



WP | MENU

APPETISERS

Gordal olives (v/ve/gf)	4.00
Sea salt and rosemary focaccia (v/ve)	4.00
Houmous, khobez bread, olive oil, paprika (v/ve)	4.00
Salt and vinegar onion rings (v/ve)	3.50

Mixed leaves, tomato, cucumber, red onion (v,ve,gf)	3.00
Feta, watermelon, toasted walnuts, balsamic, mint (v,gf)	4.00
Skin-on fries chunky chips sweet potato fries (v,ve,gf)	3.00
Buttered mixed greens (v, gf)	3.00
Warm new potatoes, parsley butter (v,gf)	3.00
Homemade apple coleslaw (v,gf)	3.00

SIDES

STARTERS | SMALL PLATES

Crispy Creedy Carver confit duck, Asian-style salad, cashews, hoisin (gf)	9.00
Salt and pepper squid, sriracha mayo, coriander, lime	9.00
Royal Greenland prawn cocktail, avocado mousse, baby gem, Bloody Marie Rose sauce* (gf)	9.50
Pea and mint sour dough bruschetta, broad beans, pine nuts, plum tomato, yuzu vinaigrette (v/ve/gf on request)	8.00
Smoked salmon, black pepper, lemon with sliced malted wheat loaf and whipped butter (gf on request)	10.50
Seasonal soup, artisan bread, butter (v/gf)	6.50
To share: charcuterie board for two: cured meats, sun-blushed tomatoes, olives, lemon and coriander houmous, balsamic vinegar, olive oil, sea salt and rosemary focaccia	18.00

MAINS

Brixham crab linguine, white wine, chilli, coriander, lime	19.50
Chargrilled monkfish tail, fine beans, rainbow chard, tenderstem broccoli, salsa verde (gf)	18.00
West Country beef burger, toasted brioche bun, bacon, Monterey Jack cheese, baby gem, tomato, mayo, onion rings, skin-on fries	16.00
Jack fruit burger, barbecue glaze, pickled red cabbage, toasted brioche bun, onion rings, skin-on fries (v/ve)	14.00
Devon Rock beer-battered cod, skin-on fries, peas, tartare sauce (gf on request)	15.00
Devonshire 6oz. sirloin steak, bearnaise sauce, chunky chips, tomato, chestnut mushrooms, watercress (gf)	22.00
Chicken breast wrapped in prosciutto, fine beans, enoki mushrooms, roasted heritage carrot, shallot and tarragon chicken jus (gf)	18.00
Chargrilled chicken and bacon salad, poached egg, avocado, baby gem, tomato, cucumber, croutons, tarragon dressing (gf on request)	12.00
Panzanella salad: heritage tomatoes, garlic and rosemary croutons, anchovies, capers, olives, cucumber, spring onions, basil, balsamic vinaigrette (v/ve on request/gf on request)	10.00
Fillet of sea bream, Thai style fine egg noodle stir fry, pak choi, chilli, ginger, spring onion, coriander, lime	17.00
Sirloin steak baguette, caramelised onions, blue cheese, skin-on fries (gf on request)	18.00
Club sandwich: charred chicken, streaky bacon, tomato, baby gem, mayo (gf on request)	10.00
Charred cauliflower steak, curried cous cous, pickled raisins, toasted almonds, coconut and coriander sauce (v/ve)	14.00

Members of Exeter Golf and Country Club get a 20% discount when paying with their member card.

Please inform your server of allergens or intolerances when placing your order. Not all ingredients are listed on the menu. Details of the fourteen legal allergens are available on request.

*contains alcohol

W P
WEAR PARK
RESTAURANT
—
EXETER GOLF AND
COUNTRY CLUB