

MENU

Table service is provided & we ask that during busy periods to please be patient. If you have an issue, please let us know, we can't solve any problems if you stay silent. Thank you for your understanding.



Tapas (or use as starters)

Our favourite way to eat... 'pick and mix and share (or not)'. We suggest 5 different plates between 2 people, but you can always add more. A fun way to enjoy lots of flavours. **Enjoy x5 tapas plates for £25**

-Spiced whitebait	7.50
-Smoked trout, capers, horseradish (V/VG/DF/GF)	7.50
-Seasoned fries (GF/DF/V/VG)	3.50
-Ember-Baked camembert, sourdough (V/GF AVAIL)*	9.50
-Duo of fresh anchovies, parsley, lemon (GF AVAIL/DF)	6.50
-Caprese; tomato, mozzarella, basil (V/GF)	4.50
-Manchego, olives, fresh bread (GF)	5.50
-Fried tortilla, ember-roasted Baba Ganoush (V/VG/DF)	4.50
-Padron peppers, olive oil, salt, toasted almonds (GF/DF/V/VG)	4.50
-Grilled halloumi, ember-roasted Baba Ganoush (V/GF)	4.50
-Ember baked leek, sambal (GF/DF/V/VG)	4.50
-Fresh watermelon, feta, mint (GF/V)	4.00
-Braunton asparagus, parmesan, parsley (V/VG AVAIL)	6.50
-Spanish mixed charcuterie board, bread, olives (DF/GF AVAIL)	8.50
-Fresh rocket, parmesan, olive oil, lemon (V/VG AVAIL/GF)	3.50
-6x fresh oysters, lemon, mignonette sauce (GF/DF)*	12.50
-'Steak & Chip'; grilled, seasoned ox heart, hand cut chip * (GF/DF)	9.00
-Sweet potato fries, garlic mayo (GF/DF/V/VG AVAIL)	3.50
-Courgette, ricotta, lemon salad (V/GF)	4.50

-2x spider crab claws, fresh mayo (GF/DF)	6.00
-Salt & pepper cuttlefish, Oriental mushroom; (GF/DF-HOT SAUCE)	7.00
-Grilled gurnard, on the bone, pickled cucumber salad (GF/DF)	7.00
-Black pudding, fried egg, bacon	5.50

The Sunday Highlight

Sunday roast £12.50 per person

-Three roast meats (cooked on our wood fuelled hearth);
Roast pork, roast chicken and roast beef

Locally sourced vegetables, roast potatoes, Yorkshire pudding, gravy

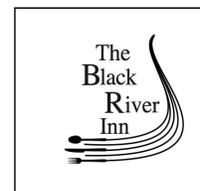
Ember baked butternut squash,
with Sunday accompaniments (V/VG avail) £12.50

Desserts

Lemon posset, poached rhubarb (V)	£7.50
Eton mess (V/GF)	£6.50
Chocolate pot (V/VG/GF/DF; contains coconut)	£8.00
Westcountry cheese board (V)	£8.50
Raspberry creme brulee (V/GF)	£8.50
Scoop of ice-cream	£1 per scoop

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Desserts

Honey panna cotta, grilled fig (GF)	£6.50
Passion fruit & raspberry creme brulee, shortbread (V/GF avail)	£7.50
Chocolate & coconut pot, glazed nectarine & pear (V/VG/GF/DF)	£7.50
Westcountry Cheese board, chutney, grapes, celery cheese	£7.50

Please note not all food items are listed, if you have a specific allergy, or dietary preference, please speak to a member of the team.

Follow us on   '@theblackriverinn' and keep up to date with our latest news, offers and stories

Main suppliers:

-Edwards Butchers, Brickyard Farm shop Hatherleigh	-RD Johns, Newton Abbot	-St Austell Brewery, Cornwall
-Devon & Cornwall Fish Company, Appledore	-S&J Fisheries, Ivybridge	-Forest Produce, Uffculme
-Hallwood Farm, Petrockstowe	-Taw Valley Creamery, North Tawton	-Grigg David J, Bideford
-Moor Coffee, Black Torrington	-Hawkridge Farm, Coldridge	-Exmoor Ales, Exmoor
-Madewell Farm Shop, Hatherleigh	-Sovereign Wines, Tavistock	-Gotland Gin, Highampton
	-Firebrand Brewery, Launceston	-Atlantic Spirit, Northam