



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, Whipped Smoked Butter £4.95

Mixed Dorset Charcuterie £6

Smoked Cheddar Arancini, Spicy Ketchup £6

Soup of the Day with Focaccia £7.50 V

Creamy Garlic Forest Fungi Wild Mushrooms on Toast £9.95 V

Cornish Sardines, Fennel, Capers, Sauce Vierge £8.95

Bromham Farm Beetroot, White Lake Goats Curd, Golden Sesame £9.95 V

Sladesdown Chicken Leg Scrumpet, Kyiv Butter £9.95

Main Course

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

Brixham Cod, Panzanella, Black Olive, Basil, Tomato Reduction £23.95

Ashridge Rump Steak, Heritage Tomato, Fries, Garlic Butter £23.95

Sladesdown Chicken, Tenderstem, Cornish News, Black Truffle, Wild Mushroom Sauce £24.95

Ashridge Beef Brisket, Truffled Mash, Bacon and Mustard Sauce £20.95

Rolled Brixham Skate Wing, Cornish Potatoes, Confit Leeks, Caper Butter £23.95

Spinach and Ricotta Ravioli, Wild Mushroom and Parmesan £17.95 V

Pub Classics

Pea, Courgette and Spinach Risotto £16.95 V

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

Sladesdown Chicken leg, Leek and Bacon Pie, Mash, Greens, Gravy £18.95

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

Sausage and Nduja Ragu, Homemade Cavatelli, 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| 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
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)