

Nibbles *Great for sharing!*

Marinated Olives (V) (GF) (PB) Cumin, Lemon, Herbs	4.75
Popcorn Shrimp Crispy Coated Spicy Prawn & Chipotle Dip	4.75
Ciabatta Bread (V) (PB) Olive Oil & Aged Balsamic	4.75
House Roasted Spiced Nuts (V) (GF) (PB)	2.50

Light Bites

Salt & Pepper Squid (D) → <i>Great for sharing!</i> Lime, Green Herb Aioli	9.00
Glazed Chicken Wings (GF) (D) → Siracha Sauce, Pickled Chillies	9.00
Homemade Soup (V) (GF)* Freshly Baked Bread*	7.00
River Teign Mussels Amok (GF) Coconut, Lemongrass, Chilli, Ginger, Pak Choi	9.00
Salmon & Dill Fishcake (GF) Lobster Bisque, Prawn Oil, Watercress	10.00
Mushroom On Toast (V) (GF)* Wild 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.

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

From The Sea

Beer Batter Fish & Chips (GF) (D) Day Boat Caught Fish, Triple Cooked Chips, Garden Peas, Tartare Sauce, Burnt Lemon	17.00
Fillet of Sea Bass (GF) (D) Asian Broth, Mushrooms, Peppers, Pak Choi, Noodles, Coriander, Pickled Chillies, Peanuts	19.00
Golden Whole-tail Scampi (D) Triple Cooked Chips, Garden Peas, Tartare Sauce, Lemon	16.00
Fillet of Cornish Hake (GF) Shellfish Risotto, Tender-stem Broccoli, Samphire, Seaweed Salad	19.00
Trawlerman's Platter (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

'Staplegrave Farm' 28-day Aged 8oz Sirloin Steak (GF) (D) Triple Cooked Chips, Field Mushroom, Tomato, Brandy & Green Peppercorn Sauce*	24.00
'Crossman Farm' 10oz Pork 'Tomahawk' Cutlet (GF) (D) Burnt Apple, Glazed Vegetables, Cider Gravy, Creamed Potato	16.00
'Headland Beef Burger' (GF) (D)* 6oz Handmade Beef Pattie, Beef Tomato, Monterey Jack*, Gherkins, Relish, Skinny Fries	17.00
Flat-Iron Chicken (GF) Roast Garlic & Bacon Cream Sauce, Market Vegetables, Skinny Fries	17.00
Beef Ragu (D)* 12-hour Slow Braised Beef Ragu, Roasted Tomato Sauce, Pappardelle Pasta, Aged Parmesan*	17.00
'Headland's Platter' (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

From The Garden

Green Planet Burger (GF) (PB) Jack Fruit Burger, Vegan Mozzarella, Beef Tomato, Sweet Chilli Jam, Little Gem, Skinny Fries	17.00
Mushroom Risotto (GF) (V) (PB)* Roasted Wild Mushrooms, Free-Range 'Newlands Farm' Poached Egg*, Parmesan Tuille*, Pea Shoots	15.00
Thai Sweet Potato Curry (GF) (PB) Coconut, Chick-peas, Pickled Chillies, Fragrant Rice	15.00
Pasta Rigatoni Piccolo (GF) (PB) Tomato Sauce, Roasted Mediterranean Vegetables, Dairy-free Mozzarella, Wild Rocket	15.00
Cauliflower Frites (PB) Tempura Batter, Labneh, Salad, Olives	10.00
Caesar Salad (V) (GF)* Classic Dressing, Soft Boiled Egg, Little Gem, Parmesan, Cherry Tomatoes, Croutons* Add Char-grilled Chicken 4.00	13.00

Desserts

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

Sides

Kitchen Garden Salad (V) (GF) (PB)* Soft Boiled Egg* 4.25	Tomato Panzanella Salad (V) (GF)* (PB) Olives, Red Onion, Croutons* 4.25
Rainbow Vegetable Slaw (V) (GF) (PB) 3.00	Beer Battered Onion Rings (V) (GF) (PB) 4.50
Triple Cooked Chips (V) (GF) Green Herb Aioli • Add Cheese £1 4.00	Dressed New Potatoes (V) (GF) (PB)* Seaweed Butter 3.75
Skinny Fries (V) (GF) Green Herb Aioli • Add Cheese £1 4.00	Garlic Ciabatta Bread (V) (PB) Add Cheese £1 4.50

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, (vg) vegan, (gf) gluten free, (pb) plant-based, (d) dairy
denotes that without this item the dish can be made gluten free.

WHITE WINES

	125ml	175ml	250ml	Bottle
Jack Rabbit Sauvignon Blanc Chile <i>Fresh and crisp with deliciously fruity flavours of lime and peach.</i>	4.50	6.25	8.75	26.00
Invenio Riesling Germany <i>Clean and fresh with a rich texture and an aromatic floral bouquet.</i>	4.50	6.25	8.75	27.00
The Landing Colombard Chardonnay Australia <i>A lively white wine where Colombard adds freshness to the Chardonnay tropical notes.</i>	4.50	6.50	9.00	27.00
Ponte Pinot Grigio Italy <i>Very light, neutral with a hint of green fruits.</i>	4.75	6.75	9.25	28.00
Franschhoek cellar Chenin Blanc South Africa <i>Refreshing on the palate with hints of honey, peach and pineapple.</i>	4.75	7.00	9.25	30.00

RED WINES

Invenio Shiraz Australia <i>Perfumed raspberry fruit with a hint of white pepper.</i>	4.50	6.25	8.75	26.00
Las Ondas Cabernet Sauvignon Chile <i>Soft ripples of ripe blackberry and spicy oak.</i>	4.50	6.25	8.75	26.00
Ponte Merlot Italy <i>A vibrant Italian red with a soft and elegant finish.</i>	4.50	6.50	9.00	27.00
Drop dead gorgeous Malbec South Africa <i>Medium bodied with jammy fruit and ripe tannins.</i>	4.75	7.00	9.25	29.00
Vina Alarde Crianza Roja Spain <i>Elegant full-bodied rioja with ripe plum notes.</i>	5.00	7.25	9.50	31.00

ROSE WINE

Pinot Grigio Blush Morajo Northern Italy <i>Elegant dry rose with hints of grapefruit.</i>	4.75	6.75	9.00	28.00
Canyon road White Zinfandel USA <i>A delicious fruity blush with hints of strawberry, cherry, and watermelon.</i>	5.00	7.00	9.25	29.00

PROSECCO

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

CHAMPAGNE

Lanvin Brut Champagne France <i>Elegant champagne with a fruit-forward nose offering up ripe apple and pear overtones.</i>				68.00
Moet & Chandon Brut Imperial France <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 & Passionfruit</i>		
<i>Apple & Mango</i>		
<i>Apple & 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