

7pm arrival
for 7.30pm
dinner

HOME
FARM
CAFÉ

Thursday
Friday
Saturday

Have you had dinner with us yet?



"Quickly becoming a personal favourite",
"The food was excellent, good wholesome food"
"A gem of a dining experience!"
"Lovely food, great setting"



Our Head Chef Tom writes a **new dinner menu each week**, so we can use the best seasonal ingredients available to us. It's a 3-course menu, starting with a delicious salad served to the table with crusty bread to share, followed by a choice of main-courses showcasing Dartmoor meat and then a selection of tempting desserts. Here's a sample menu of what to expect:-

Sample Starter

Asparagus, free range organic egg and parmesan salad with wild garlic pesto

Sample Main Courses

Pulled Holne lamb shoulder and celeriac hotpot

Slow cooked shoulder of Rose Farm pork and bramley apple pie

Braised Heckland farm beef brisket, wholegrain mustard glaze, red wine jus

Cherry tomato, applewood cheddar and spinach tart

Served with:-

Devon roast potatoes / Spring greens / Purple sprouting broccoli / Roasted Heritage tomatoes

Sample Desserts

Rhubarb and ginger trifle

White and dark chocolate marquis

Bakewell tart with custard

Bramley apple crumble, Riverford clotted cream

£24.95pp for 3-courses

****Dine with Discount - every Thursday, just £21.95pp****

[Booking Essential](#). We can cater for most special diets, please let us know your requests when booking.

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