

to begin with...

TEQUILA & CHILLI FLAMBEED PRAWNS 8
grilled lime & wasabi cream

SALMON CEVICHE 7.50
pink peppercorns, dill, shallots & citrus crème fraîche

MOZZARELLA & BASIL ARANCINI 6.25
pesto puree, balsamic, sherry vinegar, cherry vines & parmesan shavings

SAFFRON TEMPURA OKRA 6.50
ginger sautéed courgette flower & Pandang curry dipping sauce

DEVILLED CHICKEN LIVERS 7
smoked paprika, crème fraîche & melba toast

SOUP OF THE DAY 5
home-made, always vegetarian & crusty bread

WESTCOUNTRY WHITEBAIT 6.50
crispy whitebait, homemade tartare sauce, lemon & salad

MIXED CHARCUTERIE PLATE – IDEAL FOR SHARING 13
selection of Mediterranean cured meats, mozzarella, olives, sun blushed tomatoes, breads & balsamic vinegar

greens...

WILD MUSHROOM, PORT & CREAM TAGLIATELLE 14.50

wild rocket, truffle oil & garlic crostini

SPINACH & RED PEPPER CONCASSE 14
crumbled goats cheese parcel, nutmeg roasted new potatoes, yellow pepper coulis & sun dried tomato oil

WARMED RED LENTIL SALAD 11.50
walnuts, soya beans & mixed vegetables

BUTTERNUT & CHICKPEA BURGER 13
basil pesto, goats cheese, rainbow slaw, pistachio mayonnaise

by land...

LIVER & BACON 16
calves liver seasoned with thyme, glass pancetta, truffle oil mash & Madeira pan jus

10oz EXMOOR RIB-EYE STEAK 25

6oz EXMOOR FILLET STEAK 28

Confit tomatoes, homemade triple cooked chips, cajun frizzled shallots, sautéed garlic green beans, pan fried wild mushrooms

the habits sauces ...

pink peppercorn 3

Devon blue cheese 3

tarragon butter 1.50

chimichurri sauce 1.50

**CHICKEN, PESTO, CHILLI & PIQUANT
TAGLIATELLE 16**

wild rocket, parmesan shavings & homemade
thyme focaccia

PAN ROASTED DUCK BREAST 19

celery-salt new potatoes, griddled baby leeks,
plum compote & red current jus

RED LENTIL COTTAGE PIE 12

green beans & chantenay carrots

classic...

BEEF & HABIT ALE PIE 12.50

mashed potato & mixed vegetables

CLASSIC FISH PIE 13

mixed bread & peas

HABIT BURGER 15

homemade beef patty, rainbow slaw, sliced
beetroot, gem lettuce, homemade chutney &
hand cut chips

CAJUN CHICKEN BURGER 14

home smoked garlic mayonnaise, gem lettuce,
streaky bacon, smoked applewood, basil jam
& home cut chips

MIGHTY MEATY BURGER 17

homemade beef patty, bacon, black pudding,
frizzled onion, beetroot, egg, onion rings &
hand cut chips

from the sea...

GURNARD FILLET, PRAWN & SQUID 18

bouillabaisse risotto & chive garlic oil

OVEN ROASTED BREAM 16.50

with spiced root vegetables pomme
neuf, celeriac & lemon thyme puree &
pea shoots

ALE BATTERED CATCH OF THE DAY 13

hand cut chips, freshly mashed peas &
homemade tartare sauce

PAN – FRIED CATCH OF THE DAY 17

home smoked garlic mash, charred
chicory, prawn & lemon emulsion

*IF YOU HAVE ANY DIETARY
REQUIREMENTS OR ALLERGIES PLEASE
SPEAK TO A MEMBER OF STAFF*