



THE CHAGFORD INN

CHAGFORD • DEVON

While You Wait

Homemade Focaccia, Whipped Smoked Butter £4.50
Mixed Olives £5.00 Nocellara Olives £5.00
Garlic & Rosemary/Curry Seed Nuts £2.00
Home Cured Prosciutto £6.00 Home Cured Bresaola £6.00

Starters

Soup of the Day, Homemade Focaccia £6.95 **V**
Game Terrine, Celeriac Remoulade, Toasted Focaccia £9.95
Wild Mushroom Tartlet, Pickled Walnut £9.95
Seared Livers On Toast, Grain Mustard Sauce £8.95

Mains

Brixham Hake, Smoked Bacon and Red Wine Bourginoin | £22.95
Creedy Duck Breast, Smoked Celeriac, Honey, Hazelnut | £26.95
Squash & Mascarpone Agnolotti, Squash Wedges, Sage | £17.95 **V**
Game Pie, Truffled Mash, Greens, Red Wine Jus | £18.95

Side Dishes

Homemade Fries | £3.50 | Truffle and Parmesan Fries | £4.50
Baby Leaf Salad, House Dressing | £3.50 | New Potatoes with Herb Butter
| £3.50 | Roasted Beetroot, Crushed Hazelnuts | £4 | Seasonal Greens, Soy
Seeds | £3.50

(Food prepared in our kitchen may contain allergens, please make the team aware of any allergies on ordering.)

Our ever-changing menu is created by our chefs to showcase the best local ingredients.

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.

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
Creedy Carver, Crediton
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
Devon Microgreens, Stoke Gabriel
Fat Mouse Dairy, Chagford
EXE Chocolate, Exeter

(Printed on Seeded Card

Feel Free to Take Me Home and Plant Me)