

Served 12-2.30pm/6-9pm

All our dishes are home-made and cooked to order using, where possible, fresh ingredients sourced from local suppliers.













Thank you for your custom and please do take the time to let us know how your experience has been.

Summer Salad & Grill Sunday Menu













APPETISERS & BAR SNACKS

Skin on Chips 	£3.00
Cheesy Chips  	£3.50
Sicilian Olives 	£3.50
Home Roasted Cashews  	£3.50
Artisan Breads, Olive Oil & Balsamic   	£3.50
1/4 Pint Shell on Prawns, Garlic Mayo   	£3.50
Skin on Chips with Bacon & Cheese 	£4.25
Scampi & Chips in a Cone  	£4.50
3 King Prawns in Garlic Butter  	£3.50























SALADS - Small £7.00 Large £13.00

Smoked Chicken Caesar Salad, Baby Gem, Garlic Croutons, Parmesan, Anchovies, Smoked Bacon, Caesar Dressing   	
Village Inn Summer Salad, Crisp Leaves, Fresh Berries, Sunflower Seeds, Avocado, Pomegranate, Balsamic  	
Classic Greek Salad, Iceberg Lettuce, Cucumbers, Heritage Tomatoes, Peppers, Red Onions, Olives, Feta Cheese 	
Salad Niçoise, New Potatoes, Green Beans, Poached Hen's Egg, Tomatoes, Salad Greens, Anchovies   	
Spiced Giant Couscous, Toasted Almonds, Grilled Vegetables, Mango, Chick Peas, Coriander   	

FROM THE GRILL - All Served With Skin On Fries or Baked Potato & Chive Crème Fraiche , Corn on the Cob, Grilled Onion & Tomato

Lamb, Mint & Feta Burger  	£12.00
Cajun Spiced Chicken	£11.00
Beef, Bacon & Brie Burger  	£13.00
225g Dry Aged Sirloin Steak 	£19.50
Whole Sea Bream on the Bone  	£15.00
Baby Back Ribs	£13.00
Ultimate Veggie Burger  	£12.00
Asparagus, Poached Hen's Eggs, Hollandaise Sauce  	£13.00
Tuna Steak 	£15.00

DESSERTS

Chocolate & Almond Brownie, Clotted Cream, Raspberries, Chocolate Sauce     	£7.00
Passion Fruit Posset, Pineapple, Coconut Shavings   	£7.00
Fresh Berry Pavlova, Melba Sauce   	£7.00
Selection of Salcombe Dairy Ice Cream/Sorbet (3 Scoops)   	£7.00
<i>Madagascan Vanilla, Honeycomb, Salted Caramel, Chocolate, Lemon or Blackcurrant Sorbet</i>	
English Summer Pudding, Double Cream   	£7.00
Devon Cheese Board     	£8.50

OPEN SANDWICHES (Lunch Only) - Served on White or Granary Bloomer with House Slaw, Tomato & Tortilla Chips

Smoked Bacon, Sharpham Brie, Avocado	£8.00
Hand Picked Devon White & Brown Crab, Lemon Mayo	£11.00
Buffalo Mozzarella, Heritage Tomato, Basil	£7.50
Smoked & Kiln Roasted Salmon, Pickled Cucumber, Crème Fraiche	£9.00
Smoked Chicken, Gem Lettuce, Parmesan, Anchovies, Caesar Dressing	£8.50

CHILDREN'S MENU

Village Inn Glazed Ham, Egg & Chips	£7.00
Battered Fish of the Day, Chips & Peas	£7.00
Pork Sausages, Mash, Baked Beans	£7.00
Spaghetti, Tomato Sauce, Parmesan	£7.00
Grilled Chicken Breast, New Potatoes, Vegetables	£7.00
4oz Sirloin Steak, Chips & Peas	£10.00

DESSERTS

Chocolate Brownie & Clotted Cream	£4.50
2 Scoops Salcombe Dairy Ice Cream/Sorbet	£4.50
Local Fresh Berries, Melba Sauce	£4.50



WINES - Please don't hesitate to ask us for recommendations.(Please Note: All our Wines Contain Sulphites)

White			125ml	175ml	250ml	Bottle
1.	Sicilian House White: Vezzani IPG, Angelo Rocca	12%	£3.50	£5.00	£7.00	£20.00
2.	Chardonnay, Croc of Gold, South East Australia	13%	£3.50	£5.00	£7.00	£20.00
3.	Sauvignon Blanc, Villarrica, Central Valley	12.5%	£3.50	£5.00	£7.00	£20.00
4.	Chenin Blanc, Klippenkop, Robertson, South Africa	13.5%	£3.50	£5.00	£7.00	£20.00
5.	Pinot Grigio, Sentitio, IGT, Venezia	12%	£4.00	£5.50	£7.50	£21.00
6.	Sauvignon Blanc, Mussel Bay, Marlborough	12.5%	£4.50	£6.00	£8.00	£22.00
Rosé						
21.	Grenache/Merlot, Les Terrasses Rosé, France	12.5%	£3.50	£5.00	£7.00	£20.00
22.	Zinfadel Rosé, Feather Falls, California	11%	£3.50	£5.00	£7.00	£20.00
Red						
31.	Puglian House Red, Vezzani, IGP, Angelo Rocca	12%	£3.50	£5.00	£7.00	£20.00
32.	Shiraz/ Cabernet, Red Herring, South East Australia	14%	£3.50	£5.00	£7.00	£20.00
33.	Pinot Noir, Touriga Nacional, Terra de Touros, Casal Monteiro	13%	£3.50	£5.00	£7.00	£20.00
34.	Merlot, Viña San Esteban, Aconcagua Valley	13.5%	£3.50	£5.00	£7.00	£20.00
35.	Malbec, Altivo Classic, Finca Eugenio Bustos, Mendoza	12.5%	£4.00	£5.50	£7.50	£21.00
36.	Rioja Tempranillo, Lopez de Haro, Bodegas Classica	13.5%	£4.50	£6.00	£8.00	£22.00
Champagne & Sparkling						
51.	Borgo del Col Alto Prosecco	11%	£7.00			£32.00
52.	Champagne Bernard Robert, Brut Réserve	11%	£10.00			£55.00

ALLERGENS KEY

Egg	Shellfish	Lupin	Nuts	Peanuts
Sesame	Sulphur	Soya	Molluscs	Mustard
Celery	Gluten	Fish	Milk	