



## • lunch & dinner menu •

Monday to Saturday 12pm – 2.30pm / 6pm – 9pm

\* If you are **gluten or dairy intolerant?** Please ask to see our specially revised menus

## • while you wait •

Breadboard, olive oil, balsamic, dukkah, sea salted butter £4

Mixed olives £3      Edamame beans (salted soya beans in pod) £2.50

Pheasant popcorn £2.50      Breaded plaice bites, tartare sauce £3

Bar snack board (all 4, great for sharing) £10

## • starters •

Soup of the day with crusty bread £5 / £6 (large)

Steamed Devon mussels, parsley & garlic **or** cider, bacon & cream, crusty bread £8.50

Dorset red smoked cheddar soufflé, tobacco onions, chive cream £8

Blue vinny cheesecake, rocket leaves, grilled pear, walnuts & honey £8

Sautéed scallops, butternut squash puree, smoky paprika & hazelnut crumb £10

Portland crab bruschetta, charred sweet corn & chilli, coriander micro cress £10

Wild rabbit rillettes, cornichons, grilled sourdough £8

## • mains •

Cola glazed ham, autumn squash & sweet potato hash, poached eggs £12.50

Lamb rump, minted pea puree, fondant potato, sweet roasted garlic jus £18

Shilvington bbq beef burger, Monterey jack, chefs' burger mayo, red onion relish, chunky chips, salad £12.50

Devon free range chicken, butterbean & chorizo cassoulet, crispy kale £14

Pot roast belly pork, champ mash, cider, onion & puy lentil jus £15

Soy glazed Barbary duck breast, egg noodles, peanut sauce £17.50

'Brace of Butchers' 8oz sirloin steak, rocket, baked flat mushroom, plum tomato & chunky chips £19

*(add a sauce: peppercorn / red wine jus / blue vinny £2 )*

Steamed Cornish mussels, parsley & garlic **or** cider, bacon & cream, crusty bread or fries £14

Scallops in shell, butternut squash puree, smoky paprika & hazelnut crumb, fries & salad £18

Hake fillet, mash, wild mushrooms, mushroom & Madeira butter sauce £15

Rigatoni arrabiatta (tomato, garlic & chilli) with king prawns £13

Wild mushroom arancini, butternut squash puree, rocket, wild mushrooms, garlic croutons, Parmesan £12.50

Goats' cheese vol au vent, fig chutney, autumn vegetables £12.50

## • sides •

Garlic bread £3 (*add cheese +50p*)                      Chunky chips £3 (*add cheese +50p*)  
Fries £3                      Smoked paprika & garlic fries £3.25  
Seasonal vegetables £3                      Mixed side salad £3                      Bread basket £2

## • desserts •

Lemon & blackberry posset, lavender shortbread £6  
Dark chocolate & raspberry pudding, hot chocolate sauce, vanilla pod ice cream £7  
Banana strudel, toffee sauce, rum & raisin ice cream, £7  
Baked apple & cinnamon cheesecake £6.50  
Autumn fruit crumble, vanilla custard or ice cream £6.50  
Local ice cream or sorbet (1, 2 or 3 scoops) *please ask for selection* £1.50 per scoop  
The Blue Vinny cheese board with a selection of three or five south west cheeses, £7/ £9  
served with homemade chutney and artisan biscuits (*add a glass of Port for £3.10*)

*Add an additional scoop of ice cream to any of the homemade desserts, £1.50 extra*

## •digestifs •

- Courvoisier £3.45  
Taylors LBV Port 2010 £3.70  
Armagnac £4.70  
Amontillado medium Sherry £3.45  
Bristol Cream Sherry £3.45  
Baileys Irish Cream £3.70  
Calvados pays d'Auge £4.70

### • PUDDING WINE •

- Elysium Black Muscat 2010

Bottle £22 100ml glass £6.15



## • coffee •

**Served with homemade almond  
biscotti**

- Filter/Decaf £2.50  
Cappuccino/Café Latte £2.70  
Espresso £2.10  
Mocha £2.90  
Tea/Herbal £2.10  
Hot Chocolate £2.90  
Liqueur Coffee £5.60