

To Begin

Chicken Livers

Pan Fried Chicken Livers, Hazelnuts, Apples, Sherry Reduction 7.50

Dartmouth Pudding Salad

Black Pudding, Caramelised Apple, Crispy Bacon, Chicory, Watercress 7.75

Cheese and Onion

Deep Fried Brie, Confit Shallot, Griddled Red Onion, Jam, Crispy Fried Onion, 7.95

Mussels

Brixham Mussels in a Creamy Cider and Smoky Bacon Sauce 7.95

Lobster

Lobster Bisque with a Melted Cheese Croute 11.25

Mains

Potato Dumplings

Potato Dumplings, Summer Vegetables, Blue Cheese, Toasted Pumpkin Seeds, 14.95

Duck

Confit Leg, Cider Battered Spring Onion, Potato Rösti, Spring Vegetables, Cider Sauce 16.50

Hake

Fillet of Hake with a Chorizo Crumb, Griddled Spring Onion, Shellfish Sauce 23.95

Pork

Twice Cooked Pork Belly, Black Pudding Fritter, Mustard Mash, Apple Sauce 19.50

Lamb

Roast Rump of Lamb, Peas, Broad Beans, Radish, Crushed Minted New Potatoes, Lamb Jus 21.95

Beef

Fillet of Beef, Blue Cheese Bon Bons, Spinach, Bone Marrow Jus 27.50

Sides – 3.25

Spring Vegetables, Triple Cooked Chips, Mixed Leaf Salad, New Potatoes, Roast Field Mushroom, Frites

Pudding

Apple and Blackberry Crumble, Clotted Cream Ice Cream £7.50

Warm Chocolate Fondant, Salted Caramel Sauce, Clotted Cream £7.95 (12mins)

Treacle Tart, Clotted Cream £7.50

Affogato – a shot of espresso and vanilla ice cream £5.95

Dartmouth Ice Cream – Cinnamon, Clotted Cream Vanilla £2.25 per scoop

West Country Cheeseboard – £8.95
served with shot of Cider Brandy £10.95

Liqueur Coffee £5.95

Dessert Wine & Port

Domaine l'Ancienne Cure Monbazillac 12.5%

A wonderfully rich and sweet wine which is deep gold in colour and has a complex palate of dried fruits and honey underscored by a zesty acidity/ 50ml £5.25

Goya Moscatel, Spain 15%

A delicious dessert wine, rich and smooth with orange marmalade fruit and a hint of syrup, with a little fresh acidity on the finish. 50ml £5.50

Pedro Ximenez 17%

Rich, full and satisfying. An intense, complex, nutty nose followed by raisins and caramel and a delicious sweet finish. 35ml £4.50

Stella Bella Pink Muscat 8.5%

A vibrant bouquet of fresh grapes, rose petals, Turkish delight and delicate musk.. Ever so slightly pétillant. 50ml £5.75

Colheita Port 2001 Vintage 20%

Really smooth, silky and elegant in texture with balanced acidity, dried fruit and spice notes. The flavours really linger on the palate. This has all the colour and richness typical of the excellent 2000 vintage combined with mellow, spicy characters from 9 years in cask. 50ml £6.95

After Dinner Drinks

Cider Brandy 40% £4.95 (35ml)

Baileys, Grand Marnier, Disaronno, Kahlua, Sambuca, Drambuie, Tia Maria all £2.95 25ml

Remy Martin VSOP £5.95, Jura Scottish Whisky £4.50, Bushmills Irish Whiskey £4.95 all 25ml

Origin Coffee - Cappuccino. Latte, Americano, Espresso, Double Espresso £2.50

Tea Pigs – Peppermint Leaves, Camomile Flowers, Everyday Brew, Darjeeling Earl Grey, Mao Feng Green Tea, Lemon and Ginger Tea, Liquorice and Peppermint £2.50