



# THE CHAGFORD INN

## CHAGFORD ▪ DEVON

### *While You Wait*

Homemade Focaccia, Whipped Smoked Butter £4.50  
Mixed Olives £5.00 Nocellara Olives £5.00  
Garlic & Rosemary/Curry Seed Nuts £2.00  
Home Cured Prosciutto £6.00

### *Starters*

Soup of the Day, Homemade Focaccia £6.95 **V**  
Home Cured Bresaola, Pickled Wild Mushrooms, Truffled Mayo £9.95  
Heritage Beetroot, Goats Cheese, Walnut £8.95  
Seared Livers On Toast, Grain Mustard Sauce £8.95

### *Mains*

Brixham Cod, Mussel Escabeche, Saffron Potatoes, Fennel | £22.95  
Porchetta, Chorizo and Butterbean Stew, Cauliflower | £22.95  
Spinach and Ricotta Ravioli, Sage and Pinenut Butter | £17.95 **V**  
Game Pie, Truffled Mash, Greens, Red Wine Jus | £18.95

### *Side Dishes*

Homemade Fries | £3.50 | Truffle and Parmesan Fries | £4.50  
Baby Leaf Salad, House Dressing | £3.50 | New Potatoes with Herb Butter  
| £3.50 | Roasted Beetroot, Crushed Hazelnuts | £4 | Seasonal Greens, Soy  
Seeds | £3.50

(Food prepared in our kitchen may contain allergens, please make the team aware of any allergies on ordering.)

Our ever-changing menu is created by our chefs to showcase the best local ingredients.

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.

## *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  
Devon Microgreens, Stoke Gabriel  
Fat Mouse Dairy, Chagford  
EXE Chocolate, Exeter