



## DINNER MENU

### SNACKS

5 EACH | 3 FOR 14

Spanish Gordal olives 🍷 | Iberico cured meats | Honey & mustard pork sausages

### STARTERS

Garlic breaded mushrooms, aioli 🍷 8

Whipped goat's cheese, dukkha, grilled ciabatta 🍷 8

Grilled hispi cabbage, crispy chilli, tahini labneh, feta 🍷 8.5

Pork carnitas, corn tortilla, pineapple & habanero salsa 1 for 5 | 2 for 9 | 3 for 13

House fried squid, fermented chilli crema, lime 10

BBQ or honey butter sriracha chicken wings, honey mustard dip, pickles 10

### MAINS

Wild mushroom tagliatelle, sage, tarragon, Grana Padano 🍷 16

River Teign mussels, leek & cider cream sauce 18

*With rosemary focaccia OR fries*

Veggie cheeseburger, fries & slaw 🍷 19

*With tomato chilli jam, lettuce, onions, tomato, and pickles*

Braised sirloin & red wine pie, mash, seasonal greens, jus 20

Line caught wild seabass, fennel ragu, Hasselback potato, crab sauce 24

### PUB CLASSICS

Jerk glazed ham, Greenacre's Farm free-range eggs, pineapple chutney, fries 16

Rib cap bacon double cheeseburger, fries & slaw 20

*With house burger sauce and pickles*

"Hunters chicken" schnitzel, fries & slaw - bacon jam, house BBQ, mozzarella 21

Steak frites - 6oz flat iron, fries, beef shin, stuffed mushroom, sage butter 22

*Served pink | Add peppercorn sauce +2*

### SIDES

House slaw 🍷 2.5 / Fries 🍷 4

Garlic bread with mozzarella 🍷 5.5 / Caesar salad 6

