



Cocktails £9

Passionfruit margarita

Rhubarb belini

Starters

Whole baked camembert, tomato chutney, house made focaccia £13 * (ideal to share)

Mushroom arancini, aged parmesan, garlic mayonnaise £7 V/GF

Cured salmon in Wicked Wolf Vodka, caper & shallot mayonnaise, focaccia £9 *

Pyne Arms scotch egg, Devonshire blue cheese, balsamic onions, chutney £9

Soy & wasabi marinated crispy beef, sweet chilli, pickled chilli & cabbage £9 GF

Twice baked Barbers vintage cheddar soufflé, cheddar & chive sauce £9 V

Burrata, Kenny's beetroot, tomato, garlic & lemon, olive oil, toasted tomato focaccia £9 *

Tempura battered coconut King prawns, satay sauce, coriander £9 GF

Mains

Slow cooked pork belly, Brynscott egg, rum & honey glazed pineapple, chips £18

Parma ham wrapped chicken breast, creamed leeks, mash, jus de xeres, vegetables £19 GF

Whole plaice (skinned & headed) caper butter & herb sauce, buttered chive potatoes £19 GF

Devonshire homity pie, leek & potato, soft poached egg, hollandaise, chips, Mr Avery's vegetables £18 V

Butter roasted hake, brown shrimps, smoked salmon risotto £22 GF

Wagyu beef burger, mature cheddar, chips, onion rings, chutney £17

Battered haddock, chips, mushy peas, tartare sauce £15 *

Chicken Jeera curry, braised spiced rice, poppadum, mango chutney £17 GF

Moorland 8oz sirloin steak, flat mushroom & tomato, chips, onion rings, £28 *

Sauces - Peppercorn | Blue cheese | Hollandaise £2-50

Tonights special

Devonshire duck breast, hoi sin duck leg croquette, pickled red cabbage, five spice sauce, chips £22 GF

Desserts £7

Creme brûlée, shortbread

Pyne Arms chocolate bourbon mousse, millionaire ice cream

Warm lemon drizzle sponge, lemon meringue ice cream

Blackcurrant mousse, strawberry, champagne sorbet

Warm chocolate tart, salted caramel ice cream

* can be made gluten free

We are a little short staffed, please be patient during busy times. All meals are cooked fresh to order.

If you have any dietary requirements please speak with a member of staff.