



AUTUMN MENU

STARTERS

Roasted butternut squash soup, sage, toasted pumpkin seeds **£8.95**

Whipped chicken liver parfait, plum, bitter leaves, brioche **£9.75**

Whisky and soy cured seatrout, herb crème fraîche, toasted rye bread **£10.50**

MAINS

Braised short rib of beef, smoked mashed potato, black garlic, glazed carrots, red cabbage, bordelaise sauce **£26.00**

Pave of hake, pickled mussels, hasselback potatoes, braised leeks, shimeji à la greque, saffron velouté **£26.50**

Salt baked celeriac, hen of the woods mushroom, hazelnut, pomegranate, rainbow chard, mushroom dashi broth **£24.00**

CLASSICS

Braised beef and Hawkstone IPA pie, mashed potato, seasonal vegetables, Hawkstone IPA gravy **£20**

Dartmoor farmers beef burger, smoked applewood cheese, chorizo and chilli jam, milk bun, baby gem lettuce, tomato, gherkin, seasoned fries and house slaw **£21**

Beer battered catch of the day, chunky chips, chipshop treats (crushed peas, tartare sauce, pickled onion, curry sauce) **£22**

Venison sausage, clotted cream mashed potatoes, crispy shallots, seasonal greens, game jus **£22**

DESSERTS

Sticky toffee pudding, caramel sauce, vanilla ice cream **£8.95**

Lemon tart, white chocolate soil, raspberry sorbet **£8.95**

Dark chocolate brownie, caramelised banana, salted caramel ice cream **£9.95**

Selection of westcountry cheese and biscuits **£13.95**

"Due to the small size of our kitchen at Hornsbury Mill, all 14 major allergens are present and prepared in a shared, open space. While we maintain strict cleaning and hygiene standards, we do not have dedicated allergen-free preparation areas or equipment. Therefore, we cannot strictly avoid cross-contamination and cannot guarantee that any dish is 100% free from traces of any allergen."

"We have a detailed matrix of the intentional ingredients in all our dishes. Please speak to a member of our team about your requirements before ordering so you can make an informed decision."