

## EVENING MENU

### STARTERS

<b>Bread &amp; Olives Sharing Board (V)</b>	£10.50
Sourdough, Tomato & Basil Focaccia, Grissini, Mixed Olives, Balsamic & Olive Oil, Carrot Houmous (g)	
Add a Selection of Cured Meats (g)(d)	£6.00
<b>Homemade Soup of the Day</b> <i>See Blackboard Specials</i>	£6.50
Warm Sourdough Bread (g)	
<b>River Exe Mussels of the Day</b> <i>See Blackboard Specials</i>	£10.50
Warm Sourdough Bread (Mo)(g)(d) (Request of Bread)	
<b>Maple &amp; Chilli Glazed Chicken Wings</b>	£8.50
Chimichurri, Crispy Chicken Crackling, Spring Onion & Frizze Salad	
<b>Peanut, Soy &amp; Sesame Vegetable Pancake Rolls (V) (Vgn)</b>	£8.50
Picked Carrot Salad, Sweet Soy Dipping Sauce (s)(p)(so)(g) <i>Also available as a main course, see below</i>	
<b>Crispy Fried Calamari</b>	£9.00
Nduja Crumb, Roasted Garlic Mayonnaise, Mixed Leaf, Shaved Fennel & Basil Oil (d)(Cr)	
<b>Orange, Ginger &amp; Chilli Poached King Prawn Salad</b>	£9.50
Shaved Fennel & Orange, Mixed Leaves (Cr)(f)(m)	

### MAINS

<b>8oz Devon Venison Steak</b>	£25.00
Devon Blue Cheese Mashed Potato, Roasted Parsnip Puree, Seasonal Greens, Blueberry & Port Jus, Parsnip Crisps (d)(Su)	
<b>Pan Fried Sea Trout</b>	£24.00
Creamy Basil Pesto & Buckwheat, Tenderstem Broccoli, Toasted Almond Butter, Heritage Tomato Salsa (f)(n)(d)	
<b>Roasted Fillet of Plaistow Farm Pork</b>	£23.50
Sage & Cider Fondant Potato, Caramelised Apple Puree, Savoy Cabbage, Devon Cider & Mustard Cream, Crackling (m)(Su)(d)	
<b>Seafood Linguine</b>	£24.50
Fillet of pan seared Sea Bass, Crayfish, Mussel & Prawn Linguine, Parmesan & Spring Vegetable White Wine Sauce, Lemon & Thyme Crumb Warm Sourdough (f)(Cr)(Mo)(d)(g)	
<b>Wild Mushroom, Spinach &amp; Roasted Butternut Squash en-croute (V) (Vgn)</b>	£18.50
Sage Roasted Sweet Potato Parmentiers, Braised Red Cabbage, Seasonal Greens, Shallot & Port Gravy (g)	
<b>Peanut, Soy &amp; Sesame Vegetable Pancake Rolls (V) (Vegan)</b>	£17.50
Basmati Rice, Seasonal Greens, Thai Style Coconut Broth (g)(s)(p)(so)	

#### **Guide to Allergens - If marked dish contains:**

Cr - Crustacean, G - Gluten, D - Dairy, E - Egg, F - Fish, C - Celery, L - Lupin, N - Nuts, M - Mustard, S - Sesame, Mo - Molluscs, P - Peanuts, So - Soya, Su - Sulphates. (V - Vegetarian, Vgn - Vegan)

#### **Please advise your server of any allergies or food intolerances.**

*All dishes are prepared in areas in which allergenic ingredients are present. The Menu indicates which dishes contain certain allergenic ingredients as intentional ingredients, however, we cannot guarantee that the kitchen environment is completely allergen free.*

## PUB CLASSICS

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<b>Kings Arms Burger</b>	£17.50
6oz Exmoor Beef Burger, Brioche Bun, Smoked Bacon, Hawkridge Cheddar Cheese, Crispy Onions, Tomato, Choice of Chips (g) (d) (m) (e) (Request gf)	
<b>Korean Style BBQ Chicken Thigh Burger</b>	£16.50
Slow Cooked Marinated Chicken Thigh, Brioche Burger Bun, Carrot & Red Cabbage Slaw, Sriracha Mayonnaise, Pickles, Crispy Onions, Choice of Chips (g) (s) (so) (Request gf)	
<b>Tribute Ale Battered Fish &amp; Chips</b>	£16.50
Market Fish of the Day, Smashed Minted Peas, Tartare Sauce (f) (Request gf)	
<b>Kings Arms Pie of the Day - See Blackboard Specials</b>	£17.50
Olive Oil Mashed Potato, Cumin Roast Carrots, Braised Red Cabbage, Red Wine Gravy (g)(Su)(d)	
<b>Halloumi Burger (V)</b>	£16.50
Crisp Fried Halloumi, Toasted Brioche Bun, Sesame Roasted Courgettes, Crispy Onions, Chilli Jam, Choice of Chips (d)(e)(g) (Request gf)	
<b>Chef's Curry of the Day - See Blackboard Specials</b>	£16.50
Steamed Rice, Poppadom, Mango Chutney (A Vegan Option is also Available)	
<b>8oz Westcountry Sirloin Steak</b>	£29.50
Chunky Chips, Sauteed Mushrooms, Cherry Tomatoes, Served with Peppercorn Sauce, Blue Cheese & Port Sauce or Garlic Butter	

## DESSERTS

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<b>Devon Apple Tarte Tatin (Request Vegan on Ordering)</b>	£9.00
Toffee Glaze, Clotted Cream Vanilla Ice Cream (d) or Vegan Vanilla Ice Cream (g)	
<b>Sicilian Lemon Tart</b>	£8.50
Amaretti Chantilly Cream, Summer Berry Compote (d) (e) (g)	
<b>Espresso &amp; Kahlua Pannacotta</b>	£9.00
Mixed Fruit Biscotti & Walnut Praline (d) (n)	
<b>Sticky Toffee Pudding</b>	£8.50
Butterscotch Sauce, Caramel Crunch Ice Cream (d) (e)	
<b>Ned's Dark Chocolate Brownie</b>	£9.00
White Chocolate & Honeycomb Ice Cream, Cornish Hokey Pokey (d)(e) (So)	
<b>Affogato</b>	£6.00
Double scoop of Clotted Cream Vanilla Ice-Cream with a double shot of North Devon Espresso Coffee to Pour on top (d) Add a shot of Kahlua, Baileys Irish Cream or Toffee Vodka £3.00	
<b>Ice Cream Sundae</b>	£9.50
Brownie Pieces, a Scoop of Devon Clotted Cream Vanilla, Double Chocolate Crunch and Strawberry Ice-Cream, Chocolate Sauce (d) (e) (So)	
<b>Farmer Toms Devon Ice Cream</b>	1 Scoop - £2.20 / 2 Scoop - £4.00 / 3 Scoop - £5.80 Choose from:
Clotted Cream Vanilla, Succulent Strawberry, Double Choc Crunch, Caramel Crunch, White Choc & Honeycomb, Mango Sorbet, Raspberry Sorbet (d)	