

SUNDAY MENU

STARTERS

Chicken Liver Pate (gf*) 8.00
chutney, brown toast

Pesto Bruschetta (vg) 8.50
walnut & chive pesto, shallot, watercress

Prawn Cocktail salad (gf) 8.00

Whitebait tartare sauce 8.00

Sweet Chilli Chicken Bites (gf*) 8.00
seeds, spring onion

Crispy Shredded Beef (gf*) 9.00
Asian slaw, Nước Chấm

Wild Mushrooms (v*) (vg*) (gf*) 8.00
bacon, spinach, garlic focaccia

ROASTS

Local Roast Topside of Beef (gf*) 15.50 (small portion: 12.00)

Yorkshire Pudding, roast potatoes, roasted root vegetables, broccoli cheese, seasonal greens, red wine jus

Local Roast Leg of Pork (gf*) 15.50 (small portion: 12.00)

Yorkshire Pudding, crackling, roast potatoes, roasted root vegetables, broccoli cheese, seasonal greens, red wine jus

Local Roast Leg of Lamb (gf*) 16.50 (small portion: 13.00)

Yorkshire Pudding, roast potatoes, roasted root vegetables, broccoli cheese, seasonal greens, red wine jus

Homemade Nut Roast (vg*) (gf*) 15.00 (small portion: 12.00)

Yorkshire Pudding, roast potatoes, roasted root vegetables, broccoli cheese, seasonal greens, red wine jus

FROM THE SEA

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

Panko Prawns chips, dressed salad, sweet chilli dip 15.00

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 15.00 (small portion: 12.00)

Pulled Pork Nachos Cheese, sour cream, fresh salsa 14.00

Thai Green Chicken Curry rice (gf) 14.00 (small portion: 11.00)

VEGETARIAN & VEGAN

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

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

Vegetable Pathia medium hot sweet & sour curry, rice, naan, poppadum, mango chutney (vg) (gf*) 14.50

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

SIDES

Sauteed New Potatoes 4.00

Dressed Salad 3.50

Garlic Bread 4.00

Broccoli in garlic and chilli 4.00

Onion Rings 4.50

Garlic Bread & Cheese 4.50

Seasonal Greens 4.00

Chips 4.50 / Cheesy Chips 5.50

Peppercorn Sauce 3.50

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

Pulled Pork Nachos 8.50

served with soured cream and cheese

Jacket Potato with Cheese (v) (gf*) 8.50

served with salad

SMALL ROASTS

Local Roast Topside of Beef (gf*) 12.00

Yorkshire Pudding, roast potatoes, roasted root vegetables, broccoli cheese, seasonal greens, red wine jus

Local Roast Leg of Pork (gf*) 12.00

Yorkshire Pudding, crackling, roast potatoes, roasted root vegetables, broccoli cheese, seasonal greens, red wine jus

Local Roast Leg of Lamb (gf*) 13.00

Yorkshire Pudding, roast potatoes, roasted root vegetables, broccoli cheese, seasonal greens, red wine jus

Homemade Nut Roast (vg*) (gf*) 12.00

Yorkshire Pudding, roast potatoes, roasted root vegetables, broccoli cheese, seasonal greens, red wine jus

ALLERGENS

Please advise us if you have any allergies or dietary requirements

(gf) gluten free

(gf*) gluten free option available

(v) vegetarian

(v*) vegetarian option available

(vg) vegan

(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