

Main Courses

Chargrilled 21 day hung Dartmoor rib eye | 18.95

Triple cooked chips, Café de Paris butter, confit shallot, herb leaf and veal jus

Skewer of monkfish & scallops | 16.95

Braised baby gem, sautéed new potatoes and salsa verde

Roast loin of venison | 17.95

Pan fried wild mushrooms, spinach puree and braised carrots

Crab linguine | 13.95

Pasta linguine with fresh white crab meat, white wine, sweet chilli, garlic and a touch of cream. Crab/chilli butter

Moules a la Moreton | 12.95

River Exe mussels in local cider, garlic sweet chilli and white wine.

Skinny fries and homemade mayo

Goat's cheese & wild mushroom clafoutis | 13.95

With warm salad of grilled courgettes, aubergines and red peppers

Tempura battered haddock | 11.95

Skinny fries, herb leaf salad, crushed spring peas, homemade tartar