

December Pub Classics Menu

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Starters

- Garlic bread (v / gf and vegan bread options available) 4.00
- Breaded whitebait and garlic mayonnaise dip 6.50
- Creamy garlic mushrooms and chunky bread (v / gf and vegan bread options available) 6.50
- Breaded brie wedges with warm cranberry sauce (v) 6.50

Main Course

- Beer battered fish, chips and peas (gf batter available) 14.00
- Local pork and garlic sausages, creamed potatoes, onion rings and gravy 13.00
- Local 8oz sirloin steak, peas, salad, mushrooms, tomato, chips and onion rings (gf without onion rings) 23.50
Blue cheese sauce (gf) 3.00 / Peppercorn sauce (gf) 3.00
- Handmade 8oz beef burger in a brioche bun, salad garnish, coleslaw and chips (gf bun available) 12.50 with cheese 13.00
- Venison 'cottage pie' with vegetables (gf) 14.00
- Chicken dopiaza and rice (gf) 12.50
- Keralean cauliflower and pepper curry and rice (gf / vegan) 12.50
- Baked aubergine, tomatoes, goat's cheese, walnuts, salad or green vegetables and sauté potatoes (gf / v / vegan cheese available) 13.00
- Crust-less quiche, blue cheese and tender-stem broccoli, salad, coleslaw and fries (gf / v) 12.50

Desserts

- Affogato (double shot of espresso coffee, scoop of ice cream from our selection) 5.50 - add a shot of amaretto 2.00
(most ice cream flavours are gf – please check when ordering / vegan ice cream available)
- Trio of chocolate desserts (gf) 7.00
- Farmer Tom's Devon ice cream 2.00 a scoop (most flavours are gf – please check when ordering / vegan ice cream available)
- Cranberry and white chocolate brioche bread and butter pudding 6.50
- Large selection of West Country cheese & biscuits, quince jelly and grapes (gf biscuits available) 11.50

**** Please advise staff of any allergies or food intolerances before ordering ** - Thank you**