



THE CHAGFORD INN CHAGFORD • DEVON

Glass of Fizz to Start

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

Starters/Light Bites

Cornish Olive Stall Mixed Olives £5.50

Smoked Peanuts £2.50 Curry and Pumpkin Seed Nuts £2.50

Homemade Focaccia, Smoked Butter £4.95

Dorset Bresaola £6

Smoked Cheddar Arancini, Truffle Mayo £6

Soup of the Day with Focaccia £7.50 **V**

Creamy Garlic Forest Fungi Wild Mushrooms on Toast £9.95 **V**

Smoked Hake Brandade, Poached Organic Egg £9.95

Roast Sirloin of Darts Farm Beef, Cornichon, Harry's Bar Sauce, Parmesan £9.95

Brickhouse Beetroot, White Lake Goats Curd, Golden Sesame £9.95 **V**

Twice Baked Blue Cheese Souffle, Pickled Walnut, Pear £10.95

Main Course

Brixham John Dory, Wild Mushroom, Sauteed Potatoes, Leeks, Chicken Butter Sauce £24.95

Sladesdown Chicken Breast, Maple Roasted Crown Prince, Dauphinoise, Rocket Pesto £25.95

Dartmoor Venison, Heritage Squash Caponata, Glazed Fig, Pickled Forest Fungi Mushroom £29.95

Brixham Hake, Saffron Potatoes, Crab Bisque, Dried Brickhouse Tomato, Courgette Fritter £22.95

Sladesdown Duck Breast, Fondant Potato, Pickled Blackberry, Artichoke £29.95

Miso Roasted Cauliflower Steak, Cauliflower Puree, Soy Seed Crunch £17.95 **V**

Pub Classics

Wild Mushroom and Black Truffle Risotto £16.95 **V**

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

Sausage, Fennel and Chilli Ragu, Homemade Pappardelle, Parmesan £17.95

Side Dishes

Homemade Fries | £4 | Truffle and Parmesan Fries | £5.5 | Baby Leaf Salad, House Dressing | £3.50 | New Potatoes, Herb Butter | £4 | Heritage Carrots, Whipped Feta | £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
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
Gotland Gin, Beaworthy
Utopian Brewing Company, Bow
Devon Microgreens, Stoke Gabriel
Nicola's Chocolate, Exeter
Brickhouse Vineyard Gardens, Mamhead
Sams Cider, Winkleigh
Batworthy Birds, Chagford
Firebrand Brewing Co., Launceston

(This Menu Has Been Printed
On Recycled Straw Paper)