

THE CHAGFORD INN

CHAGFORD, DEVON

A Glass Of Fizz To Start

Don't Feed the Ponies, Figgie Daniel, Natural Sparkling Wine From Devon £7.50

Starters / Light Bites

Cornish Olive Stall Mixed Olives £5.50

Garlic and Rosemary or Curry and Pumpkin Seed Peanuts £2.50

Homemade Focaccia, Whipped Smoked Butter £4.95

Soup of the Day, Homemade Focaccia, Whipped Butter £7.50 V

Chicken and Duck Livers, Mustard Sauce on Sourdough Toast £9.95

Italian Burrata, Isle of Wight Tomatoes £10.95 V

Ham Hock Terrine, Apple and Celeriac Salad, Crostini £10.95

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

Beetroot cured Cod, Tonic, Cucumber, Lemon, Creme Fraiche £11.95

Organic English Asparagus, Home Cured Lardo, Pine Nuts £12.95

Main Course

Sladesdown Duck Breast, Pickled Rhubarb, Fondant Potato £29.95

Line Caught Gurnard, Saffron Risotto, Shaved Fennel £24.95

Batworthy Farm Chicken, Jersey Royals, Asparagus, Wild Mushroom Butter Sauce £26.95

Red Onion Tarte Tatin, Crumbled Goats Cheese £20.95

Pub Classics

Asparagus and Spinach Risotto, 30 Month Aged Parmesan £17.95

Sausage and Nduja Ragu, Tagliatelle, 30 Month Aged Parmesan£17.95

Ashridge Beef Burger, Red Onion Jam, Denhay's Bacon, Smoked Cheddar, Pretzel Roll, Fries £19.95

Confit Sladesdown Duck Leg, Homemade Marmalade Glaze, Smoked Bacon Puy Lentils £19.95

Batworthy Chicken, Ham and Leek Pie, Mash, Greens, Red Wine Jus £21.95

Side Dishes

Homemade Fries |£4| Truffle & Parmesan Fries |£5| New Potatoes, Herb Butter|£4.50|
Brickhouse Garden Salad, House Dressing |£4| Seasonal Greens, Soy Seeds|£4.50|
Beetroot, Crumbled Feta, Soy Crunch|£4.50

(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.)

Sustainability and provenance are the building blocks of what we do here.
It is important for us to build relationships and trade directly with local farmers and producers who support our values of regenerative farming. Our meat is pasture fed, free range or wild and butchered here in house. We have a robust fish sourcing policy focusing on small boats and sustainable catch methods. Our vegetables are sourced seasonally or organically using local suppliers and Growers. Pasta and bread are made in house daily with organic and regenerative flours.

Friends of the Chagford Inn

The Dartmoor Shepherd, Chagford
Ashridge Court Farm, North Tawton
Teigncombe Farm, Chagford
Sandridge Barton, Stoke Gabriel
Rushford Mill Farm, Chagford
Dartmoor Deer Services, Dartmoor
Riverford Wholesale, Buckfastleigh
Crankhouse Coffee, Exeter
Forest Fungi, Dawlish
Alder Vineyard, Lewdown
Heron Valley, Kingsbridge
Westcountry Fruit Sales, Newton Abbot
Sladesdown Farm, Ashburton
Atlantic Distillery, Columb St. Major
Otter Brewery, Honiton
Luscombe Drinks, Buckfastleigh
Flying Fish, St. Columb
Tavistock Brewery, Tavistock
Gotland Gin, Beaworthy
Utopian Brewing Company, Bow
Devon Microgreens, Stoke Gabriel
Brickhouse Vineyard Gardens, Mamhead
Sam's Cider, Winkleigh
Batworthy Birds, Chagford
Taw River Dairy, North Tawton
PowderKeg, Woodbury
Chagford Walled Garden, Chagford

(This Menu Has Been Printed on Recycled Straw Paper)