

# MAIN MENU

SERVED 12PM-9PM  
MONDAY TO SATURDAY

## FOR THE TABLE

- MIXED NUTS** 5.5  
A carefully selected mix of premium nuts. (NU)
- LOCAL BREAD** 6.  
With whipped Devon butter. (G) (M)
- HOUSE MIXED OLIVES** 6.  
Selection of marinated olives.
- TARAMASALATA** 7.  
Lebanese flatbread with chive oil. (G) (F) (M)

## STARTERS

- BLACK PUDDING SCOTCH EGG** 12.  
With a bacon and shallot jam. (G) (E) (SU)
- BURRATA** 10.5  
With grilled sourdough, marinated heritage tomatoes and chive oil. (G) (V) (M)
- ST AUSTELL BAY MUSSELS** 11.5  
Cooked in a pancetta, roast garlic and white wine cream. Served with sourdough bread. (G) (MO) (M)
- KOREAN FRIED CHICKEN** 11.5  
Served with kimchi and spring onions. (G) (CR) (SE) (S)
- PAN ROASTED DEVON SCALLOPS** 13.5  
On a parsnip purée, with apple and pickled samphire. (MO) (M)
- WILD MUSHROOM GYOZA** 10.  
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  
Fondant 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, confit portobello, and triple cooked chips. (M)
- Add Café de Paris or green peppercorn sauce.** 3.
- BLACK TRUFFLE CHICKEN KIEV** 25.  
Sautéed greens, 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** 16.  
Triple stack: chicken, bacon, egg, lettuce and tomato. (G)
- DEVON CRAB SANDWICH** 18.5  
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