

MAIN MENU

SERVED 12PM-9PM
MONDAY TO SATURDAY

FOR THE TABLE

- MIXED NUTS** 5.
A carefully selected mix of premium nuts. (NU)
LOCAL BREAD 5.5
With whipped Devon butter. (G) (M)
HOUSE MIXED OLIVES 5.5
Selection of marinated olives.
TARAMASALATA 6.5
Lebanese flatbread with chive oil. (G) (F) (M)

STARTERS

- BLACK PUDDING SCOTCH EGG** 11.5
With a bacon and shallot jam. (G) (E) (SU)
BURRATA 10.
With grilled sourdough, marinated heritage tomatoes and chive oil. (G) (V) (M)
ST AUSTELL BAY MUSSELS 11.
Cooked in a pancetta, roast garlic and white wine cream. Served with sourdough bread. (G) (MO) (M)
KOREAN FRIED CHICKEN 11.
Served with kimchi and spring onions. (G) (CR) (SE) (S)
PAN ROASTED DEVON SCALLOPS 13.
On a parsnip purée, with apple and pickled samphire. (MO) (M)
WILD MUSHROOM GYOZA 9.5
With mushroom ketchup. (G)

FROM THE SEA

- BEER BATTERED FISH** 20.
Served with house triple cooked chips and marrowfat mushy peas. (G) (GFa)
ROAST FILLET OF HALIBUT 25.5
Rosti potato, spinach and samphire white wine and mussel sauce. (M) (MO)
THE YACHT FISH PIE 21.
Locally caught market fish and prawns, served with sautéed greens. (M) (CR)
MONKFISH & PRAWN MASSAMAN CURRY 24.
Served with fragrant jasmine rice, pickled chillis and spring onions. (CR) (SE) (S) (PE)
PRAWN & CRAB SALAD 18.
Grilled king prawns, white crab meat, brown crab mayo and pickled cucumber. (CR) (E)

LITTLE ONES

- CHICKEN CHUNKS WITH CHIPS & BEANS** (G) 8.
FISH FINGERS WITH CHIPS & PEAS (G) 8.
SAUSAGE & MASH WITH PEAS & GRAVY 8.
TOMATO & CHEESE PASTA (G) 8.

SIDES | EXTRAS

- TRIPLE COOKED CHIPS** 5.
ADD CHEESE 1.
TRUFFLE PARMESAN TRIPLE COOKED CHIPS 8.
ROCKET & PARM SALAD 6.
SEASONAL VEGETABLES 7.

FROM THE LAND

- 10OZ RIBEYE STEAK** 35.
Served with a black garlic wedge salad, roasted vine cherry tomato, mushroom duxelle, and triple cooked chips. (M)
Add Café de Paris or green peppercorn sauce. 3.
BLACK TRUFFLE CHICKEN KIEV 25.
Wild mushroom forestière, fondant potato, truffle with garlic and herb butter. (G) (M) (E)
DARTMOOR VENISON BOURGUIGNON 24.
Horseradish mash, confit carrot and parsnip crisps. (M)
SHIN OF BEEF & BONE MARROW PIE 27.
Shin of beef cooked in stout with button mushrooms in puff pastry, parsley mash, caramelised Roscoff onions and glazed green beans. (G) (M) (E)
THE YACHT BURGER 21.
8oz beef burger, Devon Blue cheese and caramelised onion, cheddar coleslaw and house triple cooked chips. (G) (M) (E) (SE)
MUSHROOM BURGER 18.
Spiced portobello mushroom with Devon Blue cheese, coleslaw and house triple cooked chips. (G)
CAULIFLOWER & POTATO MASSAMAN CURRY 17.5
Served with fragrant jasmine rice, peanuts and spring onions. (VE) (GFa) (PE)
CHICKEN CAESAR SALAD 17.
Grilled chicken, romaine lettuce, anchovies, parmesan and croutons. (G) (M) (E)
GOATS CHEESE SALAD 16.
Macerated strawberries, candied walnuts, quinoa and leaf salad. (V) (NU)

THE YACHT SPECIALS

- ABERDEEN ANGUS** 90.
COTE DU BOUEF (SERVES 2)
Served with lobster mac n cheese, triple cooked chips and café du paris butter. (CR) (G) (M) (E)
Please allow 30 minutes cooking time.
RED WINE BRAISED SHORT RIB 26.
OF WESTCOUNTRY BEEF
Truffled pomme purée, red wine braised onions

SANDWICHES (SERVED 12:00-4:30PM)

- PULLED BEEF BRISKET CIABATTA** 13.
Celeriac remoulade, crispy onions, gherkins with mustard mayo. (G)
KOREAN BBQ JACKFRUIT CIABATTA 11.5.
Celeriac remoulade, crispy onions and gherkins with a mustard mayo. (G) (V) (VG)
GARLIC PRAWN CIABATTA 13.5.
With aioli and rocket. (G) (CR)
CLUB SANDWICH 14.5.
Triple stack: chicken, bacon, egg, lettuce and tomato. (G)
DEVON CRAB SANDWICH 15.5.
White and brown Devon crab meat and lemon mayo. (G)

Allergen information: (NU) Contains nuts - (G) Gluten - (V) Vegetarian - (S) Soy (SE) Sesame - (VG) Vegan - (GFa) Gluten free available - (F) Fish - (E) Contains egg (MO) Molluscs - (CR) Crustaceans - (SU) Sulphites - (PE) Peanuts - (M) Milk

Disclaimer: Menu items are subject to availability and may sell out. We will offer alternatives where possible. Descriptions may not list all ingredients. Please speak to a member of staff if you have allergies. We cannot guarantee dishes are nut-free. Fish may contain bones. All weights are approximate before cooking