



Dinner Menu

Starters

Deep fried Whitebait with garlic aioli £6.50

Homemade chicken liver pate, with red onion marmalade and toasted bread(G)* £7

Homemade soup with a chunk of warm bread £5.95 (G)*

Bideford crab and prawn cocktail with crisp lettuce and warm baguette £8.50

Sweet chilli sesame beef on spring onion and radish salad £8.50

Mains

Steak burger - made with Exmoor beef - with streaky bacon, mature cheddar, caramelised red onion chutney, beef tomato, baby gem & fries (G)* £13

Hunters inn mixed bean vegan burger, caramelised red onion chutney, beef tomato, baby gem & fries (VE)(G)* £13

Coconutty Caribbean stew made with mixed peppers, tomatoes, spring onions, sweet potato & mixed five beans, served with coriander rice (G)(VE) £14

Bideford crab and mussel linguine - local crab and mussels sautéed in garlic and chili butter £17

Grilled Red gurnard fillet, sauté potatoes, green beans and hollandaise sauce (GF) £16

Homemade locally sourced fish pie served with crusty bread and peas. (GF) £13

Lightly battered cod & chips, with minted pea puree & homemade tartare sauce (G)* £13

Kipscombe farm herb & mustard crusted rack of lamb with green beans dauphinoise potatoes and a lamb jus £18

Ballotine of chicken filled with Somerset Brie wrapped in smoked streaky bacon served five bean cassoulet £17

Lightly spiced Chickpea and tomato pie with sweet potato and carrot mash and peas with a Keralan coconut cream sauce £13 (VE)

20oz Club Steak - Ribeye cooked on the bone for two to share, served with chunky chips, field mushroom, grilled tomato, peppery watercress with peppercorn or Devon blue cheese sauce (GF) £45

(Recommend cooking medium rare or medium please allow 20-30-minute cooking time)

Pudding

Vegan chocolate chip and orange pudding with chocolate sauce £7.00(VE)

Vanilla panna Cota with gin-soaked blueberry compote £7.00

Chocolate brownie with raspberry ripple ice cream(V)(G) £6.50

White chocolate chip cookie sandwich filled with vanilla ice cream £6.50

Three scoops of Devon ice cream, from Tennacott Farm Bideford (V)(G)* £6.50

Cheese & biscuits, Mature cheddar, Somerset brie, Devon blue cheeses with grapes, celery, caramelised onion chutney & crackers (V)(G)* £9 Add a glass of port for £3 (50ml)pp

G= made with Gluten free ingredients. G* made with gluten free ingredients on request.

V= vegetarian VE=Vegan

Please be aware that all our food is prepared in our kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. Game may contain shot and fish may contain bones.