



EST. 1709

STARTERS

- Houmous, olives, sun dried tomatoes, capers, toasted focaccia £7.50 (VG)
Soup of the day, bread & butter* £7 (VE, VG on request)
Salt and pepper crispy squid salad, chilli, spring onions, sweet chilli sauce £8
Pumpkin and polenta gnocchi, sauteed wild mushrooms, sage butter,
roquette, parmesan crisp £9
Deep fried confit duck bonbon, Asian slaw, port and plum sauce, toasted sesame £9.50
Vegan feta, beetroot, figs, pear and candied walnuts £9 (VE, VG on request)

ROASTS

- 28-day aged roast Sirloin of beef, gravy, Yorkshire pudding* £21
Free range roast chicken, stuffing, pig in blanket, gravy, Yorkshire pudding** £21
Slow roast Kenniford farm pork belly, burnt apple sauce, gravy, Yorkshire pudding* £20
The Blue Ball vegetable & nut roast, wild mushroom sauce, Yorkshire pudding* £17.00*
(VE, VG on request)
Add cauliflower cheese as an upgrade: £1.75
All served with roast potatoes and seasonal vegetables

MAINS

- Moving Mountain burger, roasted red pepper, vegan 'halloumi', brioche bun* £17
Kerala Mappas curry, jasmine rice topped with either marinated chicken breast £18.50 (GF)
or crispy fried tofu £17 (VG, GF)
Kenniford farm hickory smoked sausage, mash, gravy, crispy onions £17
Beer battered haddock, chunky chips, mushy peas, tartare sauce, lemon** £18
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

SIDES

- Yorkshire pudding £1.50, Roast potatoes £3.50 Side of veg £3.50,
Rocket & parmesan salad £4.50, Garlic Bread £4, Cheesy garlic bread £5

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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PUDDINGS

Chefs Cheese Selection £11.50

(Selection of local artisan cheese, crackers and house chutney)

Apple and berry crumble, custard, cream or ice cream £8 (VE)

Famous Blue Ball Brownie £10 (GF)

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)

Sticky Mhenu Du stout cake, lime and bourbon butterscotch, clotted cream £8.50

Belgian waffles, chocolate sauce, vanilla ice cream £9

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

KENNIFORD FARM / CLYST ST MARY -PORK

DEVON QUALITY FISH - FISH & SEAFOOD

RD JOHNS / NEWTON ABBOT- AMBIENT

HAWKRIDGE / CREDITON - CHEESE

STYLES / MINEHEAD - ICECREAM

GOOSEMOOR / CLYST ST GEORGE - FRUIT & VEGETABLES

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