



EST. 1709

## LUNCH FOOD MENU

### While you wait

Houmous and croutons £4 Olives, caper berries and sun-dried tomatoes £4  
Focaccia fingers, balsamic and olive oil £4  
(All VE)

### Starters

Soup of the day, bread & butter\* £7 (VE, VG on request)  
Cured salmon, sour cream, orange, dill, capers and radish £10 (GF)  
Deep fried confit duck bonbon, Asian slaw, port and plum sauce, toasted sesame £9.50  
Vegan feta, beetroot, figs, pear and candied walnuts £9 (VG, GF)

### From the Grill

8oz Sirloin steak\* £28.50 10oz Rump steak\* £27.50 8oz Rib-eye steak\* £30 Pork Chop\* £19  
(Served with roasted tomato, field mushroom, mixed leaf, new potatoes or chunky chips)  
Grilled free range Chicken breast £22\*\* \* Fish of the day\*\* (Market Priced)  
(Served with tenderstem broccoli, lemon, mixed leaf, new potatoes or chunky chips)  
Peppercorn sauce £3 Diane sauce £3 Garlic butter £1.50

### Mains

Twice cooked pork belly, colcannon, carrots, braised fennel, stout and vanilla £23 (GF)  
Braised beef brisket and oyster mushroom pie, Anna potatoes, kale, baby vegetables,  
braised leek, red wine gravy £21  
Roasted sea trout, peas, gem, bacon, mussels, baby onions and cream £20 (GF)  
Caramelised onion and wild mushroom ravioli, artichoke and truffle puree,  
tomato and pepper sauce £18 (VE, VG on request)  
Kenniford farm hickory smoked sausage, mash, gravy, crispy onions £17  
Beer battered haddock, chunky chips, mushy peas, tartare sauce, lemon\*\* £18  
(Chip shop upgrade - curry sauce, pickled egg, pickled onion, bread and butter) £4.95  
Double stacked Chuck steak burger, bacon, mustard relish, black garlic aioli,  
smoked cheese, brioche bun, chunky chips, coleslaw\* £18  
Moving Mountain burger, roasted red pepper, vegan 'halloumi',  
brioche bun, chunky chips, coleslaw\* £17 (VE, VG on request)  
Kerala Mappas curry, jasmine rice topped with either marinated chicken breast £18.50 (GF)  
or crispy fried tofu £17 (VG, GF)

**VG - Vegan, VE - Vegetarian, GF - Gluten Free**

\*Denotes dishes that are or can be adapted to be gluten free, please ask your server. We are happy to provide you with allergen guidelines for all our menu items, but due to the nature of our busy kitchen, there is a small risk that trace of these maybe found in any other dishes \*\* May contain bones.



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### Sides

Chunky chips £4.50 Cheesy chips £5.50 Fries £4.50  
Garlic bread £4 Cheesy garlic bread £5 Coleslaw £2 Tenderstem broccoli £4  
Roquette and parmesan salad, cherry tomato, house dressing £4.50

### Sandwiches (Served between 12pm - 14:30pm)

Real fish finger sandwich, tartare sauce, gem lettuce \* \* £13.50  
Mozzarella, grilled med veg, tomato, roquette and pesto £13.50  
Toasted brie & cranberry sandwich £13.50  
(Served with white or brown bloomer, chunky chips, coleslaw, mixed leaf)  
The Blue Ball Club Sandwich £16  
(Sliced turkey, bacon, tomato, egg mayo, shredded iceberg, triple decker toasted  
farmhouse white bread, chunky chips, coleslaw, mixed leaf)  
Steak ciabatta, garlic butter, sauteed onion, roquette, chimichurri, chunky chips, coleslaw £16  
Parmesan fries with truffle and garlic mayonnaise for the table £8

### Puddings

Chefs Cheese Selection £11.50  
(Selection of local artisan cheese, crackers and house chutney)  
Famous Blue Ball Brownie £10 (GF)  
Classic lemon tart, raspberry, crème fraiche £8.50  
Vanilla coconut milk pudding, clementine jelly, sugar tuile £8.50 (GF, VG)  
Stollen sundae £10  
(Marzipan stollen pieces, vanilla ice cream, rum and raisins, sour cherry,  
Chantilly, toasted almonds)  
Stout cake praline crumb, clotted cream ice cream, lime / bourbon butterscotch £8.50

### Dartmoor ice creams & sorbets

Vanilla, Baileys, Salted-caramel, Strawberry, Chocolate, Honeycomb  
Blackcurrant, Lemon, Mango, Raspberry  
1 Scoop £2, 2 Scoops £4, 3 Scoops £5

### MEET OUR LOCAL SUPPLIERS

MC KELLY / CREDITON - BUTCHERS

DEVON QUALITY FISH - FISH & SEAFOOD

HAWKRIDGE / CREDITON - CHEESE

GOOSEMOOR / CLYST ST GEORGE - FRUIT & VEGETABLES

KENNIFORD FARM / CLYST ST MARY -PORK

RD JOHNS / NEWTON ABBOT- AMBIENT

DARTMOOR - ICECREAM

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