

PYNE ARMS

Evening Menu



Small plates

Nocellara olives £2-95 V/GF

Baked breads – Balsamic & olive oil £3-50 V

Wood mushroom arancini – garlic aioli £4-50 V

Marinated chicken wings – sweet chilli – coriander £5-50 GF

Coconut battered king prawns – chilli mayo – dressed watercress salad £6-95

Somerset camembert – baked bread – chutney (ideal to share) V/can be GF £11-95

Whites lake goats curd 'panko'd – pickled beetroot – lettuce £6-95 V

Smoked ham hock terrine – Mrs Kings piccalilli – pickles – cider vinaigrette £7-50 GF

Duck liver & grand marnier pate – onion chutney – toast £6-95 can be GF

Mains

Roast bass – crayfish & smoked salmon risotto £18-95 GF

Ox cheek – celeriac remoulade – mash – beef sauce £18-95 GF

Confit duck leg – duck fat potato – pickled red cabbage – duck & port sauce £15-95 GF

Beetroot & potato roulade – braised onion – blue cheese bon bon – vegetable sauce £13-95 V

Broccoli & mature cheddar tart – poached egg – hollandaise – hand cut chips £12-95 V

Venison bolognese – papadelle pasta – shaved parmasan £11-95

Chicken Breast – smoked ham hock tartlet – creamed leeks & cider – peppercorn sauce £13-95

All the above served with vegetables

Pub grub

Proper steak pie – mash potato – gravy – seasonal vegetables £13-95

8 oZ Devon ribeye – hand cut chips – onion rings – mushrooms & tomato £21-95 can be GF

Battered halloumi – hand cut chips – mushy peas – tartare sauce – lemon £11-95 V can be GF

Pyne Arms chicken curry – basmati rice – poppadum – mango chutney £13-95 (also V available)

Grilled burger – brioche bun – tomato – little gem – hand cut chips – onion rings £13-95

Battered Cornish hake & chips – mushy peas – tartare sauce – lemon £11-95 can be GF

Please speak with a member of staff if you have any food intolerances.
Due to food being cooked to order there may be a short wait during busy periods.