

CREAM TEAS & CAKES

Small cream tea **V** £6.50

Homemade scone (fruit or plain), jam, clotted cream and your choice of tea or Americano coffee

Or standard cream tea as above but with an extra scone £7.50

Lemon muffin £3.00

Victoria sponge, carrot cake **GF** or **chocolate Victoria** **VE** £3.00

Toasted teacake £2.50

Jam and butter

BREAKFAST

Served every day 9.00am until 11.30am

Full English £9.75

Two rashers bacon, two sausages, black pudding, poached egg, beans, tomato, mushroom, hash brown and toast

Vegan breakfast **VE** £9.25

Two Quorn sausages, hash brown, avocado, mushroom, tomato, beans and toast

Breakfast sandwich £6.00

Choose two items – bacon, sausage, fried egg, hash brown

Pancakes £6.00

Bacon and maple syrup

NIBBLES & STARTERS

Hummus and pitta **V** £5.00

Olives **V** £4.00 Add feta £2.00

Halloumi fries £7.00

Salad and garlic mayo

Soup of the day **V** **VE** **GF*** £6.00

Scallops (3) £10.00

Black pudding, pea puree and apple salad

Calamari rings **GF** £8.50

Roasted garlic mayo and salad

Duo of pork terrine £8.00

Apple and vanilla puree, salad, toasted pitta

Mushroom and tarragon filo tart **V** **VE** £7.00

Roasted red pepper and sun blushed tomato pesto

Goats cheese **V*** **GF** £8.00

New potato and streaky bacon salad

MAIN COURSES

Fish and chips £14.00

10-12oz Cod fillet, chips, mushy peas, tartare sauce

Sea bass **GF** £16.50

Parsley mash, seasonal veg, caper pesto

Scallop salad (6) **GF*** £19.00

Streaky bacon, new potato salad, pitta

Pearl barley salad **V** **VE** £13.00

Beetroot, roasted red pepper, hummus, salad, mustard dressing

Waterfront beef burger **GF*** £14.50

Brioche bun, streaky bacon, Emmental, tomato relish, coleslaw, chips

Chicken burger **GF*** £14.00

Brioche bun, streaky bacon, Cheddar, BBQ sauce, coleslaw, chips

Onion and carrot bhaji burger **V** **VE*** **GF*** £13.00

Brioche bun, tomato relish, guacamole coleslaw, chips

8oz Rump steak **GF** £20.00

West country rump, cherry tomatoes, mushroom, peas, chips

Add Peppercorn sauce £2.00

Westcountry pork loin **GF*** £16.00

Wholegrain mustard mash, seasonal veg, Devon Blue and mushroom sauce

Ham, eggs, peas, chips **GF** £13.50

Olive, red pepper and tomato linguine **V*** **VE*** £13.00

Rocket & parmesan

SHARING BOARDS

Seafood platter £25.00

Smoked salmon, whitebait, prawn cocktail, calamari rings, king prawns, leaves, garlic mayo, bread

Ploughman's £25.00

Roast ham, pork terrine, smoked Cheddar, Brie, Devon Blue, grapes, apple, pickled onion & gherkins, chutney, leaves, bread

SIDES

Garlic bread £4.00 Add cheese £1.00

House salad £4.00

Seasonal veg £4.00

Chips £3.75 **Cajun seasoning** £0.75

Cheesy chips £4.75

SANDWICHES

Served noon until 6pm. All sandwiches can be served on gluten free, white or granary bread and come with a handful of chips

Cheddar and tomato relish **V** £8.00

Add roast ham £2.00

Pork, apple and vanilla puree £9.00

Battered cod and tartare sauce £10.00

Prawns and Marie Rose sauce £9.00

Roast beef, caramelised onions £9.50

Vegan, guacamole coleslaw, tomato, leaves £9.00

DESSERTS

Eton mess £6.00

Chantilly cream, mixed berry compote

Sticky toffee pudding **V** £6.50

Butterscotch sauce and vanilla ice cream

Vegan chocolate delice **V** **VE** **GF** £6.50

Nut crumb, raspberry sorbet

Lemon cheesecake £6.50

Buttery biscuit base, raspberry sorbet

Vanilla crème brûlée £6.50

Mixed berry compote, shortbread

Selection of ice cream and sorbets **V** **VE** **GF** £6.00

Three scoops, choose from banoffee, cookie dough, chocolate, strawberry, vanilla and raspberry sorbet

SPARKLING WINE & CHAMPAGNE



- 1 Prosecco, Borgo Sanleo, Italy (1) VE** £5 £25
Floral, fruity, appley fizz for any occasion (abv 11%)
- 2 Lyme Bay Brut, Devon, England (2)** £35
A great example of locally sourced fizz (abv 11%)
- 3 Champagne, Joseph Perrier Brut, France (1) VE** £22 £44
Relaxed and easy drinking for celebrating! (abv 12%)
- 4 Champagne, Joseph Perrier Rose Brut (1) VE** £47½
A pinkish terracotta colour with flavours of strawberry & violet (abv 11%)

FIZZ BY THE GLASS

DO YOU NEED A REASON?

Prosecco - £5



ROSÉ WINE



- 19 Zinfandel Rosé, Arapala Sky, USA (4) VE** £3½ £5 £7 £20
Medium sweet, strawberry fruit flavours (abv 10½%)
- 20 Pinot Grigio Rosato, Tanti Petali, Botter, Italy (1)** £3½ £5 £7 £20
Light, refreshing, easy to drink (abv 12%)

RED WINE



- 22 Merlot, San Elian, Chile (B) VE** £3½ £5 £7 £20
Soft, black cherry, easy to drink (abv 13%)
- 23 Shiraz, Billycan, S.E. Australia (B) V** £3½ £5 £7 £20
Juicy, fruity, Aussie red, thoroughly enjoyable (abv 13½%)
- 24 Rioja, Cormoran, Spain (B)** £4 £5½ £7¾ £22
Traditional Spanish, red berry fruit flavours (abv 14%)
- 25 Malbec, Tamari, Mendoza, Argentina (C) VE** £4 £5½ £7¾ £22
A great example of Argentina's hallmark wine (abv 12½%)
- 26 Cabernet Sauvignon, Urmeneta, Chile (C)** £22½
Medium bodied, dark ruby colour (abv 13½%)
- 27 Merlot, The Deep, USA (B)** £22½
Velvety, silky smooth forest fruits (abv 13%)
- 28 Touriga Nacional, Point West, Portugal (D) VE** £22½
Landlord 's choice - a truly outstanding medium to full bodied wine! (abv 13%)
- 29 Montepulciano d'Abruzzo Riserva, Tor del Colle, Italy (C) VE** £22½
Intense depth of cherry flavours (abv 13½%)
- 30 Pinotage, The Den Painted Wolf (C) VE** £24
A comfort wine delivering intense fruit (abv 14%)
- 31 Pinot Noir, The Duchess, Marlborough, New Zealand (B)** £25
Ripe berry fruit, spicy, smooth (abv 13%)
- 32 Côtes du Rhône, Colombo & Fille, France (C)** £27
A young and limited production make this an outstanding find (abv 13½%)

WHITE WINE



- 6 Sauvignon Blanc, San Elian, Chile (1) VE** £3½ £5 £7 £20
Straightforward easy drinking (abv 12½%)
- 7 Pinot Grigio Trebbiano, San Alessandro, Italy (1) V** £3½ £5 £7 £20
Light, easy drinking, goes with anything wine (abv 11½%)
- 8 Chardonnay, Billycan, S.E. Australia (2) V** £3½ £5 £7 £20
Classic Aussie Chardonnay, an enjoyable wine (abv 13%)
- 9 Sauvignon Blanc, Taworri, New Zealand (2) V** £4½ £6 £8¼ £24
Straight from the famous Marlborough wine region (abv 12½%)
- 10 Chenin Blanc, Lion Ridge, South Africa (3) V** £20
A medium wine with zesty lemon freshness (abv 13%)
- 11 Viognier, La Baume Grande Olivette, France (2)** £22½
Mandarin, apricot, orange & a fresh, spicy finish (abv 13½%)
- 12 Picpoul de Pinet M, Languedoc, France (1) VE** £23
An outstanding wine that really delivers, not to be missed (abv 13%)
- 13 Tempranillo Blanco, Azabache, Rioja, Spain (1)** £23½
Landlord 's choice - a 'new' grape producing a stunning wine for seafood (abv 12%)
- 14 Gavi La Battistina, Araldica, Italy (2) VE** £25
Brilliantly bright & fresh, for lovers of Italian wine - delicious (abv 13%)
- 15 Dart Valley Reserve, Sharpam, Devon, England (2) VE** £25
One of our favourites, a great example of English wine (abv 11%)
- 16 Riesling, Esk Valley, Marlborough, New Zealand (2)** £27½
Total refreshment in a bottle, great with spicy foods (abv 12½%)
- 17 Sancerre, Domaine Neveu, Loire, France (1)** £32
Classic sauvignon, gunflint minerality, gooseberry and citrus freshness (abv 12½%)

VEGETARIAN/ VEGAN WINES

Despite being made from grapes, not all wines are suitable for people who enjoy a plant based diet. Various animal products are sometimes used to clarify wine. We have clearly marked all the wines on our list that are suitable for a vegetarian (V) or vegan (VE) diet - enjoy!

WINE GUIDE

White & Rosé: (1) dry (5) sweet Red: (A) soft - (E) full bodied