

Afters

- £6 Roasted banana bread with vanilla mousse, rum and raisin ice cream and honeycomb
 - £6 Lemon posset with raspberry compote and clotted cream shortbread
 - £6 Walnut and olive oil cake, vanilla mousse, coffee and salted caramel ice cream
 - £7 Bearslake's signature chocolate bar
 - £7 Orchard Crumble; spiced windfall apple and sultana compote topped with a pecan and oat crumble served with vanilla custard
 - £5 A selection of West Country Ice creams; three scoops (please ask for today's selection)
 - £6 Chocolate and fudge brownie sundae
 - £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
- £3 Ale battered anchovies with malt vinegar and tartare sauce
- £4 Maple glazed hog's pudding bites with chives
- £2 Citrus marinated Nocellara olives
- £3 Pork and sage scotch Quail's egg with burnt apple puree
- £5 Wild mushroom arancini with aged Cornish gouda and black truffle mayonnaise
- £6 Southerners Fried Pheasant with spicy tomato relish
- £6 Cauliflower soup with crème fraiche and crispy sage, crusty bread and whipped farmhouse butter
- £6 Ham hock and herb terrine with pickled baby onions, watercress and mustard emulsion. Served with crusty bread and whipped farmhouse butter
- £8 Handpicked Devonshire white crab with seaweed, green apples and mustard

Larger Plates

- £11 Honey and mustard glazed ham, fried Black Dog free range Hen's egg, garden peas and TCC
- £10 Venison chilli with braised wild rice
- £11 Philip Warren Olde Cornish sausages, wholegrain mustard mash and rich onion gravy
- £14 Ale battered North Sea haddock with Bearslake chip shop treats and TCC
- £13 Celeriac, apple and goats cheese risotto topped with a crispy hens egg and hazelnut relish
- £15 Braised Ox cheek with creamed potatoes and bourguignon style sauce with winter greens
- £15 Gloucester Old Spot Pork Chop, black pudding with winter greens, TCC and a scrumpy and Dartmoor honey sauce
- £16 Scottish Halibut with river Exe mussels, cider, smoked bacon, leek and white bean ragu.
- £13 Wild mushroom tortellini with Jerusalem artichoke cream, caramelised onions and sage
- £14 Wild Deer burger served in a seeded brioche bun with traditional burger garnish, spiced onion jam and salted skinny fries

From the Grill

- £19 10oz Hand cut Rump Steak
- £22 8oz Sirloin Steak

Our steaks are aged for 30+ days from West Country raised cattle. Hand selected for us by Duncan from Palmers Butchers of Tavistock and served with ale battered onion rings, roasted wild mushrooms and onion confit, watercress and TCC

Add a Devon blue cheese and brandy sauce for £3

Sides

- £3 Salted skinny fries
- £4 With aged parmesan and truffle mayonnaise
- £2 Winter greens
- £3 Ale battered onion rings