

## DESSERTS

Mulled poached pear GF\* V\* £6  
Crème fraiche, Pistachio's

Warm chocolate and salted caramel brownie £6  
Honeycomb ice cream and a touile biscuit

Baileys and chocolate bread and butter  
Pudding £6  
Made with pan au chocolate and croissant, with vanilla bean  
ice cream

Rhubarb crumble GF\* £6  
With crème anglaise

Vanilla & coffee panna cotta GF L £6  
Espresso syrup

Chef's Selection of local cheeses  
With quince jelly or chefs chutney, celery, apple and a warm  
basket of olive foccacia

Choice of 2 £7, Choice of 3 £8, Choice of 4 £9

Selection of ice creams & sorbets  
(Please see our ice cream menu GF)

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

### Devon Blue

Devon Blue is a hand-crafted 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.

### 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, this cheese looks and tastes amazing.

### 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. Cornish Yarg is made by Lynher Dairies in Cornwall. It is Cream in colour and is made with pasteurised cow's milk. It is suitable for vegetarians.

### Helford White

Helford White is made at Treveador Dairy's on a farm which runs down to the banks of the beautiful Helford River, on The Lizard in Cornwall. Helford White is a soft, somewhat squelchy 'washed rind' cheese. Rind washing is the technique which creates the colour, tangy flavour and aromatic whiff

### Allergen Information

Some of dishes contain the 14 common allergens, please inform a member a staff.

Dishes marked GF are gluten free, dishes marked GF\* can be adapted

Dishes marked VE are vegan, dishes marked GF\* can be adapted



## APPETISERS

Rustic breads	£6
Whole roasted garlic bulb, balsamic and olive oil VE* GF*	
Mixed olives & sun dried tomatoes	£6
Warm breads VE* GF*	

## STARTERS

### Chefs Recommendation's

Mediterranean vegetable, and halloumi tart	£6
Rocket and pine nut salad V	
Twice baked crab soufflé	£8
Red pepper oil and mixed leaves	
Bubble and squeak	£7
Poached hens egg, hollandaise sauce and smoked bacon GF	
Ham hock terrine	£7
Homemade piccalilli, toasted sourdough and mixed leaves GF*	

Homemade soup of the day	£6
Baked bread V GF*	

Chefs smoked duck breast	£8
Pickled ginger, spiced plum puree and wasabi	

Falafel and toasted pitta	£7
Hummus and tzatziki VE GF*	

Pan fried king prawns	£8
Crispy halloumi, chorizo and mixed leaves GF	

## LITE BITES

Whole baked Camembert	£8
Studded with rosemary and garlic with olive foccacia V	

Baked Avocado	£7
Devon blue cheese, mixed leaves V GF	

## BAGUETTES

Camembert and streaky bacon	£8
Cranberry sauce, mixed leaves and thick chips GF*	

Minute steak	£8
Red onion marmalade mixed leaves and thick cut chips GF*	

Avocado, sun dried tomato	£8
Humours mixed leaves and thick cut chips V GF*	

Sausage	£8
Caramelised red onion, mixed leaves and thick cut chips GF*	

## SIDE ORDERS

VE\* GF\* Available \*\*Not available

Thick cut chips	£3
Beer battered onion rings**	£3
New potatoes	£3
Side salad	£3
Garlic bread	£3
Bubble & squeak	£3
Buttered vegetables	£3
Dauphinoise potatoes	£4



## MAINS

### Chefs Recommendation's

Roasted 2 bone rack of lamb	£18
Braised shoulder of lamb creamed mash, and minted red current jus GF	
Pan fried breast of duck	£16
Dauphinoise potatoes, rhubarb compote and blackberry jus GF	
Edgemoor sliders	£13
Ask for today's sliders, served with thick cut chips	
Baked fillet of salmon	£15
Crushed new potatoes, asparagus and hollandaise sauce GF*	
Oven roasted breast of chicken	£16
Wild mushroom fricassee and fondant potato GF	
Filo basket filled with ratatouille	£13
Melted mozzarella roasted new potatoes, red pepper oil and parmesan crisp V	
Slow roasted belly of pork	£15
Black pudding mashed potato, Dartmoor Whiskey creamed sauce	
Fish of the day, please ask for today's catch GF *	£18

Chef's pie of the day	£13
A proper pie, fully encased with puff pastry. Made to our head chef's recipe With creamed potatoes or thick cut chips and seasonal vegetables	

## STEAKS GF

8oz ribeye steak	£24
Served with flat mushroom, vine tomatoes, side salad and thick cut chips	
8oz fillet steak	£27
Served with flat mushroom, vine tomatoes, side salad and thick cut chips	
8oz sirloin steak	£22
Served with flat mushroom, vine tomatoes, side salad and thick cut chips	
8oz gammon steak	£13
Served with fried eggs and grilled pineapple	

Chateau Briand and Dressed Crab available with 24 hours' notice

## Steak Sauces GF

Béarnaise, Peppercorn, Dianne, Devon Blue	£2
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Spaghetti carbonara	£13
Served with garlic bread	
Pan fried fillets of seabass	£16
Chorizo, spinach and saute potatoes GF*	
Honey and mustard glazed ham	£11
Brace of fried eggs and thick cut chips GF	
Beetroot and quinoa burger	£12
Toasted ciabatta, chargrilled vegetables, thick cut chips and side salad V	
Sausage & mash	£11
Red onion gravy GF*	
Wild mushroom & spinach gnocchi	£13
Potato gnocchi, woodland mushrooms, cream sauce VE*	
Fish and Chips	£13
Pea puree, tartar sauce, and thick cut chips	