

## **Mains**

**Slow braised Dartmoor venison pot au feu | 17.95**

With salt baked root vegetables and dauphinoise potatoes

**Chargrilled 21 day hung Dartmoor ribeye steak | 21.95**

With spiced carrot puree, confit shallot, pancetta green beans, dauphinoise potatoes and veal jus

**Roasted loin of Cornish monkfish with homemade scallop and crab cannelloni | 19.95**

With braised salsify and prosecco cream sauce

**Dartmoor pheasant pappardelle | 15.95**

Pasta pappardelle with slow braised ragout of pheasant.

Finished with succulent butter roasted pheasant breast slices, parmesan and root veg crisps

**Jerusalem artichoke and wild mushroom lasagne | 15.95**

With crispy artichokes and truffle béchamel

**House fish and chips | 12.95**

Fresh Cornish haddock fillet in crispy tempura batter with skinny fries and our homemade trio of sauces:

Tartare, truffled pea crush and Virgin Mary ketchup