

## TODAY'S MENU

### STARTERS

- Homemade Sourdough and Olives *(vg) (gf\*)* 7.50  
Sweet Chilli Chicken Bites sesame seeds, spring onion *(gf\*)* 8.00  
Lamb Koftas Greek fregola, shallot, Lebanese cream 9.00  
Salt and Pepper Calamari garlic mayonnaise *(gf\*)* 8.50  
Wild Mushrooms garlic focaccia, bacon, spinach *(v\*) (vg\*) (gf\*)* 8.00  
Pesto Bruschetta sourdough, walnut & chive pesto, shallot, watercress *(vg)* 8.50  
Chicken Liver Paté chutney, seeded loaf *(gf\*)* 8.00  
Crispy Shredded Beef Asian slaw, Nước Chấm 9.00  
Haddock Fishcake dill, sour cream, capers, egg *(gf\*)* 9.00

### PUB CLASSICS

- Local Ham two eggs, chips, peas *(gf)* 14.00 (small portion: 11.00)  
Cumberland Sausage mashed potato, red wine & onion jus, seasonal greens or peas 16.50 (small portion: 13.00)  
Hunters Chicken barbecue sauce, bacon, cheese, chips, salad 16.00  
Steak and Ale Pie chips, peas, red wine jus 16.00  
Roast Chicken Caesar Salad croutons, Parmesan, house Caesar dressing *(gf\*)* 14.50  
Pulled Pork Nachos cheese, sour cream, fresh salsa, chives 14.00  
Thai Green Chicken Curry rice *(gf)* 14.00 (small portion: 11.00)

### FROM THE SEA

- Seafood Linguine clams, prawns, haddock, egg, Parmesan, herbs 17.00  
Hake tomato couscous, chorizo, prawn, dill 18.00  
Beer Battered Haddock chips, garden or crushed peas, tartare sauce *(gf\*)* 16.00 (small portion: 13.00)  
*replace peas with salad for 1.00*  
Wholetail Scampi chips, garden or crushed peas, tartare sauce 15.50 (small portion: 12.50)  
*replace peas with salad for 1.00*  
Prawn Nasi Goreng 18.00  
stir fry vegetables, soy & fish sauce, coriander, spring onion, poached egg  
*add chicken for 2.00*

See over for more choices...

### SIDES

- |                                    |                                |
|------------------------------------|--------------------------------|
| Sauteed New Potatoes 4.00          | Chips 4.50 / Cheesy Chips 5.50 |
| Broccoli in garlic and chilli 4.00 | Garlic Bread 4.00              |
| Dressed Salad 3.50                 | Garlic Bread & Cheese 4.50     |
| Seasonal Greens 4.00               | Onion Rings 4.50               |
| Peppercorn Sauce 3.50              | Red Wine Jus 3.50              |

## TODAY'S MENU

### FROM THE GRILL

**Beef Burger** tomato chilli relish, salad, gherkin, chips, coleslaw (gf\*) 14.50  
*add cheese (1.00), bacon (1.00), Cornish blue cheese (1.50)*

**Cajun Chicken Burger** cheese, chips, salad, coleslaw, blue cheese mayonnaise (gf\*) 14.50

**Spiced Lamb Burger** pulled shoulder, feta, Lebanese cream, chips (gf\*) 17.00

**Cured Bacon Chop** new potatoes, ratatouille, walnut & chive pesto (gf) 15.00

**Pork Belly** crushed new potatoes, hispi cabbage, tender stem broccoli, white wine jus (gf) 18.00

**8oz Rump Steak** chips, tomato, onion ring (gf\*) 19.50  
*add peppercorn sauce (2.50)*

**8oz Sirloin Steak** chips, tomato, onion ring (gf\*) 25.00  
*add peppercorn sauce (2.50)*

### VEGETARIAN & VEGAN

**Spiced Chick Pea Burger** chips and relish (vg) (gf\*) 13.50  
*add vegan cheese (1.00) or dairy cheese (1.00)*

**Vegetable Pathia** rice, naan, poppadum, mango chutney (vg) (gf\*) 14.50 (small portion: 11.50)

**Waldorf Salad** pear, walnut, pecan, grapes, celery (vg) (gf) 13.50

**Pesto Linguine** walnut & chive pesto, Parmesan, garlic focaccia (v) 13.00

**Cumin Sweet Potato** onion bhaji, seasonal greens, curry broth, coriander (vg) (gf) 13.00

### CHILDRENS MEALS (up to 10 yrs)

**Ham, Egg and Chips** (gf) 8.50  
local ham with a fried egg and chips

**Local Sausages with Mash or Chips** 8.50  
served with peas or baked beans

**Chicken Goujons** (gf\*) 8.50  
served with chips and peas or baked beans

**Fish Fingers and Chips** 8.50  
served with peas or beans

**Pesto Linguine** (v) 8.50

**Quorn Goujons** (vg) 8.50  
served with chips and peas or beans

**Kids Burger** (not available Sunday Lunch) (gf\*) 8.50  
served with chips and peas or beans

**Pulled Pork Nachos** 8.50  
served with soured cream and cheese

**Jacket Potato with Cheese** (v) (gf\*) 8.50  
served with salad

### ALLERGENS

Please advise us if you have any allergies or dietary requirements

(gf) gluten free

(v) vegetarian

(vg) vegan

(gf\*) gluten free option available

(v\*) vegetarian option available

(vg\*) vegan option available



We are proud to use local suppliers including;

Butcher: Howells of Tavistock

Fruit & Vegetables: Tamar Fresh, Saltash

Cheeses: Country Cheeses, Tavistock

Fish: S&J Fisheries, Plymouth & Kingfisher, Brixham

Ice Cream: Dunstaple Farm, Holsworthy

Dried Goods: RD Johns, Foodsmiths, J&R Foodservice