

Starters

Seared Scallops with caramelized leeks and a sweet potato puree. £ 4.75

Tomato, aubergine, mushroom and goats cheese stack served with an olive and tomato tapenade. £ 4.45

Roasted garlic and celeriac soup with parmesan croutons. £ 3.95

Brandy chicken liver and bacon parfait served with our own melba toast, balsamic and red onion chutney £ 4.25

Smoked Trout and chive tartlet served with a rocket and red pepper dressing, crème fraîche and cucumber. £ 4.45

Smoked Salmon pate with toast, balsamic and dill dressing served with a mixed leaf garnish. £ 4.25

Main Courses

Pan seared Sea Bass on garlic creamed potatoes, clam vinaigrette and parsley nage. £ 14.45

Herb and pepper crushed Salmon served on a bed of fresh noodles with coconut and mussel broth. £ 12.25

Chicken breast stuffed with spinach ricotta wrapped in pancetta served with dauphinoise potatoes and white wine sauce. £ 9.95

*Pan fried John Dory served with sweet onions
Cornish new potatoes tossed in parsley butter and curly kale.* £ 14.25

Vaiscomb goats cheese and sun blushed tomato risotto. £ 8.95

Grilled Aubergine stuffed with roast herb vegetables served with melted Cornish blue cheese, wild rice on a rocket and tarragon dressing. £ 8.95

Desserts

Warm Devonian apple horn served with crème anglaise and Devon vanilla ice cream. £ 4.95

Piermasters classic vanilla crème brûlée served with biscotti. £ 4.85

Chocolate orange mousse served with caramelized segments and raspberry purée. £ 4.75

Tart au citron served with honeycomb ice cream. £ 4.85

Tempting sticky toffee pudding with a rich butterscotch sauce served with ice cream or pouring cream. £ 4.95

Irresistible chocolate brownie drizzled with hot chocolate sauce and crème anglaise. £ 4.95

A selection of Westcounty cheeses. £ 6.45

A selection of ice creams and sorbets. £ 4.25

Our Pastry Chef is proud of his selection of desserts, which are created here on the premises.

The Grill

All served with a triple cut chip stack...

10 oz Rump Steak £ 13.95

8 oz Prime Rib Eye Steak £ 15.95

*all served with a choice of brandy & peppercorn,
Cornish blue sauce or a red wine jus.*

8 oz Fillet Steak served with five onion sauce
£ 21.95

*Chicken Breast with tarragon and white grape sauce
served with curly kale.* £ 11.95

*Fillet of Lemon Sole served with caper mayonnaise and
mixed seasonal vegetables.* £ 14.95

Luncheon

Served Monday - Saturday 12:00 ~14:30



<i>Eggs Benedict served with Hollandaise Sauce.</i>	<i>£ 4.25</i>
<i>Soup of the Day served with our own home baked bread.</i>	<i>£ 3.95</i>
<i>Fillet of Mackerel with chilli and garlic butter served with a mixed leaf salad.</i>	<i>£ 4.50</i>
<i>Chorizo, thyme and butter bean stew.</i>	<i>£ 5.50</i>
<i>6 oz Haddock in Tribute ale batter served with a triple cut chip stack and pea purée.</i>	<i>£ 8.25</i>
<i>Piermasters Seafood Mornay served with our home baked crusty bread.</i>	<i>£ 6.95</i>
<i>Salmon and broccoli fish cakes served with a side salad, fries and red pepper coulis.</i>	<i>£ 8.25</i>
<i>Classic Moules Marinières served with fries.</i>	<i>£ 7.45</i>
<i>Pan fried Sardines with a basil, lemon and shallot salsa served with sautéed potatoes.</i>	<i>£ 6.45</i>

For a selection of our home made desserts please see our blackboards

Produce is sourced locally whenever possible. Some dishes may contain nuts.