

Afters

- £7 Warm, roasted banana bread, white chocolate and bourbon mousse, vanilla ice cream and honeycomb
- £6 Chocolate brownie sundae; Chocolate and vanilla ice cream, toasted nuts, whipped cream and chocolate fudge sauce
- £7 Orchard apple and rhubarb compote topped with a pecan and oat crumble served with stem ginger ice cream
- £6 Blood orange cheesecake with blood orange sorbet
- £6 Lemon posset with red berry compote and clotted cream shortbread
- £10 A selection of chefs favourite British Isles cheeses and accompaniments

Why not add a 50ml glass of our extra special 10 year aged Portal Tawny Port for £6.50?

For our teas we use Devon Tea, for our Coffee we use Owens coffee, a Devon coffee roaster and for our infusions and hot chocolate we use Miles of Cornwall. Please ask your server for our selection and prices.

Smaller Plates

- £2 Crusty bread and whipped farmhouse butter
- £2 Pork scratchings with burnt apple puree
- £3 Citrus marinated Nocellara olives
- £3 Moroccan spiced almonds

- £7 Citrus and gin cured salmon, pink grapefruit, crème fraiche mousse
- £6 Cauliflower soup, spiced granola and curry oil served with crusty bread
- £8 Hand picked Devonshire white crab salad, seaweed, apple and mustard emulsion
- £6 Chicken liver and wild mushroom parfait. Jail ale chutney and toasted brioche.
- £5 Wild garlic and Cornish gouda arancini

Larger Plates

- £13 Honey & Mustard Roast Gammon
- £15 Roast & Braised Sirloin of West Country Beef
- £14 Roast leg of South Devon Lamb
- £14 Slow roast, rolled Pork Belly
- £15 Trio of Roast Meats
- £12 Vegetarian Nut Roast (no stuffing)

All our roasts are served with roast potatoes, sausage meat stuffing, Yorkshire pudding, seasonal vegetables and red wine gravy

- £11 Philip Warren sausages, whole grain mustard mash and rich onion gravy
- £13 Wild mushroom tortellini with blue cheese, walnut, artichoke and crispy sage
- £13 Plymouth landed Hake with fresh herb and shellfish risotto

Sides

- £3 Salted skinny fries
- £4 with aged parmesan and black truffle mayonnaise
- £3 Mixed seasonal vegetables
- £2 Extra roast potatoes
- £2 Jug of gravy