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## STARTERS

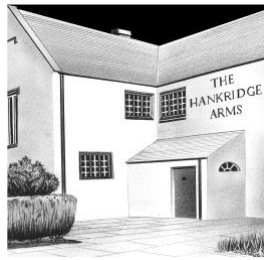
<b>Chef's Fresh Soup of the Day</b> - With crusty bread & butter - please ask your server	£5.00
<b>Smoked Haddock &amp; Spring Onion Fishcake</b> - With lemon & tartar sauce	£6.50
<b>Freshly-picked Brixham Crab &amp; Crayfish Cocktail</b> - On crisp iceberg lettuce with Marie Rose sauce, Avruga caviar, brown bread & butter	£7.50
<b>Farmhouse Pâté</b> - With Badger ale chutney, rocket, pomegranate & orange salad, warm toast & butter	£6.50
<b>Continental Mixed Meat Platter</b> - Slices of Parma ham, peppered salami, Carpaccio of beef fillet, beetroot & wild rocket salad dressed with a white truffle oil & Parmesan shavings	£8.50
<b>Three Cheese Soufflé Fondue (V)</b> - With toasted sour dough bread, parsnip crisps & basil oil	£7.50
<b>The Hankridge Arms' Deli Board (for 2 to share)</b> - To include a selection of local ham, pâté, box roasted Camembert, Scotch egg, spiced ale chutney, marinated Greek olives, home-produced sun blushed tomatoes with artisan bread roll, flat breads, balsamic glaze & oil for dipping	£18.00

## SELECTIONS FROM THE GRILL

our steaks are 28 day aged from local estates

<b>10oz Trimmed Ribeye Steak</b>	£25.00
<b>10oz Trimmed Sirloin Steak</b>	£25.00

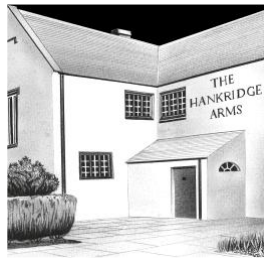
Both steaks served with roasted tomatoes, onion confit, button mushrooms & double cooked hand-cut chips, green & pink peppercorns flamed in brandy & finished with cream or shallot mushrooms, Stilton & port wine sauce



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## BRITISH FAVOURITES

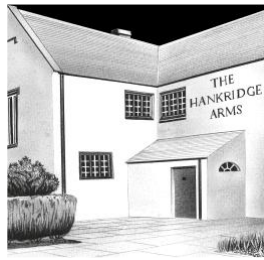
- Homemade 8oz Prime Beef Burger** - Cooked to your liking with onion, beef tomato, crisp iceberg lettuce, smoked bacon and Monterey Jack cheese; served in a toasted gourmet bun with coleslaw, double cooked hand-cut chips & house barbeque sauce £12.50
- Deep Fried Beer Battered Cod Fillet** - Served with double cooked hand-cut chips, pea fritter & homemade tartare sauce
- Large** £15.00  
**Medium** £12.00  
**Small** £10.00
- Chef's Homemade Pie of the Day** - Served with new potatoes & a side of buttered vegetables - Please ask your server £13.50
- Poached Fillet of West Country Salmon** - Served on wilted spinach, with crushed lemon potatoes & glazed with a lobster & crab velouté £16.50
- Roast Breast of Devon Turkey** - Filled with chestnut & sausage meat seasoning with orange & cranberry compote, pigs in blankets, roast pan juices, side of fresh market vegetables & potatoes £16.50
- An Individual Tart (V)** - Asparagus, red onion & Dorset Blue Vinney tart, accompanied with roasted vine tomatoes, wild rocket & buttered new potatoes £12.50
- The Hankridge Chicken Curry (Medium)** - Finished with spinach, tomatoes & coconut milk served with saffron-scented basmati rice, naan bread, poppadum, Indian snacks & mango chutney £13.00
- Slow Roasted Pork Belly** - Served on black pudding, with buttered curly kale, smoked bacon & caraway seeds, buttered mashed potatoes, quince jelly & cider jus £16.00
- Roast Breast of Gressingham Duck** - Cooked to your liking, served with puy lentils, braised red cabbage, redcurrant Madeira jus & gratin potatoes £17.00



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## SALADS & PASTA

<b>Sautéed King Scallops, Large Prawns &amp; Smoked Bacon</b> - On a dressed mixed salad with crispy croutons	Large	£18.00
	Small	£9.50
<b>Warm Chicken, Bacon &amp; Avocado Salad</b> - On a dressed mixed leaf salad with crispy croutons		£13.00
<b>Seafood Linguini</b> - Smoked salmon, smoked haddock, large prawns, chilli flakes, finished in a cream sauce topped with Parmesan shavings, basil oil & micro cress		£13.00
<b>Beef &amp; Tomato Ragout Between Layers of Fresh Lasagna Sheets</b> - Glazed with farmhouse Cheddar cheese sauce & served with a side of garlic bread		£13.00
<b>Fresh Spinach &amp; Ricotta Ravioli</b> - Chive & cream reduction, parmesan shavings, basil oil & micro cress	Large	£13.00
	Small	£7.00
<b>Wild Rocket, Mushroom, Spring Onion &amp; Sun Blushed Tomato Risotto (V)</b> - With parmesan shavings & red pepper oil	Main	£13.00
	Starter	£7.00



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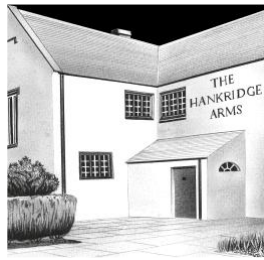
## SIDE ORDERS

<b>Dressed mixed leaf salad</b>	£3.00
<b>A side of fresh buttered vegetables</b>	£3.00
<b>Bowl of double cooked, hand-cut chips</b>	£3.00
<b>Shoestring chips with Parmesan shavings &amp; white truffle oil</b>	£4.50
<b>Bowl of double cooked, hand-cut cheesy chips</b>	£3.50
<b>Garlic bread</b>	£3.00
<b>Garlic bread with cheese</b>	£3.50
<b>Bowl of marinated olives</b>	£3.00
<b>Selection of crusty breads with balsamic glaze &amp; olive oil for dipping</b>	£3.00

## DESSERTS

<b>Individual Apple &amp; Blackberry Crumble</b> - Served with a choice of double cream, custard sauce or vanilla ice cream	£6.50
<b>Slice of Glazed Lemon Tart</b> - Served with homemade sorbet & candied orange & lemon zest	£6.50
<b>Triple Chocolate Brownie</b> - Served with salted caramel ice cream & chocolate milkshake	£6.50
<b>Stem Ginger Cheesecake</b> - Served with roasted rhubarb, gingernut crumb & crystallised ginger	£6.50
<b>Vanilla Bean Panna Cotta</b> - Served with mulled winter berries & a shortbread biscuit	£6.50
<b>A Trio of West Country Cheeses</b> - Served with grapes, celery batons, homemade Christmas chutney & savoury biscuits	£8.50
<b>Glass of Port with your cheese</b>	
	Graham's late bottled vintage £3.20
	Cockburn's fine ruby £3.20

A Selection of Freshly-brewed Coffee, Liqueur Coffees & Speciality Teas are also available



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## SANDWICHES

served lunchtime only Mon to Sat 12:00 - 2:00pm, Sun 12:00 - 4:00pm

- Roast Breast of Devon Turkey Ciabatta** - Seasoning, cranberry sauce & pigs in blanket, with a mixed dressed salad & shoestring chips £8.50
- Warm Duck Wrap** - Hoisin sauce, spring onion & cucumber, with red cabbage slaw & shoestring chips £8.50
- Roast Rare Topside of Local Beef Ciabatta** - Horseradish cream & wild rocket, with a mixed dressed salad & shoestring chips £8.50
- Avocado & Brie Ciabatta** - With cranberry compote, a mixed leaf salad & shoestring chips £7.50
- Duo of Sandwiches on Seeded Farmhouse Brown Bread** - Freshly-picked Brixham crab & poached salmon mixed with lemon mayonnaise, with pickled cucumber, a dressed mixed salad & shoestring chips £8.50

Food Allergies & Intolerances - If you would like to know about our ingredients please speak to a member of the team before ordering your food.