



## 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, Potato Skin Butter £4.95

Mixed Dorset Charcuterie £6

Smoked Cheddar Arancini, Spicy Ketchup £6

Pigs Head and Stout Rarebit Sourdough Crostini's £8

Soup of the Day with Focaccia £7.50 V

Creamy Garlic Forest Fungi Wild Mushrooms on Toast £9.95 V

Coronation Guinea Fowl Terrine, Bay Leaf Emulsion, Apricot £9.95

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

Homemade Corned Beef Hash, Fried Organic Egg £9.95

Brixham Market Fishcake, Poached Egg, Curried Hollandaise £9.95

### Main Course

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

Batworthy Chicken Breast, Smoked Bacon Braised Peas, Black Truffle £24.95

Rolled Porchetta, Apple Puree, Sage, Butchers Sauce, Sauté Potatoes £26.95

Line Caught Wild Bass, Saffron Risotto, Fine Bean and Fennel Dressing £25.95

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

### Pub Classics

Pea, Courgette and Spinach Risotto £16.95 V

### Dartmoor

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

Batworthy Chicken, Leek and Ham Hock Pie, Mash, Greens, Gravy £18.95

Braised Ashridge Brisket, Mash, Greens, Bacon and Mustard Sauce £18.95

### 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)