

Today's Specials

Rich Cauliflower & Cheddar Soup

A Rich Cauliflower & Cheddar Soup served with our Artisan Onion Boule Bread. **V G***

£4.95

Smoked Mackerel Pâté

A Homemade Smoked Mackerel & fresh Chive Pâté, garnished with Pea Shoots & served with toasted Walnut Sourdough Bread. **G***

£5.95



Venison Rump Steak

A Local Exmoor Venison Rump Steak pan fried rare. Served with roast Baby Beetroots, Horseradish Mashed Potatoes, Seasonal Vegetables, Carrot Crisps & a Rich Red Wine & Port Jus. **G**

£21.95

Christmas Chicken Burger

Southern Seasoned Panko Coated crispy Chicken Burger with Camembert, Smoked Bacon & Cranberry Jelly in a Toasted Pretzel Burger Bun with Baby Gem Lettuce, sliced Tomato, Garlic Mayonnaise & a side of Rich Homemade Coleslaw served with our Triple Cooked Chips. **G***

£15.95

Smoked Haddock with a Mussel Chowder Sauce

Poached Smoked Haddock on Spring Onion Mashed Potato Champ with a Mussel Chowder Sauce & Peas & Mange Touts. **G**

£15.95

A Trio of Gourmet Sausages

Direct from Smithfield Market, London, a Wild Boar & Apple Sausage, a Pigeon & Peach Sausage and a Pheasant & Pear Sausage. With our own homemade Tomato Relish & Onion Marmalade and served with Triple Cooked Chips, Roast Portobella Mushroom & Cherry Vine Tomatoes.

£16.95

Chef's Steak & Bay's Ale Pie

A Steak & Bay's Ale Pie topped with Puff Pastry, served with Seasonal Vegetables and a choice of our Triple Cooked Chips or New Potatoes.

£13.95



Mini - Rum Soaked Figs

One of our Mini desserts served with a coffee of your choice.

Baby Rum Soaked Figs with Mascarpone. **V G**

£4.95



Wine of the Week

Tabalí, “Vetas Blancas” Reserva Especial, Sauvignon Blanc 2015

Tabalí is a pioneer and iconic winery situated in Limarí, on the edge of the Atacama Desert in one of the northernmost vineyard regions of Chile. Their wines faithfully reflect their place of origin in which climate and soils play a fundamental role. The result is a range of truly distinctive wines with elegance, restraint and minerality - much more French in style than the usual Chilean. Their Sauvignon is as a result, Sancerre but at half the price. The wine also has a lovely distinctive petillance.

£18.95



Cocktail of the Week

Our cocktails are made properly with the right ingredients in the right quantities, no scrimping to hit a price point! Our Cocktails are made with a double (50mls) of the base spirit. We offer two versions - one with the “correct” spirits and for those wanting to give them a go at a more reasonable price, one using more basic spirits.

Classic Noilly Prat Vodka Martini

The classic Martini is probably the one cocktail with the most views on what the perfect version is. It is basically a mixture of Dry Vermouth and either Vodka or Gin, with the ratio of Vermouth to Vodka varying between a 1:1 ratio, at one end, to at the other extreme “Open the Vermouth bottle, wave it at your cocktail mixer from a distance of no less than 6 feet, hurriedly close it up again and then pour the Vodka into your mixer”. We prefer a 5 to 1 mix at The Ploughman, so 50mls of Staritsky & Levitksy Distil. No9 Premium, Small Batch, Ukrainian Wheat Vodka to 10mls of Noilly Prat - that’s it - shaken not stirred - of course!! Choice of garnish (if we have it!) with Lemon or Olive being the two most common.

£6.95 or £5.95



Royale Cocktail of the Week

Aperol Spritz

The Aperol Spritz is one of the Spritz Venezianos, also called just Spritz or just Veneziano The drink originated in Venice while it was part of the Austrian Empire, and is based on the Austrian Spritzer, a combination of equal parts white wine and soda water. The Aperol Spritz is currently the best selling aperitif cocktail in both the US and Italy with frankly ludicrous daily sales totals. Aperol Spritz is traditionally served in a wine glass with several cubes of ice and a slice of orange. The drink is mixed by pouring 75ml of Prosecco (3 x shots), into the glass, with 50ml Aperol (2 x shots) added in a circular motion. Finally, a dash of soda water (1 x shot) is added – a combination which has become known as the ‘3-2-1 recipe’. Garnish with a slice of orange.

£6.95



Gin Cocktail of the Week

We offer two versions of our Gin cocktails - one with the “correct” gin and for those wanting to give them a go at a more reasonable price one using Gordon’s.

The Aviation

The Aviation was created by Hugo Ensslin, head bartender at the Hotel Wallick in New York, in the early twentieth century. The first published recipe for the drink appeared in Ensslin's 1916 Recipes for Mixed Drinks. Ensslin's recipe called for 1½ oz. El Bart Gin, ¾ oz. Lemon Juice, 2 dashes Maraschino, and 2 dashes Crème de Violette. It is the classic roaring 20's Gin Cocktail. We of course use Aviation Gin - the gin that was made for & named after the cocktail. Shaken over ice in a Martini Glass.

£10.95 or £6.95



Gin of the Week

Quick, Orange & Almond Dry Gin 40.5%

Dry Gin by local mixologist from Spoken in Exmouth. Orange and Almond are infused over the top of: Juniper Berry Coriander Seeds, Angelica Root, Cassia Bark, Orris Root, Lemon Peel, Liquorice Root, Nutmeg, Cinnamon and of course Orange Peel. Served best with Orange Garnish.

£3.95

