

Nibbles and Starters Sun blushed tomato hummus, pitta Baker Tom focaccia with olive oil and balsamic vinegar Marinated mixed olives Goats cheese and roast red pepper bruschetta with mixed rocket leaves Traditional prawn cocktail with buttered bread Rustic pork and chicken liver terrine with redcurrant jelly and buttered toast Soup of the day with Baker Tom focaccia Salt and pepper squid served with sweet chilli sauce	£ 6.50 £ 6.00 £ 5.50 £ 10.00 £ 12.95 £ 9.95 £ 8.50 £ 8.95
Pub classics House steak burger, bun, gruyere cheese served with chips, salad, onion rings and relish * Mediterranean style goats cheese spring rolls – goats' cheese, carrots, peppers & courgettes served with a mixed salad with a honey dressing * Chicken and ham pie served with creamy mash, seasonal vegetables and gravy Beer battered haddock landed by Jacoba Maria, served with chips, mushy peas, and home-made tartare sauce * Black bean veggie burger topped with griddled halloumi served in a bun with skinny fries	£23.95 £19.95 £24.50 £23.95
Monkfish scampi landed by Kindred Spirit served with fries, salad and tartare sauce *	£23.95
Boards and salads Traditional ploughman's – Twanger cheddar and Cornish brie with ham, grapes, celery and a crusty baguette Warm Poke bowl – griddled halloumi, sweet potato with Ras El Hanout spice, Quinoa, hummus, mixed olives, dukkah (sunflower and pumpkin seeds, coriander, cumin and paprik	£23.95 £21.00 a),
sumac pickled red onion why not add a griddled salmon fillet	£26.00
Seafood board – smoked salmon, hot smoked salmon, cockles and prawns with a potato	£24.50
salad, green leaf salad and Marie rose dip Chicken Caesar salad with anchovies, bacon parmesan shavings and croutons topped with a panko breaded chicken breast	£24.50
Fresh salmon Niçoise salad – green lettuce, fine green beans, black olives, new potatoes, boiled egg and capers	£23.95
Meat main courses Cumberland sausage served with creamy mash and onion gravy * BBQ glazed belly pork, served with fries, salad and coleslaw Buttermilk chicken burger served with piri-piri mayonnaise, fries and salad Lamb cannon (served pink) with spring vegetables — crushed new potatoes, carrots, kale and baby leeks	£19.95 £25.50 £23.95 £27.50
Fresh from the sea Salmon, feta and spinach fishcakes with a rocket salad and a tomato, caper and herb salsa Whole lemon sole, landed by Stephanie, with crushed new potatoes, caper butter and salad Wild sea bass, landed by Sea Seeker on a warm heritage tomato, potato and spinach salad with a salsa Verde	£23.50 I £27.00 £26.50
Steaks and grill West Country sirloin steak (8oz) (lean but flavourful) flat mushroom, roast vine tomatoes and chipswhy not add a peppercorn sauce	£32.50 £ 3.50



West country gammon steak, fried egg, served with mushrooms,

tomatoes and chips £24.50

Crusty baguettes and wraps (with a crisp and salad garnish)

Chicken Caesar wrap	£14.25
Cheese & salad baguette	£13.00
Smoked salmon, cream cheese and cucumber baguette	£14.25
Roast pork and apple bap	£12.25
Prawn and Marie rose baguette	£14.25

Desserts

All at £11.00, add a dessert wine to match if you really fancy indulging!

Warm chocolate brownie topped with Cadburys creme egg and vanilla ice cream

Match with our Italian vin santo £9.75 for 50ml

Steamed brown butter sponge with strawberry jam and vanilla custard

Great with Rutherglen Muscat £9.75 for 50ml

Apple & mixed berry crumble served with custard

Great with our Essensia Orange muscat £9.75 for 50ml

White chocolate brûlée with a tropical salsa and mango sorbet

Match with Sichel Sauternes £9.75 for 50ml

Homemade pavlova with passion fruit cream, pineapple and mint salsa

Match with our Sichel Sauternes £9.75 for 50ml

Ice cream affogatos

Classic; vanilla ice cream, whipped cream, espresso	£ 8.95
PX Sherry; vanilla ice cream and PX luscious sherry	£ 9.25
Baileys; honeycomb ice cream with a shot of Baileys	£ 9.25

Ice creams and sorbets

3 scoops of Salcombe Dairy ice creams or sorbets – you choose

£ 9.50

Ice cream flavours: Madagascan vanilla, Belgian chocolate, raspberry ripple, honeycomb

or strawberries and cream

Sorbet flavours: raspberry, mango or lemon

Vegan flavours: chocolate or vanilla

A selection of cheeses served with quince jelly and crackers

choose three for £14.95, or five for £24.50

Cornish Yarg, Ticklemore goats' cheese, Cornish Brie, Cornish Blue, Barbers 1833 vintage cheddar

Cakes from £4.00

Please see the bar or speak to the team for today's homemade flavours!

We are delighted to once again be supporting the St Luke's Open Garden Raffle in 2025. To buy raffle tickets (only £1 a ticket!) and be in with a chance of winning an overnight stay with evening meal and breakfast for two people at Turtley (amongst other prizes) simply speak to a member of the team.