



tHe ODDfeLLOWS

The Bloody Mary!

Sunday behaviour, lushness, spice, hangover help, appetite creator, indulgence, the Bloody Mary made for you! Ask our guys what we have and tell them how you like it...

To Begin

Elston Farm chicken crackling, roasted red pepper pesto, black pudding crumb – 5/-

Pressed Ham hock terrine, salsa verde, pickled forest fungi smidgi mushrooms, toast – 5/-

Textures of forest fungi mushroom, red vein sorrel – 6/½

Mains

Dartmoor Farmer's Topside of Rare Beef – 13/-

Lamb Shank – 15/-

Elston Farm Roasted Free Range Chicken Supreme – 14/-

Roasted butternut squash & celeriac filo parcel – 12/- (VEGETARIAN / VEGAN)

Under 10's - Roast Beef, Chicken or Roasted butternut squash filo roll – 6/½

- All roasts are served with roast potatoes, cauliflower cheese, buttered savoy cabbage, roasted parsnips, swede mash and a Yorkshire pudding – (VEGAN ROASTS SERVED W/ VEGAN VEGETABLES)

Beer battered fish, skin-on fries, mushy peas, tartare sauce, lemon – 12/-

West Country beef burger, smoked pancetta, Cornish brie, charred tomato jam, pretzel bun, skin-on fries – 12/-

To Finish

Mini set yogurt, plum compote, lemon balm foam, raspberries – 3/-

Stick toffee pudding, fudge sauce, vanilla ice cream – 6/-

Apple and cranberry crumble, toasted oats, salted caramel ice cream – 6/-

Blackberry parfait, apple, honeycomb -6/-



Cocktail fun

Espresso Martini – Luxurious & peppy – Conker Cold Brew, Black Cow Vodka, espresso	8/-
Spiced Mojito – Classic twist – White rum, fresh mint, lime, simple syrup	7/-
Negroni – Strong & dry – Yvan's favourite! – Tarquin's Seadog Navy, Antica Formula, Campari	9/-
French 75 – Light & citrusy – The Devon way – Salcombe gin, juice & fizz	9/-

Wine

White

Bianco Terre, Siciliane 2018, Vezzani, Italy, Fresh, delicate, intense bouquet, 12% vol	Btl £22.00
Sauvignon Blanc, Esk Valley, Marlborough, New Zealand, Tangy, exotic, tantalising, 13%vol	Btl £29.00
Chardonnay (Unwooded), Huntersville, Swartland, South Africa, Tropical, fresh, 14% vol	Btl £20.00
Pinot Grigio, Miopasso, Sicily, Italy, Apple, aromatics, fresh – vegan, 13% vol	Btl £21.00
Chablis, Jean Deligny, Burgundy, France, Classic, refined, structured – vegan, 12.5% vol	Btl £35.00

Rose

Beaujolais Rose, Grandmont 2016, Blace, France, Fresh, fruity, length in the mouth, 12.5% vol	Btl £36.00
White Zinfandel, Car Hop, California, USA, Strawberries & cream softness, 9% vol	Btl £20.00

Red

Malbec, Blue Horn, Mendoza Argentina, Big bold blackberry 13%	Btl £24.00
Pinot Noir Valmoissine, Louis Latour, Aups, France, Raspberry cassis ruby 13%	Btl £25.00
Shiraz Stringy Bark Creek, South East, Australia, Jammy, bursting, inviting, 14% vol	Btl £22.00
Merlot, Santa Helena, Central Valley, Chile, Rounded, plummy, juicy, 13% vol	Btl £20.00

Fizz

Prosecco, Botter, Veneto, Italy, Zippy & fun – vegan, 11% vol	Btl £25.00
Lyme Bay Brut, Lyme Bay Winery, Devon, England, Refined, vivacious, local, 10% vol	Btl £38.00
Champagne, Ayla Brut Majeur, France, Classic, ripe, tingly, 12% vol	Btl £50.00
Rose Champagne, Ayla Rose Brut Majeur, France, Perfect summer champagne, 12% vol	Btl £60.00

Coffee

Espresso

Americano

Liqueur Coffees all at - 5/-

We have a wide range of liqueurs and spirits to choose from. Please let your server know what you would like.

Digestifs

Cognac – Martell VS

Rum – Diplomatico Reserva Exclusiva

Bourbon – Woodford Reserve

Paste Special Reserve

Scotch – Bruichladdich

Scotch – Corriemhor

Blended – Cutty Sark

Japanese Whisky – Nikka FTB

