

## DESSERTS

Chocolate and amorette torte £6  
Raspberry sorbet

Citrus crepes, caramelised oranges £6  
Honeycomb ice cream

Summer pudding £6  
Clotted cream

Lemon gin cheesecake £6  
Hibiscus tonic jelly

Poached plums, cinnamon tartlet £6  
Rum and raisin ice cream

Rhubarb and custard panna cotta £6  
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 of 4 £9

Selection of ice creams & sorbets  
(Please ask for our ice cream GF & sorbets LF flavours )  
2 Scoop £5  
3 Scoop £6

## COFFEES

Double espresso £2.40

Affogato £4.00

Cappuccino £2.70

Latte £2.90

Americano £2.40

Liqueur Coffee £6.00  
Your choice of liqueur

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% £4.40  
Aged 10 years

Glenfiddich 40% £4.40  
Aged 12 years

Oban 43% £5.50  
Aged 14 years

## 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

### Devon Blue

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

### Vulcombe Garlic and Herb Goats cheese

Vulcombe 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

### Cornish Yarg

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



## APPETISERS

Rustic breads	£5
Whole roasted garlic bulb, balsamic and olive oil V	
Mixed olives & sun dried tomatoes	£5
Warm breads	

## STARTERS

### Chefs Recommendation's

Tomato, basil and feta tartlet	£6
Rocket and pine nut salad	

Wild mushroom and pancetta terrine	£8
Warm belly pork, apple compote GF	

Falafel, toasted pitta	£7
Sundried tomatoes, olives, tzatziki V	

Marinated wild mushrooms	£7
Served chilled with houmous, toasted ciabatta V GF	

Homemade soup of the day	£6
Baked bread V GF	

River Teign Mussels	£7
Devon red cider and smoked bacon sauce, toasted ciabatta GF	

Pan fried sardines	£7
Toasted ciabatta, spiced tomato salsa, herb oil GF	

Pan fried king prawns	£8
Mixed leaves, garlic crostini GF	

Warm confit duck leg salad	£8
Hoisin sauce, sesame dressing, cucumber ribbons GF	

## LITE BITES

Breaded Camembert	£7
Sweet chilli and red pepper jam, garlic	

Edgemoor Ploughman's	£10
Ham, cheddar, apples, gherkin, pickled onion, Chutney crusty bread GF	

Baked avocado	£8
Devon blue cheese, mixed leaves V GF	

Mediterranean Mille Feuille	£8
Vegetables puff pastry, shaved parmesan V	

Edgemoor chips	£7
Red onion & goat's cheese, Devon Blue & mushroom, Cheddar and bacon, or Cheddar cheese GF	



## SALADS

Mustard glazed belly pork	£9
With black pudding GF	

Chicken and smoked bacon	£9
French dressing GF	

Smoked salmon and prawn	£9
Marie rose sauce GF	

## BAGUETTES

Bacon and Brie	£7
Cranberry sauce, mixed leaves, thick chips	

Minute steak	£8
Red onion marmalade mixed leaves, thick cut chips	

Avocado, sundried tomato	£7
Houmous mixed leaves thick cut chips V	

## SIDE ORDERS

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



## MAINS

### Chefs Recommendation's

Green pesto marinated chicken breast	£15
Wild mushroom, smoked bacon creamed potatoes, tomato ragout GF	

Smoked artichoke and spinach risotto	£15
With sage and saffron GF	

Edgemoor sliders	£13
3 mini burgers, beef & red onion marmalade, Cajun chicken, BBQ pulled pork, Served with thick cut chips	

Chef's pie of the day	£12
Creamed potatoes or thick cut chips and seasonal vegetables	

Roast rump of lamb	£18
Cherry tomato, fine bean and new potato salad, raspberry vinaigrette GF	

Pork fillet wrapped in Parma ham	£15
Whole grain mustard crushed potatoes, honey and cider sauce GF	

Spaghetti carbonara	£12
Smoked bacon, mushroom, parmesan, cream	

Red Mullet fillets	£16
Roasted beets, new potato and spring onion fricassee, tarragon sauce GF	

Fish of the day, please ask for today's catch GF	£POD
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## STEAKS

8oz ribeye steak	£24
Beer battered onion rings, thick chips, mushroom, vine tomatoes, peas or side salad GF	

8oz fillet steak	£27
Crouton, chicken liver pate, sautéed potatoes, grilled flat mushroom, vine tomatoes, Madeira sauce	

8oz fillet steak	£27
Beer battered onion rings, thick chips, mushroom, vine tomatoes, peas or side salad GF	

Chateau Briand and Dressed Crab available with 24 hours' notice

### Steak Sauces

Béarnaise GF, Peppercorn GF, Dianne GF, Devon Blue GF £2

Beer battered Cod	£13
Thick chips, minted pea puree and tartar sauce GF	

Seabass fillets	£16
Chorizo, spinach, Parma ham, baby new potatoes GF	

Aubergine tian	£11
Tomato sauce, vegan linguini V GF	

Gnocchi	£12
Leek fondue, wild mushroom fricassee, tarragon sauce	

Honey and mustard glazed ham	£11
Brace of fried eggs and thick cut chips GF	

Beetroot and quinoa burger	£12
Char grilled vegetables, thick cut chips, mixed leaves V	

Sweet potato Rogan josh	£12
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