

## Nibbles

Rosemary Focaccia cornish rapeseed oil & aged balsamic (v) (vg) 5.00

Chicken Shawarma Skewers lime, mango & mint chutney (gf) 9.00

Garlic Butter Tear & Share with Aioli 7.00  
(add cheese 2.00)

Chilli & Sorrel Crab & Langoustine Cakes 10.00  
smoked paprika, garlic & citrus mayonnaise (gf)

Tempura Asparagus saffron, sorrel & lime mayonnaise aioli (gf) 8.00

## Small Plates

Confit Duck Rillettes poached rhubarb, beetroot, pea shoots, brioche croutes & smokey cherry mascarpone (gf\*) 12.00

Wild Garlic & Chicken Arancini truffle smoked cheddar, harissa & parmesan (gf) 10.00

Sumac Dusted Salt & Pepper Squid apple, pinenut, cress & mouli salad, pineapple & miso dressing (gf) 10.00

Brown Butter Potted Trout poached rhubarb, burnt apple puree, charred toast (gf\*) 10.00

Watermelon, Feta & Rocket Salad strawberry, pepper & balsamic dressing (v) 9.00

Roasted Pepper, Bean, Samphire & Asparagus Fregola Salad cress, candied seeds & gremolata (vg) 8.00

## From the Sea

Sourdough Battered Atlantic Haddock Fillet 19.00  
triple cooked chips, garden or crushed peas, tartare sauce  
*replace peas with salad for 1.00*

Local Crab & Langoustine Fettuccini Vongole 23.00  
truffle gratin, garlic toast

Cornish Spring Fish Stew 22.00  
mullet, coley, monkfish & plaice tomato stew,  
cornish earlies, saffron crème sauce

Wholetail Scampi 18.50  
triple cooked chips, garden or crushed peas, tartare sauce  
*replace peas with salad for 1.00*

## From the Field

Sweet Potato & Roasted Vegetable Burger 17.50  
flame roasted pepper & tomato chutney, salad,  
beer sourdough roll & triple cooked chips (vg) (gf\*)

Spring Vegetable Kerala Curry (vg) (gf) 18.00  
sticky kafir lime & coconut jasmine rice

Homemade Basil & Pinenut Pesto Fettuccini (v) 17.00  
veggie parmesan, truffle gratin, garlic toast

Brie & Cranberry Roasted Portobello Mushroom (v) 18.00  
spring green fregola, roasted silver skin onions, pea dressing

## From the Farm

Charred Chicken Kerala Curry (gf) 19.00  
sticky kafir lime & coconut jasmine rice

Chimichurri Marinated Lamb Rump 23.00  
pea & broad bean fregola, charred asparagus, feta,  
pea dressing, Lebanese cream

The Rifle Beef Burger (gf\*) 18.50  
thick cut bacon, Monterey jack cheese, salad, crispy onions,  
tomato chutney, sourdough roll, slaw, triple cooked chips

Pork Tenderloin Schnitzel (gf) 20.00  
sage, pinenut, caper & anchovy butter,  
buttered cornish earlies, spring greens

The Rifle's Glazed Ham, Egg & Chips (gf) 17.50  
two fried eggs, crushed peas, triple cooked chips

## Sides

Saffron Cream Dressed Spring Greens (vg\*) 4.50

Parmesan & Truffle Charred Asparagus (vg\*) 5.00

Triple Cooked Chips (gf) 4.50

Triple Cooked Cheesy Chips (gf) 6.00

Onion Rings 6.00

Buttered Cornish Earlies (vg\*) 4.50

Parmesan, Rosemary & Truffle Fries garlic aioli (gf) 6.00

The Rifle Volunteer has been at the heart of the community for the past 200 years.

We are proud to continue to provide great quality food and drinks using local producers and a comfortable and relaxing environment for all.

We are a family friendly pub and well behaved dogs are welcome.  
Please ask if there is anything we can do to help with your visit today.

## SMALL APPETITE MENU

The Rifles Glazed Ham, Egg & Chips two fried eggs, crushed peas, triple cooked chips *(gf)* 12.50

Sourdough Battered Atlantic Haddock Fillet triple cooked chips, garden or crushed peas, tartare sauce 15.00  
*replace peas with salad for 1.00*

Wholetail Scampi triple cooked chips, garden or crushed peas, tartare sauce 14.00  
*replace peas with salad for 1.00*

Local Crab & Langoustine Fettuccini Vongole truffle gratin, garlic toast 17.00

Cornish Spring Fish Stew 17.00

local grey mullet, coley, dory, crab & langoustine tomato stew, cornish earlies, saffron crème sauce

Charred Chicken Keralan Curry sticky kafir lime & coconut jasmine rice *(gf)* 15.00

Homemade Basil & Pinenut Pesto Fettuccini veggie parmesan, truffle gratin, garlic toast *(v)* 13.00

Spring Vegetable Keralan Curry sticky kafir lime & coconut jasmine rice *(vg)* *(gf)* 13.00

## CHILDRENS MENU (UP TO 10YRS)

Ham, Egg and Chips *(gf)* local ham with a fried egg and chips 9.00

Chicken Goujons *(gf\*)* served with chips and peas or baked beans 9.00

Fish and Chips served with peas or beans 10.00

Homemade Tomato Fettuccini served with parmesan and garlic bread *(V)* 9.00

Kids Burger *(gf\*)* served with chips and peas or beans 9.50

## ALLERGENS

Please advise us if you have any allergies or dietary requirements

*(gf)* gluten free

*(v)* vegetarian

*(vg)* vegan

*(gf\*)* gluten free option available

*(v\*)* vegetarian option available

*(vg\*)* vegan option available

## OUR SUPPLIERS

We are proud to use local suppliers including;

Butcher: Howells of Tavistock

Fish: S&J Fisheries, Plymouth & Kingfisher, Brixham

Fruit & Vegetables: Tamar Fresh, Saltash

Ice Cream: Dunstaple Farm, Holsworthy

Cheeses: Country Cheeses, Tavistock

Dried Goods: RD Johns, Chadds Foodsmiths, J&R