

Summer Menu 2020

Nibbles/Bar Snacks

Harissa spiced or Rosemary and Sea Salt Mixed Nuts £3 Olives £3

Starters

Sweetcorn Pannacotta, charred corn, toasted almonds, parmesan **(v)**(Vegan option available) £6.50

Soup of The Day, homemade focaccia & butter, **(v)** £6.00

Hogs Pudding Scotch Egg, mixed leaves, apple £6

Salt 'n' Pepper Squid, aioli £7

Fried Confit Chicken Wings, chorizo mayonnaise £7

Atlantic Scallop and Squash Gratin, dressed baby leaf salad £8.50

Sharing Charcuterie Platter:

parma ham, chorizo, red pepper hummus, sun-dried tomato, mozzarella, homemade bread £10

Mains

Salmon Fillet, heritage tomato & caviar salsa, rösti potato, buttered fennel & spinach, citrus 'beurre blanc' £17.50

Sladesdown Duck Breast, smoked potato puree, charred leeks, hazlenuts, cauliflower, lavender jus £19

Masala Monkfish, chickpea dahl, pickled fennel, coriander chapatti £17

Westcountry 10oz Sirloin Steak, field mushrooms & tomato, chips, Devon Blue butter £21.50

Add: peppercorn sauce £1.50

Dartmoor Lamb Caesar, 2 bone rack, tender neck hotpot, braised baby gem, wild garlic caper sauce £19

Vegan Bhuna, garlic rice, poppadum **(Vegan)** £12

Fish and Chips, market fish deep fried in crispy beer and yeast batter, chip shop treats, chips £14

Dexter Beef Burger, smoked bacon, sharpham rustic, house sauce, crispy onions, brioche bun, chips £15.95

Spinach and Ricotta Ravioli, sundried tomato pesto, mozzarella **(v)** £13

Sides: Fried Greens £4 - Parmesan Truffle Chips £4 - Ale Battered Onion Rings £4 - House Salad £5.50

Cheesy Chips £4 - Chips £3.50 - Sweet Potato Fries £4

All mains are Available as a Takeaway alternative @ a £3 reduction per dish, a pre order is preferred, food can be collected at the front of the pub if required

Kids Meals £6.50 each

Fish & Chips / Cheesy Tomato Pasta / Sausage, Mash & Beans / Mini Beef Burger / Mini Roast (Sundays)

Desserts £6.50 each

Dark Chocolate Brownie, sour cherry sorbet, chocolate fudge sauce

Blackberry & Pear Crumble, crème anglaise

Sticky Toffee Pudding, stem ginger sauce, salted caramel ice cream

White Chocolate Truffled Delice, hazelnut macaron, sour cherry granita

Trio of South West Cheese - £7.50

Sharpham Soft - Devon Blue - Quicques Cave aged Mature Cheddar - crackers and condiments

Yarde Farm Ice Creams - 1 scoop £2.50 - 2 scoops £3.50 - 3 scoops £4.50

vanilla - strawberry - honeycomb - salted caramel - chocolate - **Sorbets:** lemon - mango - raspberry

The Pumps

Lagers (pint) - Stella Artois £4.20 Becks - £4.00 Peroni - £4.95

Ales (£4 per pint) - Jail Ale 4.8% - Avocet £3.9% - Mew Stone 4.1%

IPA'S (£4.40 per pint) - Salcombe 4.6% - Sharpes Atlantic 4.5%

Ciders (£4 per pint) - Devon Mist (Medium Sweet) - Handsome Bay (Medium) - Bulkamore £4.20 (Dry Still)

White Wines

	125ml	175ml	250ml	Bottle
1. Chardonnay, 2018, 'Croc of Gold', S. E. Aus., 13%abv	£3.70	£4.60	£6.10	£16.95
2. Sauvignon Blanc, 2018, St Peyre, Languedoc, Fr., 12.5%abv (Gold Medal)	£3.95	£4.90	£6.60	£18.95
3. Pinot Grigio, 2018, "Donini", IGT Provincia di Pavia, Italy, 11.5%abv	£3.75	£4.65	£6.25	£17.95
4. Kiwi Sauvignon, 2019, Mussel Bay, Marlborough, N. Z., 13.0%abv	£4.60	£5.75	£7.95	£22.95
5. 'Trobi', Trebbiano d'Abbruzzo, 2018, Talamonti, Abruzzo, Italy, 12.5%abv				£21.50
6. Muscadet Sevre et Maine sur Lie, 2018, Dom de la Bretonnière, Le Landreau, France, 12%abv				£22.50
7. Albarino, 2019, "Gran Fabian", Vina Sobreira, Rias Baixas, Spain, 12.5%abv				£25.10
8. Macon Blanc Davayé, 2018, Domaine Saumaize, Mâconnais, Burgundy, 13%abv				£28.50
9. Lyme Bay Shoreline, 2018, Lyme Bay Wines, Axminster, Devon, 11.5%abv				£29.50
10. Sancerre, 2018, Dom Serge Laporte, Chavignol, Loire, France, 13%abv				£31.50
11. Bourgogne Blanc Chardonnay, 2017, Domaine Hudelot-Baillet, Côte d'Or, Burgundy, 13%abv				£38.00

Rosé Wines

	125ml	175ml	250ml	Bottle
14. Les Terrasses, 2019, Vignerons Ardechois, Pays d'Oc, Fr, 12%abv	£3.80	£4.75	£6.35	£17.50
16. Côtes de Provence Rosé, 2018, Masfleurey, Provence, France, 12.5%abv				£24.50

Red Wines

	125ml	175ml	250ml	Bottle
17. Shiraz (Cab Sauv), 2018, 'Red Herring', S. E. Aus., 14%abv	£3.70	£4.60	£6.10	£16.95
18. Merlot, 2019, Cornellana, Cachapoal Valley, Chile, 13.5%abv	£3.65	£4.50	£6.00	£17.50
20. Malbec, 2019, Altivo Classic, F. Eugenio Bustos, Mendoza, Arg., 12.5%abv	£3.95	£4.90	£6.60	£18.95
21. Pinot Noir, 2018, Terra de Touros, Quinta Casal Monteiro, Portugal 13%abv	£3.95	£4.90	£6.60	£18.95
22. Rioja, 2018, Lopez de Haro, Bodegas Classica, Spain, 13.5%abv	£4.80	£6.10	£8.15	£23.50
23. Tejo Reserva, Forma de Arte, 2015, Quinta do Casal Monteiro, Tejo, Portugal, 13.5%abv				£23.50
24. Barbera d'Asti, 2018, DOC, "Casareggio", Agosto Pavia, Piedmont, Italy, 14%abv				£27.50
26. Ch. La Gorce, 2016, Cru Bourgeois, Medoc, Bordeaux, France, 13.5%abv (Gold Medal Winner)				£27.50
27. Fleurie, 2015, Clos de la Chapelle des Bois, Fernand Verpoix, Fleurie, France, 13%abv				£32.00
28. Bourgogne Rouge Pinot Noir, 2018, Ch de la Charriere, Yves Girardin, Santenay, Côte d'Or, 14%abv				£38.00
29. Télégramme, Chateaufeuf du Pape, 2016, Famille Brunier, France, 14.5%abv				£46.00

Sparkling Wines & Champagne

	200ml:	Bottle
Prosecco Tiamo, Casa Vinicola Botter Carlo, Fossalta di Piave, Italy, 11%abv	£7.10	
31. Prosecco Spago, Frizzante, Casa Vinicola Botter Carlo, Fossalta di Piave, Italy, 11%abv		£23.75
33. Champagne Gremillet, Selection Brut, Balnot-sur-Laignes, Champagne, France, 12.5%abv		£42.50

Dessert Wines

34. Pedro Ximenez, Bella Luna, Jerez, Spain, 15%abv	100ml: £5.90	50cl Bottle: £26.95
35. The Noble Wrinkled Riesling, d'Arenberg, South, Australia, 10.4%abv		37.5cl Bottle: £19.50

