



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 Wild mushroom, smoked bacon creamed potatoes, tomato ragout GF	£15
Smoked artichoke and spinach risotto With sage and saffron GF	£15
Edgemoor sliders 3 mini burgers, beef & red onion marmalade, Cajun chicken, BBQ pulled pork, Served with thick cut chips	£13
Chef's pie of the day Creamed potatoes or thick cut chips and seasonal vegetables	£12
Roast rump of lamb Cherry tomato, fine bean and new potato salad, raspberry vinaigrette GF	£18
Pork fillet wrapped in Parma ham Whole grain mustard crushed potatoes, honey and cider sauce GF	£15
Spaghetti carbonara Smoked bacon, mushroom, parmesan, cream	£12
Red Mullet fillets Roasted beets, new potato and spring onion fricassee, tarragon sauce GF	£16
Fish of the day, please ask for today's catch GF	£POD

STEAKS

8oz ribeye steak Beer battered onion rings, thick chips, mushroom, vine tomatoes, peas or side salad GF	£24
8oz fillet steak Crouton, chicken liver pate, sautéed potatoes, grilled flat mushroom, vine tomatoes, Madeira sauce	£27
8oz fillet steak Beer battered onion rings, thick chips, mushroom, vine tomatoes, peas or side salad GF	£27
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 Thick chips, minted pea puree and tartar sauce GF	£13
Seabass fillets Chorizo, spinach, Parma ham, baby new potatoes GF	£16
Aubergine tian Tomato sauce, vegan linguini V GF	£11
Gnocchi Leek fondue, wild mushroom fricassee, tarragon sauce	£12
Honey and mustard glazed ham Brace of fried eggs and thick cut chips GF	£11
Beetroot and quinoa burger Char grilled vegetables, thick cut chips, mixed leaves V	£12
Sweet potato Rogan josh Spiced couscous, V GF	£12

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

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

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

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