

Evening Menu

Served from 6.30pm-9pm

STARTERS

Torched mackerel, heritage tomato, samphire pesto (GF/DF)	£9.00
Mustard dressed crab, walnut toast, peach, nasturtium	£10.00
Smoked ham hock, apple puree, Cornish leaves	£9.00
Cauliflower & brie velouté, croutons	£7.00

MAIN COURSES

Pan roasted Devon duck, glazed baby potatoes, summer peas and beans, duck jus (GF)	£22.00
Beer battered cod, hand cut chips, tartare, peas, lemon	£17.00
Pan fried sea bass, samphire, lobster bisque, crushed new potatoes	£18.00
Wild mushroom risotto, truffle oil, vegan mascarpone, vegan parmesan (GF and Vegan)	£15.00

From the Grill

Lamb, mint and cumin burger, courgette raita, Cajun fries	£15.00
10oz Dartmoor ribeye, Devon blue cheese and port butter, hand cut chips, rocket and truffle oil (GF)	£25.00

DESSERTS

Espresso panna cotta and chocolate popcorn (GF)	£7.00
Kitley mess summer berries, chantilly cream (GF/V)	£7.00
Assiette of dark chocolate (GF/V)	£7.00
Summer berry preserve, pineapple carpaccio (GF and Vegan)	£7.00
Trio of ice cream	£6.00
Local cheeseboard, crackers, fruit and pickle	£12.00

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