

If you have any food intolerances, allergens or specific dietary needs - please tell us. We will do all we can to advise and where appropriate modify our hand made dishes. Do let us know as soon as possible.

Menu

Melon with mint & port syrup, VG, GF

Local game terrine, apple sultana chutney

Beenleigh Blue cheese salad, chicory, pear, candied walnuts, V, GF

Omelette Arnold Bennet, poached smoked haddock in a souffle omelette with hollandaise

Salmon & prawn croquette, radish cream, capers & lemon



Roast free range Devon chicken breast, thyme & herb butter, mini roast potatoes,
pan juice & Sauvignon gravy, GF

Craft beer battered, harbour haddock, triple cooked chips, peas, tartare sauce & lemon

Loin of West Country pork Wellington, baby roasties, Devon carrots, Calvados apple gravy

Exmoor beef & mushroom pie, mustard mash, vegetable medley

Braised field mushroom, spelt, tofu dressing, VG



Marmalade cheesecake, Seville orange & lime, GF

Devon cheese plate, pear chilli chutney, V, ask for GF

Treacle tart, warm custard sauce, V

Eton mess, V, GF

Three courses £22.50

Two courses £19.50

V suitable for vegetarians

VG suitable for vegans

GF gluten free dish