

Small Plates

Focaccia, sea salt, olive oil and balsamic	VE	6.50
Seasonal soup, sourdough	VE	7.50
Crunchy chicken strips, garlic mayonnaise		9.00

Sandwiches

Add fresh cut fries for 3.00

Devon Ploughman's, bloomer bread, Barber's Cheddar, ham, sweet chutney, lettuce		11.00
Philly cheese steak toastie, grilled onions, smoky cheese sauce, mustard		17.00
BLT, bloomer bread		10.00
Brie and cranberry, bloomer bread	V	10.00
South West battered fish, bloomer bread, tartar sauce		17.00

Mains

Zeal smash burger, brioche-style bun, lettuce, tomato, gherkin, red onion, smoky cheese sauce, fresh cut fries	19.00
--	-------

Chicken schnitzel, garlic butter, herb salad, fresh cut fries	19.00
---	-------

Fish and chips, lightly battered day boat fish, mushy peas, house tartar sauce, fresh cut fries	23.95
---	-------

See our Market Place menu for the daily catch

Ricotta and spinach ravioli, rich Mediterranean sauce 	16.50
---	-------

Roasted heritage tomato salad, vegan pesto dressing, pickled shallots 	18.00
---	-------

Sides

Fresh cut fries 	5.50
---	------

French beans, garlic and herb, Barbers Cheddar 	5.00
--	------

Barber's Cheddar, rocket, vinegar glaze 	5.50
---	------

Grazing Board

5.00 per dish, 3 dishes for 14.00, 5 dishes for 22.00
Available to enjoy in our bar or terrace

Bang bang cauliflower 

Focaccia, sea salt, olive oil and balsamic 

Crumbed Brie and cranberry chutney 

Crunchy chicken strips, garlic mayonnaise

Beetroot, vinegar glaze 

Whipped feta 

Heritage tomato, mozzarella, basil,
harissa and black garlic dressing 

Duck liver parfait, Sandford Orchards cider
onion marmalade, crostini

Slow-cooked pork belly, sauerkraut, apple
and mustard dressing

Fresh cut fries, garlic mayonnaise 

Battered fish goujons, tartar sauce

Pudding

Chocolate and orange delice, honeycomb, vanilla ice cream V 9.00

Strawberry cheesecake, elderflower, white chocolate V 9.25

Cheese plate, pickled walnuts, celery, Sandford cider onion marmalade, biscuits V 9.95

Yarde Farm ice creams and sorbet – 3 scoops 7.50

Chocolate V White chocolate and honeycomb V
Mint choc chip V Strawberry V
Lotus Biscoff® V Caramel V Pistachio V
Toffee fudge V Lemon sorbet VE
Mango sorbet VE Raspberry sorbet VE



Scan here to view
calorie menu

V vegetarian VE vegan

Adults need around 2,000 Kcal a day. All items are subject to availability and all weights are approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate.