



Dinner Menu

(Menu's do change Regularly)

Nibbles

House Focaccia, Olives & dipping oil £6 House Pork Scratchings & apple sauce £5 Salt and pepper squid £9

Starters

Soup of the day £7 (G/F option)

Hoisin Pork Gyoza -sesame & Chinese leaf salad, chilli, coriander, House Hoisin sauce £9 (cont nuts)

King Prawns – roasted with harissa butter and chorizo, focaccia £11 (gf optional)

Baba Ghanoush – spiced toasted peanuts, coriander, flatbread £8 (vegan) (gf optional)

Cornish Crab Bon Bon – house kimchi £9

Whipped Goats Cheese – crispy Parma ham, sundried tomatoes, roasted garlic £9 (GF optional))

Main Courses

‘Surf n Turf’ – beef fillet, prawn & mussel salsa, crab emulsion, potato terrine, confit fennel £32

Pan Roasted Loin of Dartmoor Venison – English asparagus, allotment vegetables, rosti potato, red wine jus £28 (gf)

‘Seafood Tapas’ – honey & lime glazed octopus, harissa king prawns, garlic mussel gratin, anchovy & feta salad, pistachio pesto & potato salad £26

Warm Salad – asparagus, courgette, olives, aubergine, pecorino, grilled artichoke rocket, rosemary arancini, mustard dressing £19 (v)(gf optional)

Sladesdown Cumberland Sausage – Rattery bubble and squeak, fried hens egg, £19.50

Middle Eastern Spiced Chickpea Fritter – salsa verdi, naked garden fine bean salad £18 (vegan) (gf)

Brixham Landed Cod Loin –cod, coriander & potato hash, roasted red pepper, split tomato dressing £25(gf)(cont shellfish)

Tuscany Truffle Pasta– smoked pancetta, chestnut mushrooms, pecorino £19 (vegan optional)

Steak & pomme frites – dressed rocket salad, Rattery steak sauce £20 (gf)

Church House Inn Beef Burger - American cheese, baby gem, tomato, spicy mayo, pickles, fries £18.50 (All G/F optional)

Celeriac & Beetroot Burger – vegan sriracha mayonnaise, kimchi, baby gem, tomato, fries £18 (vegan)(add cheese 50p) (gf)

Beer Battered Market Fish - chips, crushed garden peas, tartare sauce, curry sauce, lemon £19 (gf)

Kids Meals

Fish & Chips £9 Cheese Burger & Chips £8 Cheesy Penne Pasta £7 Mini Roast £12 (Sunday lunch)

Sides £5 each

Fried Greens / Truffle & Parmesan chips / Onion rings / House salad

Desserts - £9.00 each except where stated

Apple Crumble – Crème Anglaise (Vegan optional) (gf)

Lemon Eton Mess – lemon sorbet (gf)

Vanilla Pannacotta – strawberry and elderflower compote, shortbread (gf)

Chocolate cup – rich chocolate mousse, chocolate brownie, espresso ice cream, chocolate soil (gf)

Sticky Toffee Pudding – toffee sauce, vanilla ice cream

Westcountry cheese board - red onion chutney, biscuits £12

Salcombe Dairy Ice Cream & Sorbet Selection - £3 per scoop