



THE CHAGFORD INN CHAGFORD • DEVON

Glass of Fizz to Start

Figgie Daniel, By Sandridge Barton, English Natural Sparkling Wine £6.95

Starters/Light Bites

Perello Gordal Olives £5.50

Garlic and Rosemary Nuts £2.50 Curry and Pumpkin Seed Nuts £2.50

Homemade Focaccia, Netherend Farm Butter £4.95

Home Cured Prosciutto £6

Monkfish Goujons, Curried Emulsion £6

Soup of the Day with Focaccia £7.50 ✓

Creamy Garlic Forest Fungi Wild Mushrooms on Toast £9.95 ✓

Brixham Mackerel, Gazpacho, Compressed Cucumber £8.95

Hand Dived Orkney Scallop, Cauliflower, Golden Raisin, Caper £14.95

IOW Asparagus, Quail Egg, Morel, Shallot £11.95 ✓

Chopped Sladesdown Trotters, Pickled Walnut, Toast £9.95

Main Course

7 Spiced Sladesdown Duck Breast, Apricot, Tenderstem, Watercress, Sweet Potato £29.95

Brixham Cod, Panzanella, Basil, Tomato Reduction £23.95

Sladesdown Chicken Breast, IOW Asparagus, Cornish News, Morel, Butter Sauce £23.95

Nettle and Ricotta Ravioli, Pinenut, Wild Mushroom £17.95 ✓

Pub Classics

Pea, Courgette and Spinach Risotto £16.95 ✓

Ashridge Beef Burger, Red Onion Jam, Denhay's Bacon, Smoked Cheddar, Pretzel Roll, Fries
£18.95

Chicken Leg, Bacon and Leek Pie, Mash, Greens, Gravy £18.95

Confit Leg of Sladesdown Duck, Smoked Sausage, White Beans, Roasted Garlic £18.95

Side Dishes

Homemade Fries |£4| Truffle and Parmesan Fries |£5| Baby Leaf Salad, House Dressing |£3.50| New Potatoes, Herb Butter |£4| Tenderstem, Smoked Almond |£4.50| Mixed Seasonal Greens, House Seeds |£4|
(Food prepared in our kitchen may contain allergens, please make the team aware of any allergies on ordering and we will do our best to accommodate you.)

Our ever-changing menu is created by our chefs to showcase the best seasonal local ingredients. Sustainability and provenance are the building blocks of what we do here.

It is important to us to build relationships and trade directly with local farmers who support our values of regenerative farming. Our meat is pasture fed, free range or wild and butchered here in house. Our dayboat fish comes from the south coast and our vegetables are sourced seasonally using local suppliers and Growers. Pasta and bread are made in house daily.

Friends of the Chagford Inn

The Dartmoor Shepherd, Chagford
Ashridge Court Farm, North Tawton
Teigncombe Farm, Chagford
Rushford Mill Farm, Chagford
Dartmoor Deer Services, Dartmoor
Creedy Carver, Crediton
Crankhouse Coffee, Exeter
Forest Fungi, Dawlish
Westcountry Fruit Sales, Newton Abbot
Sladesdown Farm, Ashburton
Otter Brewery, Honiton
Luscombe Drinks, Buckfastleigh
Kingfisher, Brixham
Tavistock Brewery, Tavistock
Utopian Brewing Company, Bow
Devon Microgreens, Stoke Gabriel
EXE Chocolate, Exeter
Brickhouse Vineyard Gardens, Mamhead
Sams Cider, Winkleigh

*(This Menu Has Been Printed on
Recycled Grass Paper)*