

Sunday 27th
September



Grazing

Land Mezze Board (2 People) £14
charcuterie - falafels - mozzarella
pickles - olives - tomatoes - bread

Sea Mezze Board (2 People) £14
34smoked salmon - prawns - falafels
mozzarella - pickles - olives
tomatoes - bread

Veggie Mezze Board (2 People) £14
vulscombe tart - spring roll - falafels
mozzarella - pickles - olives
tomatoes - bread

Small Plates

Creamy Shiitake Mushrooms 8
toasted brioche - herbs

Chickpea & Coriander Falafels(V) 8
flat bread - asian slaw

Trilogy Of Creedy Carver Duck 9
cured & smoked breast
whipped liver parfait

Baked Goats Cheese
Wrapped In Filo Pastry 7
pineapple & chilli - salad

Rodean's Prawn Cocktail 9
homemade bread roll - marie rose

Larger Plates/Meat

Teign Valley Sirloin Of Beef 19
yorkshire pudding - roast potatoes
seasonal vegetables

Westcountry Leg Of Lamb 17
pommes gratin - fine beans
seasonal vegetables

Elston Farm Pork Belly 17
pommes puree - apple
seasonal vegetables

Larger Plates/Non Meat

Barbecued & Tempura Broccoli(V) 13
satay sauce - charred lime

Seared Scallops 10/20
cauliflower - samphire grass

Wild Mushroom Tortellini 13
spinach - mushrooms

Seared Brixham Hake 20
oyster mushrooms - spinach
potato gnocchi

Penne Pasta & Smoked Salmon 8/16
aged parmesan - herbs
sun blush tomatoes

On The Side

Skin on skinny fries 4
Rodean's marinated olives 4
Seasonal vegetables 4
Potato dish of the day 4
Asian Slaw 4

Something Sweet

Blackberry Panna Cotta 7
blackberries - meringue

Chocolate Two Ways 8
dark chocolate mousse
chocolate brownie

Sticky Toffee Pudding 7
butterscotch sauce - clotted cream

Vanilla Creme Brulee 7
demerara - chantilly cream

Trio Of Westcountry Cheeses 9
quince jelly - biscuits
(V) = Vegan