically for 18 months. A wonderfully rich, rounded cheddar with a deep, complex balance of flavours, from brothy to buttery, to fresh cut grass. Quickes Extra Mature Cheddar is a pasteurised cheese, made with cow's milk. Made in Devon.

## Sharpham Brie

Sharpham Brie is a rich yet delicate cheese. It is mature, surface ripened, with a bitter finish. A delicious cheese which grows even stronger as it continues to mature. Despite the finish, it retains a complex delicacy, and houses a clotted cream texture with a hint of mushrooms. Sharpham Brie is suitable for vegetarians and is un pasteurised from Jersey cow's milk. Made in Devon

## <u>Devon Blue</u>

Devon Blue is a hand-crafted pasteurised blue cheese from Ticklemore based in Totnes, Devon. It is an excellent blue cows' milk cheese which is wrapped in foil after a few weeks and left to mature for 6 – 8 months. It develops into a buttery rich yet moist and crumbly blue cheese, with a rounded depth of flavour. Made in Devon

## Vulscombe Garlic and Herb Goats cheese

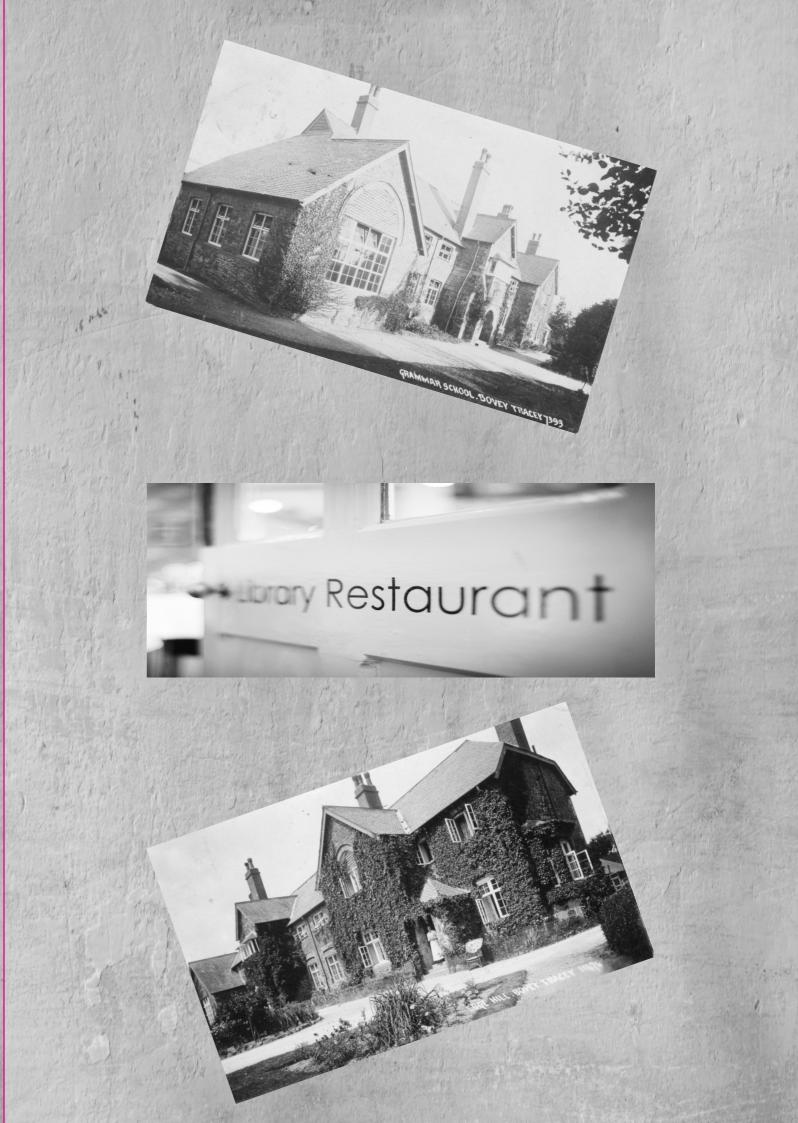
Vulscombe is a soft, handmade, fresh, pasteurised goat's milk cheese produced near Tiverton. Since no animal rennet is used, the cheese is suitable for vegetarians. The milk used in the cheese is from a herd of goats in the stunning upper Exe Valley. Rich, creamy and mild in flavour. Made in Devon

## <u>Cornish Yarg</u>

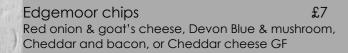
A moist cheese from Cornwall with a fresh, creamy taste and a quality all of its own - derived from the hand-applied covering of nettles. A great-looking, great-tasting and unique cheese. It is cream in colour and is made with pasteurised cow's milk. It is suitable for vegetarians. Made in Cornwall

## Helford White

Helford White is a soft, somewhat squelchy 'washed rind' cheese. Rind washing is the technique which creates the colour, tangy flavour and aromatic whiff. Made in Cornwall



	The second s	
	APPETISERS	
	Rustic breads Whole roasted garlic bulb, balsamic and olive oil	£5 ∨
	Mixed olives & sun dried tomatoes Warm breads	£5
	STARTERS	
in the	<b>Chefs Recommendation's</b> Tomato, basil and feta tartlet Rocket and pine nut salad	£6
Kill and	Wild mushroom and pancetta terrine Warm belly pork, apple compote GF	£8
	Falafel, toasted pitta Sundried tomatoes, olives, tzatziki V	£7
	Marinated wild mushrooms Served chilled with houmous, toasted ciabatta V	£7 Gf
	Homemade soup of the day Baked bread V GF	£6
	River Teign Mussels Devon red cider and smoked bacon sauce, toas ciabatta GF	£7 ted
	Pan fried sardines Toasted ciabatta, spiced tomato salsa, herb oil G	£7 F
	Pan fried king prawns Mixed leaves, garlic crostini GF	£8
	Warm confit duck leg salad Hoisin sauce, sesame dressing, cucumber ribbons	£8 GF
	LITE BITES	
111	Breaded Camembert Sweet chilli and red pepper jam, garlic	£7
	Edgemoor Ploughman's Ham, cheddar, apples, gherkin, pickled onion, Chutney crusty bread GF	£10
10000	Baked avocado Devon blue cheese, mixed leaves V GF	£8
	Mediterranean Mille Feuille Vegetables puff pastry, shaved parmesan V	£8





SALADS	
Mustard glazed belly pork With black pudding GF	£9
Chicken and smoked bacon French dressing GF	£9
Smoked salmon and prawn Marie rose sauce GF	£9
BAGUETTES	
Bacon and Brie Cranberry sauce, mixed leaves, thick chips	£7
Minute steak £8 Red onion marmalade mixed leaves, thick cut chips	
Avocado, sundried tomato Houmous mixed leaves thick cut chips V	£7

# SIDE ORDERSThick cut chips£4Beer battered onion rings£3New potatoes£3Tomato, olive & Feta salad£4Garlic bread£3Rocket, parmesan & pine nut salad£4Buttered vegetables£3



## MAINS

## Chefs Recommendation's

Green pesto marinated chicken breast Wild mushroom, smoked bacon creamed potatoes, tomo

Smoked artichoke and spinach risotto With sage and saffron GF

Edgemoor sliders 3 mini burgers, beef & red onion marmalade, Cajun chick Served with thick cut chips

Chef's pie of the day Creamed potatoes or thick cut chips and seasonal vege

Roast rump of lamb Cherry tomato, fine bean and new potato salad, raspbe

Pork fillet wrapped in Parma ham Whole grain mustard crushed potatoes, honey and cider

Spaghetti carbonara Smoked bacon, mushroom, parmesan, cream

Red Mullet fillets Roasted beets, new potato and spring onion fricassee, to

Fish of the day, please ask for today's catch G

# STEAKS

8oz ribeye steak Beer battered onion rings, thick chips, mushroom, vine to side salad GF

8oz fillet steak Crouton, chicken liver pate, sautéed potatoes, grilled fla tomatoes, Madeira sauce

8oz fillet steak Beer battered onion rings, thick chips, mushroom, vine tor side salad GF

Chateau Briand and Dressed Cral

## Steak S

Béarnaise GF, Peppercorn GF, Di

Beer battered Cod Thick chips, minted pea puree and tartar sauce GF

Seabass fillets Chorizo, spinach, Parma ham, baby new potatoes GF

Aubergine tian Tomato sauce, vegan linguini V GF

Gnocchi Leek fondue, wild mushroom fricassee, tarragon sauce

Honey and mustard glazed ham Brace of fried eggs and thick cut chips GF

Beetroot and quinoa burger Char grilled vegetables, thick cut chips, mixed leaves V

Sweet potato Rogan josh Spiced couscous, V GF

> Many of our meals contain some of the 14 common food allergies. Please speak to our staff about the Ingredients in your meal, when placing your order

nato ragout GF	£15			
	£15			
cken, BBQ pulled pork,	£13			
etables	£12			
erry vinaigrette GF	£18			
er sauce GF	£15			
	£12			
arragon sauce GF	£16			
;F	£POD			
omatoes, peas or	£24			
at mushroom, vine	£27			
omatoes, peas or	£27			
b available with 24 hours' notice				
auces ianne GF, Devon Blue GF £2				
	£13			
	£16			
	£11			
	£12			
	£11			
	£12			
	£12			