



This is an example menu. This may differ on your visit

Cocktails £9

Passionfruit margarita
Peach belini
Mojito

Snacks/sharing plates

Whole baked camembert, tomato chutney, house made focaccia £13
Goats cheese arancini, aged parmesan, garlic mayonnaise £8 V/GF
Hummus, Bella Napoli olives, spiced tomato focaccia £7 V

Starters

Leek, potato & cheddar soup, chive, spiced tomato focaccia £7 V
Soy & wasabi marinated crispy beef, pickled chilli & cabbage £10 GF
Pyne Arms scotch egg, Devonshire blue cheese, balsamic onions, chutney £9
Tempura battered coconut King prawns, satay sauce, coriander £10 GF
Twice baked Barbers cheddar soufflé, cheddar & chive sauce £9 V

Mains

Steak suet pudding, mash, gravy, Mr Avery's farm vegetables £21
Devonshire duck breast, katsu curry sauce, spiced rice, poppadum £21
Butter roasted hake, smoked salmon & caper risotto £22 GF
Parma ham wrapped chicken breast, sauce Veronique, green grape & tarragon cream sauce, chips £19 GF
Wagyu beef burger, mature cheddar, chips, beer pickled onion rings, chutney £17
Devonshire homity pie, confit leeks & potato, soft boiled egg, hollandaise, chips £17 V
Battered haddock, chips, mushy peas, tartare sauce £16 *
Moorland sirloin steak, flat mushroom, chips, beer pickled onion rings £28 *
Sauces - Peppercorn | Blue cheese | Hollandaise £2-50

Desserts £7

Creme brûlée
Chocolate biscoff mousse, salted caramel ice cream
Warm treacle tart, custard
Gingerbread pudding, toffee sauce, clotted 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.

