

FOOD MENU



STARTER AND SHARING

British Meat & Cheese Platter	£15.95
Selection of British Charcuterie, Cheeses & Spreadable Pork & Chilli Nduja. Served with Flat Breads Devon Beef Bresola, Grass Fed Lomo, Devon Coppa, Vintage Barbers Cheddar and Devon Blue, Chutney & Baby Gerkins	
Breads Oil & Balsamic	£6.95
Homemade Soup of the Day	£6.95
with a wedge of Crusty Bread	
Ham Hock Terrine	£7.25
with Ale Chutney and Toast	
Lightly Dusted Calamari Rings with Chilli Jam	£7.50 GF
Hot Wings with Devon Blue Dip	£6.95
Fish Cake, Prawn, Salmon, Smoked Haddock	£6.95 GF V
with Spring Onion, Lemon, Roasted Garlic & Saffron Aioli	
Widcombe Melting Pot	£10.95
Cheddar and Gruyere Cheese Blended with Cider. Baked Until Golden Brown, with Crusty Bread For Dunking	

FAVOURITES

Cider Battered Fish & Chips	£13.95 GF
served with garden Peas and Tartare Sauce	
Deep Fried Breaded Wholetail Scampi	£12.95
Chips, Peas and Tartar Sauce	
Chefs Homemade Curry of the Day	£12.95
served with Traditional Accompaniments	
Okra & Organic Lentil Veggie Curry	£11.95 VG
with Rice and Dressed Leaf Salad	
Hand Raised Short Crust Pie of the Day	£12.95
served with Chips, Seasonal Steamed Vegetables and Ale Gravy	
Veggie Pie of the Day ~ See Specials Board	£12.95 VG
served with Chips and Vegetables	
Char-grilled Piri Piri Chicken with Chorizo	£13.30
with Chips, Slaw and Dressed Leaf Salad	
Gnocchi Laced with Roasted Tomato & Chilli Sauce	£12.95 V
topped with Walnut, Rocket & Pecorino Pesto	

GRILL

10 oz 'D' Cut Gammon	£13.50 GF
Chips, Egg, Pineapple and garden Peas	
Copplestone Farm 28-day Matured Rump 10oz	£17.95
Served with Chips, Grilled tomato, Flat mushroom, Peas and Onion rings	
Peppercorn or Devon Blue Sauce	£2.50

BURGERS

Our Burgers Are Locally Sourced Using Only The Finest Ingredients In a Toasted Focaccia Bun. Served with Chips, Onion Rings, Slaw and Spicy Tomato Chutney

Copplestone Farm Beef	£12.95
Marinated Chicken	£11.95
Red Lentil & Mixed Vegetable	£11.95 VG

Once You Have Chosen Your Burger, Please Choose One Complimentary Topping. Additional Toppings £1.25 Each

Barbers Cheddar | Smoked Streaky bacon | Tomato | Devon Blue | Avocado

Upgrade Your Chips to Sweet Potato Fries	£2.00
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V Vegetarian VG Vegan GF Gluten Free

LUNCH

Served 12-5pm Only

SANDWICHES

Please Choose Soft White or Multi Seeded Wholemeal Sub Roll.

All Sandwiches Served with Vegetable Crisps and Dressed Leaf Garnish

Barbers mature Cheddar and house Chutney	£7.50 V
Baked ham and Wholegrain Mustard	£7.50
Sweet Chilli Chicken Mayo	£7.50
Devon Crab in lemon and Chive Crème Fraiche	£9.95
Egg & Spring Onion	£6.95 V

JACKET POTATOES

 Served with Slaw and Dressed Leaf Garnish

Topped with Your Choice of

Barbers Mature Cheddar & Smoked Bacon	£7.50
Barbers mature Cheddar & Baked Beans	£7.50
Sweet Chilli Chicken	£7.50
Ploughman's Platter	£11.50
Barbers Vintage Cheddar, Baked Ham, Chicken & Pork Pie, Pickled Onions, House Chutney, Slaw, Apple, Leaf salad and Freshly Baked Bread wedge	
Large Traditional Beef Pasty Chips and Leaf salad	£10.50

CHILDREN

Chicken Nuggets Chips and Beans	£6.95
Fishcake Chips and Peas	£6.95
Scampi Chips and Peas	£6.95
Pasta Bolognese Garlic Bread and Veggie Sticks	£5.95
4 oz Beef Burger Chips and Beans	£6.95
Add Cheese	£0.60

SIDES

Chips	£3.00 GF
Garlic Ciabatta	£3.00
Cheesy Chips	£4.50
Cheesy Garlic Ciabatta	£4.50
Sweet Potato Fries	£3.95 GF
Mash Potato	£3.25
Side Salad with Citrus Vinaigrette	£3.95
Bowl of Seasoned Steamed Vegetables	£3.50 VG
Naan Bread	£1.50

DESSERT

Warm Summer Fruit Sponge Pudding	£5.95
Strawberry and Coconut Mousse	£5.95 VG
Lemon & Lime Cheesecake	£5.95
Warm Chocolate Brownie	£5.95

All Above Served with a Choice of Double Cream, Ice Cream or Clotted Cream

Chocolate Brownie Sundae	£7.95
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Warm Chunks of Chocolate Brownie, Vanilla and Chocolate Ice cream, Fresh Whipped Cream and Chocolate sauce

Belgian Waffle with Salted Caramel Ice Cream	£6.25
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Whipped Cream and Fudge Pieces

3 Scoops of West Country Ice cream	£5.95
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Pick From Vanilla|Chocolate|Strawberry|Salted Caramel|Honeycomb Candy Floss

Gluten Free versions of Some of These Desserts Are Available, Ask For More Info

Our products may contain nuts or nut derivatives. All weights are approximate prior to cooking (28.3grams = 1oz). Fish Dishes may contain bones. Allergies - Please inform us of any allergy before ordering food.

FOOD MENU

STARTER AND SHARING

Breads Oil & Balsamic	£6.95
Homemade Soup of the Day with a wedge of Crusty bread	£6.95
Ham Hock Terrine with Ale Chutney and Toast	£7.25
Lightly Dusted Calamari Rings with Chilli Jam	£7.50
Hot Wings with Devon Blue Dip	£6.95 GF
Fish Cake, Prawn, Salmon, Smoked Haddock with Spring Onion, Lemon, Roasted Garlic & Saffron Aioli	£6.95 GF
Widcombe Melting Pot Cheddar and Gruyere Cheese Blended with Cider. Baked Until Golden Brown, with Crusty Bread For Dunking	£10.95 V

SUNDAY ROASTS

Limited availability, once they are gone, they're gone...Sorry!

All served with roast potatoes, Yorkshire pudding, carrot & swede mash, panache of seasonal vegetables, Cauliflower Cheese and chefs ale gravy

Hand Carved Roast Topside of Devonshire Beef	£12.95
Free Range Hand Carved Roast Pork Leg	£11.95
Vegetarian Nut Roast	£10.95 V

FAVOURITES

Cider Battered Fish & Chips served with garden Peas and Tartare Sauce	£13.95 GF
Deep Fried Breaded Wholetail Scampi Chips, Peas and tartar sauce	£12.95
Chefs Homemade Curry of the Day	£12.95
10 oz 'D' Cut Gammon Chips, Egg, Pineapple and garden Peas served with Traditional Accompaniments	£13.50 GF
Okra & organic Lentil Veggie Curry with Rice and Dressed Leaf Salad	£11.95 VG
Hand Raised Short Crust Pie of the Day served with Chips, Seasonal Steamed Vegetables and Ale Gravy	£12.95
Veggie Pie of the Day ~ See Specials Board served with Chips and Vegetables	£12.95 VG
Char-grilled Piri Piri Chicken with Chorizo with Chips, Slaw and Dressed Leaf Salad	£13.30
Gnocchi Laced with Roasted Tomato & Chilli Sauce topped with Walnut, Rocket & Pecorino Pesto	£12.95 V

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Baked ham and Wholegrain Mustard	£7.50
Sweet Chilli Chicken Mayo	£7.50
Devon Crab in lemon and Chive Crème Fraiche	£9.95
Egg & Spring Onion	£6.95 V
Ploughman's Platter Barbers Vintage Cheddar, Baked Ham, Chicken & Pork Pie, Pickled Onions, House Chutney, Slaw, Apple, Leaf salad and Freshly Baked Bread wedge	£11.50
Large Traditional Beef Pasty Chips and Leaf salad	£10.50

CHILDREN

Chicken Nuggets Chips and Beans	£6.95
Pasta Bolognese Garlic Bread and Veggie Sticks	£5.95
Roast Beef with all the trimmings	£7.95
Roast Pork with all the trimmings	£6.95
4 oz Beef Burger Chips and Beans	£6.95
Add Cheese	£0.60

SIDES

Chips	£3.00 GF
Garlic Ciabatta	£3.00
Cheesy Chips	£4.50
Cheesy Garlic Ciabatta	£4.50
Sweet Potato Fries	£3.95 GF
Mash Potato	£3.25
Side Salad with Citrus Vinaigrette	£3.95
Bowl of Seasoned Steamed Vegetables	£3.50 GF
Naan Bread	£1.50

DESSERT

Warm Summer Fruit Sponge Pudding	£5.95
Strawberry and Coconut Mousse	£5.95 VG
Lemon & Lime Cheesecake	£5.95
Warm Chocolate Brownie	£5.95

All Above Served with a Choice of Double Cream, Ice Cream or Clotted Cream

Chocolate Brownie Sundae Warm Chunks of Chocolate Brownie, Vanilla and Chocolate Ice cream, Fresh Whipped Cream and Chocolate Sauce	£7.95
Belgian Waffle with Salted caramel Ice Cream Whipped Cream and Fudge Pieces	£6.25
3 Scoops of West Country Ice Cream Pick From Vanilla Chocolate Strawberry Salted Caramel Honeycomb Candy Floss	£5.95

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DRINK MENU

WHITE WINE

The Listening Station, Victoria, Australia – Chardonnay

Refreshingly unoaked, citrus and white peach flavours combine with a zesty fresh acidity and a clean, bright and linear mineral finish.

125ml...£3.75	175ml...£4.95
250ml...£5.95	Bottle £16.95

Conviviale, Italy – Delle Venezie – Pinot Grigio

Fresh and delicately dry, its ripe peach and citrus fruit flavours are balanced by crisp acidity and hints of honey and nuts.

125ml...£3.75	175ml...£4.95
250ml...£5.95	Bottle...£16.95

Domaine de vedilhan, Sauvignon Blanc, France

Dry crisp and with wonderful citrus, lime and ripe gooseberry fruit flavours. Ultra clean and mineral character on the palate with zippy acidity.

125ml...£4.25	175ml...£5.95
250ml...£6.95	Bottle...£19.95

Stop Banks, New Zealand Marlborough – Sauvignon Blanc

Intense, lifted aromas of passion fruit, complimented by ripe gooseberry. It is light-bodied, dry, crisp wine with powerful passion fruit and underlying lime and herbal tones on the palate. The finish is fresh and vibrant.

125ml...£4.95	175ml...£6.95
250ml...£7.95	Bottle...£23.95

ROSE WINE

Pasquiers Rose □ – France, VDP- d'Oc – Grenache & Cinsault

Pale salmon pink with hints of summer meadow flowers. Rich berry flavours. Round & fresh finish.

125ml...£3.75	175ml...£4.95
250ml...£5.95	Bottle.. £16.95

Another Story – White Zinfandel – USA, California

A major crowd pleaser from the Sunshine State! Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish.

125ml...£4.25	175ml...£5.95
250ml...£6.95	Bottle...£19.95



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RED WINE

Bellafontaine, France, Rhone– Merlot

Rich, vibrant and aromatic with soft plummy fruit flavours, complemented by soft silky tannins.

125ml...£3.75	175ml...£4.95
250ml...£5.95	Bottle £16.95

The Last Stand, Victoria, Australia – Shiraz

Delicate red fruit and herbal aromas open up to the palate of mulberry and plum.

125ml...£3.75	175ml...£4.95
250ml...£5.95	Bottle...£16.95

Nieto, Argentina, Mendoza – Malbec

Dark and powerful red with a great concentrate of berry fruit, plums & figs with a smoky vanilla character.

125ml...£4.25	175ml...£5.95
250ml...£6.95	Bottle...£19.95

Kleine Zalze – South Africa – Pinotage

On the bouquet there are notes of ripe, red fruit with floral tones and hints of lavender. The flavours follow through on the palate which also has a firm, yet elegant tannin structure.

125ml...£4.25	175ml...£5.95
250ml...£6.95	Bottle...£19.95

SPARKLING WINE

Lunetta Prosecco, Italy

200ml	£6.25
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Domenico De Bertoli Prosecco Di Vaid – Italy, Veneto – Glera

Light aromatic nose of herbs, crusty bread, apples and peaches leads to a creamy, lemon-tanged palate and bright lively finish.

Bottle	£22.00
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Joseph Perrier Champagne cuvée royal brut 12%vol

Fragrant from citrus fruit peel to reinette apples and vineyard peaches precede the gentle finale of vanilla and cinnamon, soft persistent bubbles

Bottle	£39.95
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Bollinger special cuvée – Champagne – France – Chardonnay, Pinot Noir

Full-bodied, delightful pale gold in colour, the mousse is light and persistent. Densely packed apple and pear fruits give way to a noticeably creamy, caramel-like finish.

Bottle	£69.95
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HOT BEVERAGES

English breakfast	£2.25	Americano	£2.60
Earl Grey	£2.30	With or Without Milk	
Moroccan Mint	£2.25	Cappuccino	£2.70
Fruit Punch	£2.25	Latte	£2.70
		Espresso	£1.50
		Double Espresso	£2.00