Sample Dinner Menu

Soup of the day today's home baked bread, flavoured butter **£10**

Pulled brisket terrine pesto, whipped cream cheese, tomato crisp **£11.50**

Wild pigeon breast candied, pickled & pureed beetroot, crispy onions, chives Jerusalem artichoke purée, Legend ale shallot chutney **£12.50**

Miso glazed confit leeks sesame, crispy chili, pickled carrot, coriander **£11**

Chestnut & brown mushroom parfait herb sourdough, pickled shallots, soya, mirin **£11**

Fish cakes celeriac remoulade, dill, frisée, pickled lemon **£11.50**

Poached chalk stream trout compressed apple, white wine sauce, lemon verbena **£12**

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Dartmoor beef fillet duchess potatoes, heritage baby carrots, cavolo nero, Roscoff onion, oxtail, pangritata **£40**

Devon chicken breast ballotine truffle, creamed leeks, choux farci, pancetta lardons, crispy sprouts **£25**

Dartmoor aged sirloin steak onion rings, triple cooked chips, herb crusted tomato, king oyster mushroom, Café de Paris butter **£37**

Jail Ale battered Brixham fish & chips triple cooked chips, tartare sauce, crushed peas, pickled gherkins **£24**

South Coast catch of the day please ask your server for today's dish **£26.50**

Devon duck breast beetroot & plum purée, duck leg spring roll tartlet, candied orange, duck leg boulangère, mushroom ketchup **£26.50**

Stuffed red pepper ratatouille cous cous, seasonal greens, spiced green sauce **£18.50**

Basil gnocchi spinach, tomato salsa, rocket pesto **£19**

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King's Tor chocolate coffee mousse blood orange, macadamia crumble, crème anglaise **£13.50**

Dartmoor whisky sponge cinnamon ice cream, saffron & confit poached pears **£13**

Vanilla crème brûlée apple sorbet, blackberries, pistachio biscotti, apple straws **£11.50**

Sticky toffee pudding caramelised banana, butterscotch sauce, vanilla ice cream **£11**

Our favourite West Country cheeses (please ask for today's cheeses) fig chutney, pickled celery, candied walnuts, grapes, flavoured crackers **£14**

Taste of the West South West England GOLD 2026

AA Rosette award for culinary excellence

GOLD Food Drink Devon 2026/27