

WP | MENU

LUNCH: MONDAY - SATURDAY | DINNER: FRIDAY AND SATURDAY

STARTERS | SMALL PLATES

WILD MUSHROOMS, CHARGRILLED SOUR DOUGH: £8.50

truffle emulsion, shallots and garlic

2/4/7/9/13/V

SALT-BAKED BEETROOT, GOATS CHEESE SALAD: £8.50

compressed pear, candied walnuts, dill dressing

7/9/14/V/GF

SMOKED SALMON, BLACK PEPPER, LEMON: £11.50

sliced malted wheat loaf, whipped butter

2/5/7/GF ON REQUEST

ASIAN MARINATED PORK TENDERLOIN SALAD: £9.00

pak choi, spring onion, red cabbage, carrot,

toasted sesame, soy dressing

11/12

HOME-MADE SOUP OF THE DAY: £7.00

freshly-baked bread roll, whipped butter

PLEASE CHECK WITH SERVER

SIDES

GORDAL OLIVES: £5.50

GF/VE

PORK SCRATCHINGS, MALDON SEA SALT: £4.00

GF

DEVON BEEF BRISKET BON BON: £6.00

slow-cooked with red wine, shallots and thyme, panko

breadcrumbs, horseradish sauce

2/4/7/13

ROASTED HERITAGE CARROTS, LEMON ZEST: £3.50

7/V/GF

BLACK CABBAGE, BACON LARDONS: £4.00

7/GF

NEW POTATOES, PARSLEY BUTTER: £3.50

7/GF/V

GRATIN POTATO: £4.00

2/7/V

PANKO ONION RINGS: £3.50

2/V

MAINS

SLOW-COOKED BRAISED DEVON BEEF BRISKET: £17.00

thyme, red wine and bone marrow with black cabbage, roasted root vegetables, crispy shallots, gratin potato

2/7/13/GF ON REQUEST

BRIXHAM CRAB RISOTTO: £22.00

caramelised fennel, white wine, yuzu and squid ink tapioca

3/7/8/13/GF

FISH OF THE DAY

please ask your server

DEVON ROCK BEER-BATTERED COD, SKIN-ON FRIES: £15.00

peas, tartare sauce

2/4/5/7/GF ON REQUEST

CHICKEN SUPREME: £18.00

wild mushrooms, pancetta crisp, brandy cream sauce, tender stem broccoli, heritage carrots

7/13/GF

8OZ DEVONSHIRE SIRLOIN STEAK: £26.00

black pepper sauce, triple-cooked chips, tomato, portobello mushroom, watercress

7/13/GF

PLANT-BASED BURGER AND SKIN-ON FRIES: £15.00

portobello mushroom, chickpea and red onion burger, carrot slaw, gem lettuce, beef tomato,

sriracha vegan mayonnaise, toasted vegan brioche bun, onion rings

2/11/12/VE

BURRATA AND ROASTED VINE TOMATO LINGUINE: £14.00

fresh basil, toasted focaccia

2/7/12/13/V

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

PLEASE INFORM YOUR SERVER OF ANY ALLERGENS AS INGREDIENTS ARE SUBJECT TO AVAILABILITY

1: CELERY, 2: CEREALS, 3: CRUSTACEANS, 4: EGGS, 5: FISH, 6: LUPIN, 7: MILK, 8: MOLLUSCS, 9: MUSTARD,
10: PEANUTS, 11: SESAME, 12: SOYBEANS, 13: SULPHUR DIOXIDE, 14: NUTS

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.