PLATTERS

Winemakers platter for 2 £31.95

A selection of Devon cured meats from The organic cure in East Devon, 3 local cheeses, served with crackers, sliced Baker Tom's sourdough, Westcountry olives, balsamic onions, fresh fruit, cracking nuts and a pot of damson + apple chutney.

Cheese platter VO £15.95

A selection of 3 cheeses from across Devon (See specials board for today's cheeses). Served with local sea salt crackers, fresh Westcountry olives, grapes and a pot of damson + apple chutney.

Charcuterie platter £15.95

A selection of Devon cured meats from The organic cure in East Devon served with sliced Baker Tom's sourdough, Westcountry olives and balsamic onions.

perfect with our Rondo rosé

Plant-based platter VO+VEO £13.95

Crudités, Baker Tom's focaccia, Westcountry olives, sweet potato falafel paired with our own homemade hummus.

Baked camembert platter VO £15.95

A whole camembert roasted with honey, garlic + rosemary, served bubbling hot alongside sweet and salted Devon roasted nuts and our warm toasted sourdough.

NIBBLES

Vine lovers trio VO+VEO £8.45

A trio of nibbles perfect with an afternoon glass in the sun. Including fresh Westcountry olives, balsamic onions and cheese stuffed sweet peppers.

Breaded Brie VO	£7.95
Sweet potato falafel + hummus VO+VEO	£7.95
Tempura prawns + sweet chilli jam	£7.75
Hot honey sauteed chorizo	£7.95
Cracking nuts pot VO+VEO	£5.95
Focaccia + hummus VO+VEO	£7.95
Sourdough + oil board VO+VEO	£5.95
Rosemary salted chips VO+VEO	£4.50
Cheddar loaded chips VO+VEO	£5.50

SCAN FOR ALLERGEN/DIETARY MENUS

Where possible our kitchen can prepare your meal to contain allergen free ingredients but please note the 14 legally declarable allergens are present on our premises. View full allergen/dietary menus by scanning the QR code.

SWEET TREATS

Devon split trio VO £6.50

Our vineyard twist on the traditional Devon cream tea — a trio of homemade Devon splits, light and sweet, generously filled with freshly whipped cream and local jams. A true taste of Devon's history.

Did you know? - The very first 'cream tea' was recorded in Tavistock in the 11th century, and featured Devon splits just like these.

Sticky toffee pudding £7.50

The ultimate indulgence! Our homemade sticky toffee pudding is a rich, perfectly moist sponge smothered in warm, golden toffee sauce. Served with custard, ice cream, or clotted cream.

Rhubarb crumble slice £7.50

A buttery almond base layered with sweet-sharp rhubarb and finished with a crunchy golden almond crumble. Served warm with silky custard, creamy ice cream, or indulgent clotted cream – pure comfort on a plate.

Homemade Devon brownie VO+VEO £7.50

Made with 71% chocolate, served warm with either a scoop of Gerrys ice-cream or clotted cream.

Devon fudge sundae VO £7.95

Salted caramel and vanilla ice cream, with vanilla fudge from The `Devon Fudge Company, chocolate chunks and clotted cream.

Espresso martini affogato VO £10.50

Vanilla ice cream with a blend of freshly brewed espresso, Tors coffee + caramel liqueur and Dartmoor vodka.

The perfect weekend treat

Homemade Devon cakes VO From £3.95

Choose from our changing selection of Devon cakes made in our kitchen. Ask a team member for today's selection or take a peek in our cake fridge.

+ Ice cream or clotted cream for £2.00

Toasted banana + chocolate bread VO+VEO £5.95

Served warm with butter.

Gerry's Original ice cream VO+VEO £2.00 a scoop

Choose from: Vanilla bean, Chocolate, Honeycomb, Raspberry + white chocolate, Salted caramel, Mango sorbet (VE) + Strawberry and clotted cream.

Dog ice cream £3.00

VO - Vegetarian option available **VEO** - Vegan option available

Wifi? Join 'AV Guest'