

Starters

Homemade Soup (V)

Homemade soup, using seasonal fresh produce, seasoned to perfection.

6.50

King prawns and smoked salmon

Succulent King prawns and oak smoked salmon served on a bed of mixed salad leaves with a fresh lime & ginger dressing topped with horseradish cream

8

Wild garlic Pesto and Sun-dried tomato Bruschetta (V)

Freshly griddled Sourdough bread with homemade wild Garlic pesto and sun-dried tomatoes

6.50

Garlic Mushrooms (V)

Chestnut & White mushrooms cooked in Greek extra virgin olive oil, seasoned with garlic and fresh parsley

6

Marinated purple Beetroot with grilled Goat's cheese (V)

Raw purple beetroot marinated in a red wine vinegar, Greek extra virgin olive oil and thyme dressing, served on a mixed leaf salad and topped with warm grilled Goat's cheese

8

Harissa Lime Prawn Cocktail

Traditional prawn cocktail with a little pep up of rose harissa and a dash of lime juice to give warmth to the succulent King prawns and mixed leaf salad

8.50

Mains

Salmon Fillet

Baked in the oven in “en papillote” to retain the amazing flavours. Served with a Crème fraiche, lemon, and chive sauce

23

Fresh fillet Seabass

Pan Fried in butter with a crispy skin and served with a Salsa Verde dressing

23

Fresh Trout

Simply oven baked in foil to retain the flavour with a lemon wedge

21

Homemade Wild Garlic Pesto stuffed chicken

Oven baked succulent free range chicken breast stuffed with homemade wild garlic pesto and topped with roasted cherry vine ripe tomatoes and toasted pine nuts

22

Creamy Tarragon Chicken

Free range chicken breast with garlic and shallots, cooked in tarragon flavoured chicken stock, served in a crème fraiche and fresh tarragon sauce

23

Steak, Mushroom and Horseradish Pie

High quality local beef steak cooked with chestnut mushrooms and white onions in a rich Dijon mustard, red wine, and horseradish sauce, topped with a crispy puff pastry lid

19

Mushroom duo with garlic and chilli pasta (V)

Plump chestnut and white mushrooms pan fried with fresh garlic and dried chilli flakes, served on a bed of fresh tagliatelle, and drizzled with Greek Kalamata extra virgin olive oil

17

Roasted tomato, garlic, and pepper sauce (V)

Oven roasted cherry vine ripe tomatoes, mixed fresh peppers, garlic drizzled with Greek Kalamata extra virgin olive oil, blended and served on a bed of fresh tagliatelle dressed with homemade pesto and toasted pine nuts

18

Wild Dartmoor Venison loin

Sustainably sourced free range local wild venison, pan fried to your taste. Served with a freshly made blackberry, redcurrant and port sauce enhancing the wild venison rich flavour

29

Fillet Steak	Succulent 6oz locally sourced beef	27
Sirloin Steak	Flavoursome 8oz locally sourced beef	25

All dishes (except the pasta dishes) are served with New English potatoes and butter, seasonal vegetables or green salad

Sides

Black Pepper Sauce - Rich & creamy freshly made whole black pepper sauce	1
New English Potatoes (V) - Seasoned with butter, salt & pepper	3
Blue Cheese Sauce - Made with hand ladled blue cheese and double cream	1.5
Side Salad(V) - Fresh mixed green leaf salad	2
Freshly baked Sourdough Bread & slightly salted butter (V)	2.5
Seasonal Vegetables (V) Fresh locally sourced and seasonal	3

All our produce is locally and responsibly sourced to support our local community and suppliers that serve Dartmoor

Dessert Menu

Homemade Chocolate Brownie

A combination of dark, milk and white chocolate warm gooey homemade brownie served with clotted cream

8

Sticky Toffee Pudding

Freshly baked sticky toffee with Medjool dates topped with a rich treacle toffee sauce served with clotted cream

7

Seasonal Crumble

Seasonal fruit cooked and spiced to perfection and topped with a crunchy oat toasted crumble served with clotted cream

7.50

Passion Fruit Meringue

Home-made meringue with a luxury passionfruit curd and drizzled with fresh passion fruit served with clotted cream

7

Affogato

Dartmoor Vanilla Ice-cream, topped with a hot shot of espresso accompanied by homemade almond Biscotti

(Additional £4 with a digestif)

7

Cheese

Haymakers Cheddar, Briar Creamy Brie and a smooth Hand Ladled Blue

All served with your choice either fresh sourdough bread or a selection of savoury biscuits for cheese

12

Ice Cream from Dartmoor Ice Cream Co

Luxury Madagascan Vanilla

Rich Chocolate Ripple

Stem Ginger

Salted caramel

2 per scoop

Coffee

Dartmoor coffee freshly ground served in a Cafetiere	2.5
Shot of Italian Espresso coffee	2.5
Freshly ground decaffeinated coffee is also available	2.5
Liquor Coffee served with velvety double cream	8.5

Tea 2

English Breakfast

Green Tea

Earl Grey

Rooibosh (caffeine free)

Lemon & Ginger

Chamomile

Mint

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