



## STARTERS

### Antipasti plate

marinated olive mix, vegan feta, chorizo bread & balsamic dip (gfo) - 8.50

### Tapas for two board

Cheesy garlic ciabatta, chicken wings, halloumi, whitebait, prawn cocktail, crevettes, anchovies, garlic mushrooms, olives, feta & spiced potatoes – 25.00

### Chicken wings

coated in salt & pepper seasoning or hot sriracha & sesame (gfo) – 9.50

### Hot & spicy chorizo

mixed peppers, chillies & croutons – 8.50

### Crispy halloumi fries

sweet chilli dip (gfo) – 7.50

### Baked garlic brie

garlic ciabatta dippers & caramelised red onion chutney (gfo) – 11.00

### Westcountry mussels

steamed in white wine, garlic & cream served with granary bread (gfo) – 12.50

### Breaded whitebait

paprika & tartare sauce – 8.50

### Classic prawn cocktail

peeled prawns in marie rose sauce with granary bread (gfo) – 10.50

### Toasted garlic ciabatta

5.00 add cheddar or stilton +1.50

## SIDES

Battered onion rings — 4.00

Chips / skinny fries — 5.00

Garlic ciabatta — 5.00

House salad — 5.00

Coleslaw — 3.50

Mushy / garden peas — 3.00

Bread & butter — 2.00

Pickled onion / gherkin — 1.00

## PUB CLASSICS

### Fish & chips

Market fish in our beer batter served with a choice of mushy peas, garden peas, salad, baked beans or coleslaw – 18.50  
add curry sauce / extra side £3  
bread & butter £2 pickled onion / gherkin £1

### Wholetail scampi

breaded scampi tails with chips & a choice of mushy peas, garden peas, salad, baked beans or coleslaw – 18.50

### “Moules & frites”

Westcountry mussels steamed in white wine, garlic & cream served with samphire, skinny fries & granary bread (gfo) – 22.00

### Ham & eggs

hand carved ham, brace of eggs, chips & choice of mushy peas, garden peas, salad baked beans or coleslaw (gfo) – 17.00

### Lasagne al forno

chef's beef lasagne with mixed house salad, garlic ciabatta & coleslaw – £18.50

## DAILY SPECIALS

**fresh catch of the day & chef's dishes available on our specials boards**

## GRILLS

### 8oz rump steak

8oz rump steak from our family butcher served with chunky chips, tomato, mushrooms & garden peas (gfo) – 22.00  
**double up to make it 16oz +8.00**  
**surf n turf? add scampi +5.00**

### 10oz gammon steak

D-cut gammon steak, black pudding, tomato, fried egg, pineapple ring, chunky chips & garden peas (gfo) – 19.50

### Grill extras

Sauces - 3.50  
peppercorn or stilton cream  
beer battered onion rings - 4.00

## SALADS

### Chicken & smoked bacon

chargrilled chicken & bacon, house salad, croutons, shaved parmesan, anchovies & caesar style dressing (gfo) – 19.00

### Dartmouth handpicked crab

dressed brown & white meat, house salad, lemon mayonnaise & coleslaw (gfo) - 23.00

### Brie & roasted walnut

warm brie, apricots drizzled with honey, house salad, croutons, apple, grapes, celery & cranberry sauce (gfo) – 18.50

### Greek salad

marinated olives, vegan feta, tomato, red onion, cucumber, croutons & balsamic (vg) (gfo) – 17.00

## BURGERS

served in a warm brioche bun with skinny fries, lettuce, tomato, homemade slaw & gherkin swap your bun for a house salad for £1

### The Whole hog

pork burger, smoked bacon, melted brie, onions & cranberry sauce (gfo) – 18.50

### The Veggie

Thai spiced veg mix burger, fried onions, grilled peppers, pak choi & tomato relish (vgo, gfo) – 19.00

### The Bridge

8oz steak burger, smoked bacon, cheddar, grilled onions & our burger sauce – 18.50

### The Hunter

chicken breast, smoked bacon, cheddar & bbq sauce (gfo) – 19.00

Make us aware of any allergens before ordering as not all ingredients are listed & our kitchen contains allergens. Fish dishes may contain bones. \*GFO gluten free options may be available. Some menu changes are chargeable

## SANDWICHES

thick sliced granary bread  
served with dressed salad garnish  
available 12.00 - 16:30 (gfo available +1)

Mature cheddar  
sliced red onion & sweet pickle – 10.00

Brie, apple & grape  
cranberry sauce – 10.50

Homecooked ham  
house salad & mayonnaise – 10.50

B.L.T  
smoked bacon, lettuce, tomato &  
mayonnaise – 10.50

Prawn Marie Rose  
peeled prawns in marie rose sauce – 11.00

Fish goujon  
beer battered market fish, lettuce  
& tartare sauce – 12.00

Dartmouth crab  
handpicked white & brown meat,  
lemon mayonnaise & cucumber – 16.00  
(subject to availability)

**add chips / fries / salad / slaw  
to your sarnie**

## PLOUGHMANS PLATTERS

chunky house salad, apple, celery, homemade slaw, pickled beetroot, piccalilli,  
sweet pickle, pickled onion, gherkin, pork pie, pickled egg & bread & butter

**ONE CHOICE — 18.00    TWO CHOICES — 21.00**

Handcarved ham

Mature cheddar

Blue stilton

Creamy brie

## FOR THE LITTLE HUMANS

with choice of fries or new potatoes & garden peas, baked beans or cucumber  
For aged 11 under only. – 9.50

Cheese & tomato mini pizza  
2 pork sausages  
Crispy battered chicken bites  
Battered fish “tiddler”



## DESSERTS

served with double cream, vanilla ice-cream or custard – 8.00

Chocolate fudge cake  
White chocolate rocky road  
Rum, choc & cherry tart (vgo)  
Morello cherry pie

Caramel apple pie (gfo)  
Banoffee pie  
Plum crumble tart  
Chef's cheesecake

Profiteroles (gfo)  
Lemon meringue pie (gfo)  
Ginger dime torte  
Sticky toffee pudding (gfo)

Ice-creams: vanilla, chocolate, strawberry, honeycomb, mint ripple, vegan vanilla, mango sorbet

## HOT DRINKS

Fresh ground coffee from local Cartwright coffee

Flat white  
Espresso  
Hot chocolate  
Banana / chocolate / strawberry  
milkshakes

Latte  
Cappuccino  
Mocha  
Iced coffees

Americano  
Selection of teas  
Liqueur coffees / chocolate  
Oat milk & syrup flavours

ALL OUR FOOD IS COOKED & PREPARED TO ORDER, PLEASE BE PATIENT DURING BUSY TIMES.  
WHEN ORDERING FOOD PLEASE REMEMBER YOUR TABLE NUMBER & DON'T FORGET TO SEE OUR SPECIALS BOARD  
ADVISE OF ALL ALLERGENS BEFORE ORDERING