



LOCAL INDEPENDENT FREE HOUSE

We prepare most items on our menu in-house & our team of chefs take great pride in delivering you the best quality & value for money possible every day. If you have any dietary requirements please feel free to ask a team member. We use local suppliers & produce wherever possible

Sunday Roast

Westcountry Topside of Beef £15.50

British Loin of Pork £15.50

British Turkey Breast £15.25

Trio of Meats £17.50

All our above Sunday roasts are served with roast potatoes, maple roasted carrot & parsnip, swede mash, spring greens, stuffing, Yorkshire pudding & gravy.

On the Side

Cauliflower Cheese £3.50 (GF)

Pigs in blankets £3.00

Extra Roast Potatoes £3.00 (GF)

River Teign Mussels

Cooked in garlic, bacon, white wine & cream sauce, served with warm ciabatta (GF optional)

£14.50

Vegetable Nut Roast

Served with roast potatoes, maple roasted carrot & parsnip, spring greens & vegetable gravy (V+)

£13.75

'Toddlers Plate'

1 sausage, 1 roast potato, peas & gravy (GF)

£4.50

Please ask to see our daily dessert board

Served from Midday till 4:30pm or until sold out

Smaller portions of our Sunday roast are available from £10.95

Please note our Yorkshire puddings are not vegan friendly.

We are unable to guarantee that nut traces cannot be found in any supplied goods.