

Nibbles and Starters

Rosemary and sea salt focaccia	£6.50	Sun-blushed tomato hummus & pitta	£6.50
Marinated mixed olives	£5.50	Crispy whitebait with aioli	£8.25
Salt & pepper squid with sweet chilli	£8.00	Bowl of soup, with bread	£7.75
Sauteed woodland mushrooms on toast	£9.50	Crayfish & prawn salad	£9.50

Pub Classics

Chicken and ham pie served with creamy mash, gravy, and vegetables	£20.00
Salmon fishcake served with salad, crispy prawns and tartar sauce *	£16.50
BBQ glazed belly pork , served with fries, salad, and coleslaw	£22.95
Beer battered haddock landed by 'Kelly of Ladram' served with chips, mushy peas, and home-made tartare sauce *	£21.95
Cumberland sausage ring served with creamy mash, garden peas, and gravy *	£18.95
Seafood board - prawns, hot flaked smoked salmon, smoked salmon and cockles with dips and crusty ciabatta bread	£20.00
Ploughman's – Twanger cheddar, brie, ham hock terrine served with pickles, salad and crusty bread	£20.00

Main Courses

Peri Peri chicken breast served with sweet potato wedges, coleslaw and salad	£22.00
Warm winter salad , kale and harissa spiced sweet potato, roasted beetroot and cherry vine tomatoes with quinoa and halloumi	£18.95
... add a pan-fried chilli, ginger and lime marinated Glenoak Fisheries trout fillet	£26.00
Pan-fried Cornish scallop salad with crispy bacon lardons and topped with sauteed potatoes	£26.50
Mediterranean style spring rolls ; filled with goats cheese and Mediterranean vegetables served with chilli sauce, salad and skinny fries *	£20.00
Roasted local cod fillet with a tomato-tapenade crust served with crushed new potatoes and salad	£24.50
Thai style stir-fry with stir-fried vegetables, ginger, spring onion and noodles then add...	
... marinated tofu	£18.25
... Glenoak Fisheries sea trout fillet	£20.00
... panko breaded chicken breast or garlic butter king prawns	£24.50

Burgers and Steaks

Our steak burger in a locally baked white floured bun with bacon & mozzarella style cheese served with chips, salad and relish *	£21.00
Veggie burger with beetroot, chickpea, and courgette in a locally baked white bun, with skinny fries and sriracha mayo	£18.00
Dirty brisket burger ; white bun filled with burnt brisket ends, barbeque sauce, tomato, baby gem, chips and salad	£19.50
Buttermilk chicken burger with panko breadcrumbs in a locally baked white bun, with skinny fries and sriracha mayo	£21.95
West country gammon steak topped with a fried egg , served with mushrooms and tomatoes along with chips and pineapple	£22.50
8oz West Country rump steak, (the steak for flavour) flat mushroom, roast vine tomatoes, chips, onion rings and a peppercorn sauce	£29.95
16oz West Country sirloin steak , flat mushroom, roast vine tomatoes, chips, onion rings and a peppercorn sauce	£35.00

*We only accept payment by card and Turtley is a non-smoking site throughout. Thank-you!
Items marked with * can be made in smaller portions.*

Desserts, with a dessert wine to match if you really fancy indulging!

Summer fruit tart a sweet pastry tart filled with white chocolate mascarpone £9.50
Sichel Sauternes 2017, Semillon/Sauvignon £7.95 for 50ml

Classic crème brûlée with a shortbread biscuit £9.50
Match with the Campbells Rutherglen Muscat £8.50 for 50ml

Sticky toffee pudding, butterscotch sauce, and vanilla ice cream £9.50
Perfect pairing with our red dessert wine Immortelle Rivesaltes £8.50 for 50ml

Strawberry Eton mess crushed meringues, whipped double cream and strawberries £9.50
Sichel Sauternes 2017, Semillon/Sauvignon £7.95 for 50ml

Chocolate marble cheesecake with a chocolate ganache £9.50
Perfect pairing with our 100% Chenin Coteaux du Layon 2020 £8.50 for 100ml

Immortelle with chocolate biscotti £10.50

A glass of our luscious red dessert wine, Petit Immortelle, accompanied by our homemade chocolate biscotti to dunk (yes dunk!)

Ice cream affogatos

Classic; vanilla ice cream, whipped cream, espresso £7.95

PX Sherry; vanilla ice cream and PX luscious sherry £9.25

Baileys; salted caramel ice cream with a shot of Baileys £9.25

3 scoops of Salcombe Dairy ice creams or sorbets – you choose £8.95

Ice cream flavours; Madagascan vanilla, salted caramel, coconut or raspberry pavlova

Sorbet flavours; lemon or mango

Vegan flavours; chocolate or rainforest nectar (passionfruit, mango, lime and coconut)

Today's homemade cake selection

Carrot cake £4.50

Chocolate cake £5.50

Coffee and walnut £5.50

A selection of cheeses served with onion chutney - 3 for £14.95 or all 5 for £19.95

Glastonbury Twanger. This is a "proper" cheddar! Rich, full bodied, intense, yet creamy, with a lingering nutty finish. It's everything you want from a lovingly matured Somerset cheddar.

Brie, Île de France brie. Known for its fine natural white rind, smooth tender body and fresh nutty flavour.

Goats cheese (France). A firm, ash coated soft goats' cheese with a silky-smooth texture becoming full bodied with age.

Cornish Yarg. Nettle wrapped semi hard cheese made from grass rich Cornish milk.

Isle of white blue naturally rinded and aged for 3-5 weeks for bags of flavour.

Sandwiches, with bread from the local Duck Bakery, Ashburton

...with a salad garnish and crisps

Warm roast beef and horseradish £14.50

Open prawn Marie Rose sandwich £14.50

Smoked salmon and cucumber £14.50

Warm roast pork bap with apple sauce £11.00

Sun blushed tomato, hummus and salad £11.00

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