



THE SPECIALS



Guest Beer - £4.00

Reef Break, Country life, Bideford

This amber coloured 4% craft ale is made using Challenger and Cascade hops, with a hint of Amber malt. The finish is contemporary session ale with a perfect balance between hops and malt suitable for any time of the day.

An amber coloured craft session ale with a distinctly fresh orange zest aroma.

Deep Fried Babybel - 5.95 Starter/side

Our favourite snacking cheese cranked up a notch with a crispy coating and deep-fried till golden and gooey in the middle! Served with a spicy BBQ dip

Tijuana Dawg- 12.50

Mexican style pulled pork in a spicy apple & tequila sauce, a juicy Bockwurst hot dog sausage topped with chipotle mayo and pink pickled onions, served with charred peach & corn salsa and house cut chips

The Triple Double - 15.95

Double Beef burger, double American cheese and double bacon! All in a brioche bun with Fatt burger sauce, lettuce onions and pickles and served with house cut chips

DESSERTS

Chockefeller Brownie ... £5.95 (GF)

A triple chocolate brownie served with vanilla ice cream and chocolate sauce

Cream Tea Sundae ... £5.95

Layers of vanilla and strawberries & cream ice-cream, strawberry jam sauce and crumbled Devon Scones!

Caramel Apple Pie ... £5.95

Home made apple pie with salted caramel sauce and vanilla ice cream

Smoers Spring Rolls ... £5.95

Chocolate and marshmallow in crispy spring roll, served with chocolate sauce and vanilla ice cream with biscuit crumbs

SELECTION OF ICE CREAMS & SORBET..£4.25

ICE CREAMS ARE FROM STAPLETON FARM, TORRINGTON, NORTH DEVON

Lemon Curd - Belgian Chocolate - Salted Caramel
Fresh Strawberry - Vanilla
Prosecco & Mandarin Sorbet

Only one flavour per bowl, unfortunately there is no mixing and matching