

Lunch Menu

Served from 12:00-15:00 except on Sundays

SMALL PLATES

Soup of the day, bread and butter (V)	£6.00
Dawlish mushrooms, garlic cream, sourdough toast (V)	£8.00
Heirloom tomatoes, minus 8 vinegar, smoked salt (GF, Vegan)	£7.00
Smoked salmon, samphire pesto, almond, capers, pickled fennel (GF)	£7.00
Confit duck leg, quince jelly and apple	£6.50

MAIN COURSES

Handmade lamb, cumin and mint burger, courgette raita, Cajun spiced fries	£14.00
Beer battered cod, hand cut chips, chilli and mint peas, tartare sauce (DF)	£14.00
Summer pea risotto, basil oil, vegan parmesan (Vegan, GF)	£12.00
10oz Dartmoor ribeye, chips, Devon blue and port butter, mushroom & tomato (GF)	£25.00

SALADS

Chicken, bacon and garlic croutons	£9.00
Torched mackerel, sundried tomato and olives	£9.00
Smoked salmon, chilli, lemon and prawns	£10.00
Warm new potatoes and green beans	£7.50

SANDWICHES

Roast sirloin of beef, horseradish mayonnaise	£7.00
Mature Cheddar and red onion marmalade (V)	£6.50
Egg mayonnaise and rocket (V)	£7.00

DESSERTS

Summer berry preserve, rose jelly, pineapple carpaccio (Vegan, GF)	£7.50
Assiette of dark chocolate	£7.50
Kitley mess, summer berries, meringue and Chantilly cream	£7.50
Trio of ice cream (GF)	£5.00
Local cheeseboard, crackers, fruit and pickles	£12.00

If you have any allergies or any special dietary requirements, please don't hesitate to discuss these with a member of the restaurant team. Please note this is a sample menu only.