



LUNCH MENU

TO START

- Corn ribs, lime, crispy shallots, smoked paprika mayo 6
- Loaded hash brown, smoked trout rilette, pickled cucumber, fennel 8
- Whipped feta, charred cumin carrots, pickled shallot, sesame dukkha, sumac 7
- 'Nduja Scotch egg, celeriac and caper rémoulade 8
- Potted shrimp, rye bread, pickled fennel 8

MAINS

- 8oz Dartmoor centre-cut ribeye, peppercorn sauce, chunky chips, watercress 30
- Pinwheel Cumberland sausage, smoked butter mash, balsamic red onion gravy 15
- Orzo puttanesca, crispy chickpea, garden herb gremolata (VE) 15
- 6oz Dartmoor steak burger, rarebit, Little Gem, skinny fries 15
- Salt cod fishcake, chip shop curry sauce, crispy capers, soft boiled egg, curry leaf 15
- Wellbeing bowl – black rice, azuki beans, avocado, baby leaf salad,
pickled cucumber, pickled fennel, radish, dressed slaw (GF, VE) 14.25
- Add grilled free-range chicken breast 4 · smoked trout 4.50 · spiced chickpea and onion falafel 3.50

A LITTLE SOMETHING ON THE SIDE

- Orange glazed carrots · Buttered Tenderstem · Skinny fries · Focaccia
- All sides 5

SWEETS

- Tonka custard panna cotta, burnt apple and cider compote, crumble (GF) 8
- Prosecco sorbet, lime and rum syrup, agave and coconut granola (VE, GF) 8
- Dark chocolate crèmeux, olive oil, amaretti crumble, griottines 8
- Brie, fresh honeycomb, poached pear 8