

## Nibbles *Great for sharing!*

<b>Marinated Olives</b> (V) (GF) (PB) Cumin, Lemon, Herbs	4.75
<b>Popcorn Shrimp</b> Crispy Coated Spicy Prawns with a Chipotle Dip	4.75
<b>Ciabatta Bread</b> (V) (PB) Olive Oil & Aged Balsamic	4.75
<b>House Roasted Spiced Nuts</b> (V) (GF) (PB)	2.50

## Light Bites

<b>Salt &amp; Pepper Squid</b> (D) → <i>Great for sharing!</i> Lime, Green Herb Aioli	9.00
<b>Glazed Chicken Wings</b> (GF) (D) → Siracha Sauce, Pickled Chillies	9.00
<b>Homemade Soup</b> (V) (GF)* Freshly Baked Bread*	7.00
<b>River Teign Mussels Amok</b> (GF) (D) Coconut, Lemongrass, Chilli, Ginger, Pak Choi	9.00
<b>Salmon &amp; Dill Fishcake</b> (GF) Langoustine Bisque, Prawn Oil, Watercress	10.00
<b>Mushroom On Toast</b> (V) (GF)* Woodland Mushrooms, Free-Range 'Newland Farm' Poached Egg, Sourdough*	9.00

## Sandwiches

*Available as Dairy-free on White, Malted or  
Gluten-free Bread & Served with Salad & Crisps.*

<b>Prawns &amp; Marie Rose Sauce</b> Premier Cold-Water Prawns	12.00
<b>Home Cooked Gammon Ham</b> Mustard Mayonnaise	10.00
<b>Highland Cured Scottish Smoked Salmon</b> Crème Fraiche & Beetroot	12.00
<b>Egg &amp; Watercress</b> Free-Range 'Newlands Farm' Eggs & Mayonnaise	10.00
<b>Pastrami</b> Mustard Mayonnaise, Cheese, Gherkins, Watercress	11.00
<b>Char-grilled Chicken, Chorizo &amp; Rocket</b> Chipotle Mayonnaise	11.00

## From The Sea

<b>Beer Batter Fish &amp; Chips</b> (GF) (D) Day Boat Caught Fish, Triple Cooked Chips, Garden Peas, Tartare Sauce, Burnt Lemon	17.00
<b>Fillet of Sea Bass</b> (GF) (D) Asian Broth, Mushrooms, Peppers, Pak Choi, Noodles, Coriander, Pickled Chillies, Peanuts	19.00
<b>Golden Whole-tail Scampi</b> (D) Triple Cooked Chips, Garden Peas, Tartare Sauce, Lemon	16.00
<b>Fillet of 'Loch Duart' Salmon</b> (GF) Shellfish Risotto, Tender-stem Broccoli, Samphire, Seaweed Salad	19.00
<b>Trawlerman's Platter</b> (GF) <i>Great for sharing!</i> 'Lyme Bay' Smoked Mackerel, Cold-water Prawns, Highland Smoked Salmon, Crispy Calamari, Mixed Leaves, Seafood Dressing, Lemon, Freshly Baked Bread	20.00

## From The Field

<b>'Staplegrave Farm'</b> <b>28-day Aged 8oz Sirloin Steak</b> (GF) (D)* Triple Cooked Chips, Field Mushroom, Tomato, Brandy & Green Peppercorn Sauce*	25.00
<b>'Crossman Farm'</b> <b>10oz Pork 'Tomahawk' Cutlet</b> (GF) (D) Burnt Apple, Glazed Vegetables, Cider Gravy, Creamed Potato	16.00
<b>Headland Beef Burger</b> (GF)* (D)* 6oz Handmade Beef Pattie, Brioche Bun, Beef Tomato, Monterey Jack*, Gherkins, Relish, Skinny Fries	17.00
<b>Flat-Iron Chicken</b> (GF) Roast Garlic & Mushroom Cream Sauce, Market Vegetables, Skinny Fries	17.00
<b>Beef Ragu</b> (D)* 12-hour Slow Braised Beef Ragu, Roasted Tomato Sauce, Pappardelle Pasta, Aged Parmesan*, Wild Rocket	17.00
<b>Headland's Platter</b> (GF)* <i>Great for sharing!</i> Cold Cuts, Homemade Terrine, West Country Cheeses, Pickles, Headlands Chutney, Soft Boiled Egg, Dressed Salad, Freshly Baked Ciabatta Bread*	18.00
<b>Steak Baguette Sandwich</b> Caramelised Onions, Mustard Mayonnaise, Skinny Fries	14.00

## From The Garden

<b>Green Planet Burger</b> (PB) Jack Fruit Burger, Vegan Mozzarella, Beef Tomato, Sweet Chilli Jam, Little Gem, Skinny Fries	17.00
<b>Mushroom Risotto</b> (GF) (V) Roasted Woodland Mushrooms, Free-Range 'Newlands Farm' Poached Egg*, Parmesan Tuille*, Pea Shoots	15.00
<b>Thai Sweet Potato Curry</b> (GF) (PB) Coconut, Chick-peas, Pickled Chillies, Fragrant Rice	15.00
<b>Pasta Rigatoni Piccolo</b> (GF) (PB) Tomato Sauce, Roasted Mediterranean Vegetables, Dairy-free Mozzarella, Wild Rocket	15.00
<b>Cauliflower Frites</b> (PB) Tempura Batter, Chipotle Mayonnaise, Salad, Olives	10.00
<b>Caesar Salad</b> (V) (GF)* Classic Dressing, Soft Boiled Egg, Little Gem, Parmesan, Cherry Tomatoes, Croutons* Add Char-grilled Chicken <b>£3 supplement</b>	14.00

## Desserts

<b>Sticky Toffee Pudding</b> (V) (GF) Butterscotch Sauce, Honeycomb Ice Cream, Praline	7.00
<b>Peach Frangipane</b> (V) Vanilla Ice Cream or Custard	7.00
<b>'Headland Sea Shore'</b> (V) (GF)* Toffee Panna Cotta Castle, Edible Sand, Seashells, Driftwood & Ice Cream Cone*	9.00
<b>West Country Cheeseboard</b> (V) (GF)* Vintage Devon Cheddar, Somerset Brie, Cornish Blue, Headland Chutney, Grapes. Crackers*	9.00
<b>'Yarde Farm' Dairy Ice Creams</b> (V) (GF) Clotted Cream Vanilla, Honeycomb, Strawberry, Chocolate, Rum & Raisin, Vegan Vanilla	6.50

*All food is prepared in an area where allergens are present. Should you have  
any dietary requirements, allergies or intolerances, please advise a member  
of our team upon ordering.*

*(V) vegetarian, (GF) gluten free, (PB) plant-based, (D) dairy  
\*denotes that without this item the dish can be made gluten free.*

## Sides

<b>Kitchen Garden Salad</b> (V) (GF) (PB)* Soft Boiled Egg* 4.25	<b>Tomato Panzanella Salad</b> (V) (GF)* (PB) Olives, Red Onion, Croutons* 4.25
<b>Rainbow Vegetable Slaw</b> (V) (GF) (PB) 3.00	<b>Beer Battered Onion Rings</b> (V) (PB) 4.50
<b>Triple Cooked Chips</b> (V) (GF) Green Herb Aioli • Add Cheese £1 4.25	<b>Market Vegetables</b> (V) (GF) 3.75
<b>Skinny Fries</b> (V) (GF) Green Herb Aioli • Add Cheese £1 4.75	<b>Garlic Ciabatta Bread</b> (V) (PB) Add Cheese £1 4.50

## WHITE WINES

	125ml	175ml	250ml	Bottle
<b>Jack Rabbit Sauvignon Blanc   Chile</b> <i>Fresh and crisp with deliciously fruity flavours of lime and peach.</i>	4.50	6.25	8.75	26.00
<b>Invenio Riesling   Germany</b> <i>Clean and fresh with a rich texture and an aromatic floral bouquet.</i>	4.75	6.50	9.25	27.00
<b>The Landing Colombard Chardonnay   Australia</b> <i>A lively white wine where Colombard adds freshness to the Chardonnay tropical notes.</i>	4.75	6.50	9.25	27.00
<b>Ponte Pinot Grigio   Italy</b> <i>Very light, neutral with a hint of green fruits.</i>	5.00	6.75	9.50	28.00
<b>Franschhoek Cellar Chenin Blanc   South Africa</b> <i>Refreshing on the palate with hints of honey, peach and pineapple.</i>	5.25	7.25	10.25	30.00

## RED WINES

<b>Invenio Shiraz   Australia</b> <i>Perfumed raspberry fruit with a hint of white pepper.</i>	4.50	6.25	8.75	26.00
<b>Las Ondas Cabernet Sauvignon   Chile</b> <i>Soft ripples of ripe blackberry and spicy oak.</i>	4.50	6.25	8.75	26.00
<b>Ponte Merlot   Italy</b> <i>A vibrant Italian red with a soft and elegant finish.</i>	4.75	6.50	9.25	27.00
<b>Drop Dead Gorgeous Malbec   South Africa</b> <i>Medium bodied with jammy fruit and ripe tannins.</i>	5.25	7.25	9.75	29.00
<b>Vina Alarde Crianza Roja   Spain</b> <i>Elegant full-bodied rioja with ripe plum notes.</i>	5.25	7.50	10.50	31.00

## ROSE WINE

<b>Pinot Grigio Blush Morajo   Northern Italy</b> <i>Elegant dry rose with hints of grapefruit.</i>	5.00	6.75	9.50	28.00
<b>Canyon Road White Zinfandel   USA</b> <i>A delicious fruity blush with hints of strawberry, cherry, and watermelon.</i>	5.25	7.25	9.75	29.00

## PROSECCO

<b>Jack Rabbit Prosecco   Italy</b> <i>Light in colour with fruity notes of pear, citrus fruits and a creamy palate.</i>	6.25			35.00
<b>Vignana Rose Prosecco   Italy</b> <i>Fruity, fun and refreshing with a pale pink colour.</i>				38.00

## CHAMPAGNE

<b>Lanvin Brut Champagne   France</b> <i>Elegant champagne with a fruit-forward nose offering up ripe apple and pear overtones.</i>				68.00
<b>Moet &amp; Chandon Brut Imperial   France</b> <i>Offers a bright fruitiness, a seductive palate and an elegant maturity, revealing aromas of pear, citrus and brioche.</i>				88.00

## DRAUGHT BEERS & CIDERS

	PINT	HALF
Carlsberg Danish Pilsner	5.50	3.25
San Miguel	6.50	3.75
Poretti	6.75	3.75
Somersby Apple	5.50	3.25
Somersby Blackberry	6.25	3.50
Wainwright Amber	5.75	3.50
Hobgoblin Session IPA	5.75	3.50
Guinness	6.50	3.75

## BOTTLED BEERS & CIDERS

Peroni 330ml	5.00
Tribute Pale Ale 500ml	6.00
San Miguel 0.0% 330ml	4.25
Kopparberg Strawberry & Lime 500ml	6.50
Kopparberg Mixed Fruit 500ml	6.50
Kopparberg 0.05% Mixed Fruit 500ml	5.25

## SOFT DRINKS

	PINT	HALF
Pepsi Max	3.90	2.50
Diet Pepsi	3.90	2.50
Lemonade	3.90	2.50
Coke Cola		330ml 3.75
Coke Zero		3.75
J20		275ml 3.50
<i>Orange &amp; Passionfruit</i>		
<i>Apple &amp; Mango</i>		
<i>Apple &amp; Raspberry</i>		
Fruit Shoot		275ml 3.50
Kicks (Energy Drink)		250ml 4.00
Still Water	330ml	750ml 4.25
Sparkling Water	2.25	4.25

## HOT DRINKS

Americano	£3.25	Latte	£3.75	Pot of Tea	for 1 / for 2
Flat White	£3.75	Espresso	£2.50	English	£3.00 / £5.00
Mocha	£3.85	Deluxe Hot Chocolate	£4.00	Earl Grey	£3.00 / £5.00
Cappuccino	£3.75	Hot Chocolate	£3.25	Fruit/Herbal	£3.25 / £5.00