The NoBody Inn

Lunch Menu

Open Sandwiches

A Single Slice Of Toasted Bread Topped With Your Choice Of Savoury Fillings.
Want A Regular Sandwich? Add A Second Slice Of Bread For £1

Welsh Rarebit £9
Posh cheese on toast

Fish Finger £12
Breaded Cod fish fingers, tartare sauce, shredded lettuce, gherkins

Minute Steak £13
Minute steak with caramelised onions & chimichurri

Cheese, Tomato and Pickle £10
A layer of pickle topped with tomatoes and Devon mature Cheddar cheese

Choose From White or Granary Bread
All Open Sandwiches Are Served With Crisps And A Salad Garnish
Upgrade To Chips or Fries For £1.50

Light Bites

Ploughman's Lunch £17
Ham, Cheddar cheese, pickled onions, chutney, salad, apple, grapes, oranges, warm cob and butter

Homemade Quiche Of The Week £15
With fries and salad
Vegetarian options 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 Diggines 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 toExmoor venison, seasonal vegetables, artisan cheeses, dairy, eggs and handmade ice cream, our menu is shaped by the people and producers around us.