



BBQ at The NoBody Inn



CHOOSE YOUR SIDE

FIRE ROASTED NEW POTATOES

WITH GREMOLATA

GRILLED HISPI CABBAGE

MISO BUTTER, CRISPY ONIONS,
SRIRACHA AIOLI

SMOKED SWEET POTATOES

FETA CHEESE, OREGANO

CHOOSE YOUR SALAD

ROASTED VEGETABLE SALAD

SMOKED PEPPERS, AUBERGINE,
COURGETTES, HAZELNUT PESTO,
MOZZARELLA, BASIL LEAVES

COUSCOUS

SMOKED VEGETABLE COUSCOUS,
RAISINS, FRESH HERBS

COLESLAW

CRISPY ONIONS

THE MAIN EVENT

MAIN | SIDE | SALAD | SAUCE

MONKFISH TAIL

ON THE BONE ROASTED MONKFISH TAIL,
BASTED WITH LEMON, GARLIC & HERB
BUTTER **£24**

FREE RANGE CHICKEN BREAST

MARINATED IN SPICES **£19**

RUMP STEAK

10OZ EASTERN HILL FARM RUMP STEAK **£25**

PORK CHOP

10OZ WEST COUNTRY PORK CHOP **£20**

CUMBERLAND SAUSAGE

8OZ CUMBERLAND SAUSAGE RING **£18**

CAULIFLOWER STEAK

OVER THE COAL CHARRED GOCHUJANG
CAULIFLOWER, SESAME SOY & MIRIN GLAZE

£18

CHOOSE YOUR SAUCE

CHIMICHURRI

PARSLEY, GARLIC, VINEGAR, OLIVE OIL
AND RED PEPPER FLAKES

HOT SAUCE

JALAPENO AND LIME

BBQ

COFFEE AND WHISKEY BBQ SAUCE

PRE ORDER ONLY

1 KILO TOMAHAWK

SERVES 2 PEOPLE **£85**

WHOLE LOBSTER

24 HOURS NOTICE | MARKET PRICE

*DON'T FORGET TO CHECK OUR
SPECIALS BOARD*

*PLEASE INFORM US IF YOU HAVE ANY
ALLERGIES*

CHILDREN'S MENU AVAILABLE

Why are we called

The NoBody Inn

we hear you ask?

According to local legend, in 1952, the pub's landlord passed away. During the wake, the undertaker and pallbearers brought the coffin to the village churchyard - only to discover there was no body inside. They later realized the body had been left behind at the inn. News of the mishap spread quickly. As the undertaker relayed the story back at the pub, someone quipped that the inn had been "the wake for nobody," and the name stuck, becoming The NoBody Inn.

Our Story

Town Barton and The NoBody Inn have been at the heart of Doddiscombsleigh for centuries. Town Barton is first recorded in the Domesday Book of 1086, when it served as the manor house of Godbold the Bowman, making it one of the few homes that can be directly linked to a named Domesday owner.

Over time, the house was rebuilt and remodelled. Sir Ralph de Doddescomb, who lived there in the 13th century, gave the village its present name. Later, the manor was divided among five families, with one holding Town Barton and the land now occupied by The NoBody Inn. The building that became The NoBody Inn was originally a cottage and later the village's unofficial Church House, serving as a meeting place and informal inn from at least the early 1600s. Known as Pophill House, it was owned in the 18th century by carpenter Stephen Diggins and his family, who were closely connected to the local church.

In 1838, after Stephen Jr.'s death, it was officially renamed The New Inn. Since then, it has remained a much-loved village pub, changing hands only a handful of times while continuing its tradition of hospitality, fine food, and warm welcomes.



Where Our Food Comes From

We're proud to work with outstanding local suppliers across Devon and the South West, helping us bring the best of the region to your plate. From fresh Brixham fish to Exmoor venison, seasonal vegetables, artisan cheeses, dairy, eggs and handmade ice cream, our menu is shaped by the people and producers around us.