



DINNER MENU

5pm - 8.30pm | Tuesday to Saturday

SNACKS

House focaccia, aged balsamic, cold-pressed rapeseed oil 🌿	5
Nocerella olives 🌿	5
Haggis croquettes, turnip ketchup, HP sauce	6

STARTERS

Soup of the day ⑤	7.5
Grilled tenderstem, devilled butter, pangrattato ⑤	8
House fried squid, aioli, lemon	10
Mango & habanero chicken wings	10
BBQ chicken wings, honey mustard dip	10
River Teign mussels, n'duja vodka sauce, focaccia	10

MAINS

Fra diavolo, casarecce pasta, Grano Padano ⑤	17
“Moules Frites” - River Teign mussels, n'duja vodka sauce, focaccia, fries	17
Steak & ale pie, mash, beef gravy	18
Honey mustard glazed ham, Greenacre's Farm free-range eggs, piccalilli, fries	18
Queen's cheeseburger & fries - burger sauce, onion jam, lettuce, pickles	19
Veggie cheeseburger & fries - burger sauce, onion jam, lettuce, pickles ⑤	19
“Hunters chicken” schnitzel & fries - bacon jam, house BBQ, mozzarella	19
Skate wing, chestnut mushroom, hazelnut, cream sauce (N)	23
Local 8 ^{oz} sirloin, mushroom, tomato, onion rings, fries, peppercorn sauce	27

KIDS MEALS

Chicken nuggets with beans or peas, & fries	9
Fish fingers with beans or peas, & fries	9
House ham, egg, fries	9
Pasta, tomato sauce, cheese ⑤	9

SIDES

House slaw ⑤	2.5
Fries 🌿	4
Grilled tenderstem 🌿	5
Garlic bread, mozzarella ⑤	5

Most of our menu items can be tailored to suit a variety of allergies and dietary requirements. For more information, please speak with a manager

🌿 - Suitable for Vegans ⑤ - Suitable for vegetarians (n) - contains nuts

A 10% optional and discretionary service charge will be added to your bill



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DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream ⑤	8.5
Warm rice pudding, blood orange, cinnamon crumble 🍷	8.5
Nutmeg & custard tart, Yorkshire rhubarb ⑤	8.5
Westcombe Red Cheddar, house chutney, sourdough crackers ⑤	10

HOUSE-MADE ICE-CREAMS ⑤

Vanilla Bean, Chocolate, Berry Ripple

SORBETS 🍷

Raspberry, Plum, Peach, Strawberry, Black Cherry

1 scoop 2.5 | 2 scoops 4 | Affogato add 2

COFFEES / TEAS

Espresso	2.2
Macchiato	2.8
Americano	3
Latte / Cappuccino / Flat white	3.6
Hot chocolate	3.6
Irish / French / Caribbean / Baileys coffee	9.5
Espresso martini	10.5
Selection of Clifton teas	3
<i>Mayfair breakfast, peppermint, earl grey, green tea, Lemon rooibos, berry tea</i>	

DIGESTIFS

González byass néctar / *Pedro Ximenez 50ml*
Graham's 20-year-old / *Tawny port 50ml*
Lazzaroni liquori limoncino / *Limoncello 25ml*
Lazzaroni amaretti di Saronno / *Amaretto 50ml*
Bristol distilling co. 77 black / *Coffee and vanilla Liqueur 50ml*

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LUNCH MENU

11am - 3pm | Thursday to Saturday

SMALL PLATES

House focaccia, aged balsamic, cold-pressed rapeseed oil 🌿	5
Nocerella olives 🌿	5
Haggis croquettes, turnip ketchup, HP sauce	6
Soup of the day ⑤	7.5
Grilled tenderstem, devilled butter, pangrattato ⑤	8
House fried squid, aioli, lemon	10
Mango & habanero chicken wings	10
BBQ chicken wings, honey mustard dip	10
River Teign mussels, n'duja vodka sauce, focaccia	10

BRUNCH

Breakfast bagel - Pork patty, bacon jam, fried egg, American cheese, House HP	10
North St. cider rarebit, toasted sourdough, dressed leaves ⑤	10
Eggs benedict - prosciutto, poached hen's eggs, hollandaise, English muffin	12

PUB CLASSICS

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Honey mustard glazed ham, Greenacre's Farm free-range eggs, piccalilli, fries	18
Queen's cheeseburger & fries - burger sauce, onion jam, lettuce, pickles	19
Veggie cheeseburger & fries - burger sauce, onion jam, lettuce, pickles ⑤	19
"Hunters chicken" schnitzel & fries - bacon jam, house BBQ, mozzarella	19

KIDS MEALS

Chicken nuggets with beans or peas, & fries	9
Fish fingers with beans or peas, & fries	9
House ham, egg, fries	9
Pasta, tomato sauce, cheese ⑤	9

SIDES

House slaw ⑤	2.5
Fries 🌿	4
Grilled tenderstem 🌿	5
Garlic bread, mozzarella ⑤	5

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Nutmeg & custard tart, Yorkshire rhubarb (V)	8.5
Westcombe Red Cheddar, house chutney, sourdough crackers (V)	10

HOUSE-MADE ICE-CREAMS (V)

Vanilla Bean, Chocolate, Berry Ripple

SORBETS (V)

Raspberry, Plum, Peach, Strawberry, Black Cherry

1 scoop 2.5 | 2 scoops 4 | Affogato add 2

COFFEES / TEAS

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