

## BRUNCH

(Available 11:30 – 15:00)

|  |        |
|--|--------|
| <b>Croissant/Pain au chocolat</b><br>(V)   | £6     |
| <b>Croque Monsieur</b>   | £15    |
| <b>Grilled bacon and eggs</b><br>toasted sourdough<br>(GF)   | £16    |
| <b>Smashed avocado</b><br>toasted Campagne bread,<br>poached egg, with or without bacon<br>(VE) (GF) | £19.50 |

(Available 11:30 – 20:30)

## NIBBLES & APPETISERS

|   |       |
|---|-------|
| <b>Mixed smoked nuts</b><br>(VE)                      | £6    |
| <b>Mixed olives</b><br>(VE) (GF)                      | £6.50 |
| <b>Freshly baked bread, cultured butter</b><br>(GF)   | £9    |
| <b>Hummus, rosemary &amp; garlic focaccia</b><br>(VE) | £12   |

2 courses £48-00 3 courses £60-00

(Available 12:00 – 15:00 & 17:30 – 20:30)

## STARTERS

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| <b>Freshly made soup of the day</b><br>Campagne bread, cultured butter                                     |
| <b>Cod fish cake</b><br>chilli, coriander, avocado, buttermilk   |
| <b>Duchy charcuterie platter</b><br>pickled onions, baby gherkins,<br>rosemary and garlic focaccia<br>(GF) |
| <b>Classic moules mariniere</b><br>white wine, parsley, toasted bread                                      |
| <b>Cobb salad</b><br>soft boiled egg, avocado, crispy bacon,<br>blue cheese dressing<br>(GF) (V)           |
| <b>Caesar salad</b><br>baby gem, poached egg, croutons,<br>anchovies, aged Parmesan<br>(GF) (V)            |
| <b>Add chicken (supp £5)</b><br>(GF)   |

## PASTA

|   |
|---|
| <b>Rigatoni pasta</b><br>slowly roasted tomato sauce,<br>cherry tomatoes, basil pesto, aged Parmesan<br>(VE) (GF) |
| <b>Mushroom tagliatelle</b><br>aged Parmesan, truffle crème fraiche<br>(VE) (GF)                                  |

*Pasta can be a starter or main*  
*Gluten free pasta available*

## MAINS

*From the land*

**Indonesian vegetable curry**  
basmati rice, green bean salad  
(VE) (GF – By request)

*From the Bay of Lyme, the River Exe & Scotland*

**Lyme Bay fish goujons**  
fries, minted peas, tartare sauce

**Indonesian seafood curry**  
day boat fish and prawn, basmati rice,  
green bean salad  
(GF – by request)

**Classic moules mariniere**  
white wine & parsley, fries, and bread

**Market fish of the day** (POA supp)  
saffron velouté, crushed new potatoes, black olives  
(GF)

**Nduja spiced monkfish tail** (£10 supp)  
fennel and lime pickle, lime mayonnaise and fries  
(GF)

*From the valley of Exe and Clyst*

**Creedy confit duck leg** (£5 supp)  
smoked bacon cassoulet, butter beans  
(GF)

*(VE) Vegan (V) Vegetarian (GF) Gluten free*

*Please note some dishes may require some amendments to be  
vegan, vegetarian and gluten free*

*Please ask our staff for the daily specials  
available lunch and dinner*

*Please note a discretionary service charge of 12.5% will  
be added to your final bill*

*On the grill cooked over coals & from Darts Farm  
butcher*

served with Portobello mushroom, a choice of fries or  
new potatoes and choice of sauce.

**Pork chop**  
(GF)

**Ribeye steak** 10oz (£15 supp)  
(GF)

**Fillet steak** 8oz (£25 supp)  
(GF)

*Sauces*

**Mushroom | Red wine | Peppercorn |  
Garlic butter** (GF)

**Pool House burger**  
prime beef, MC smokehouse sauce,  
cheese, lettuce, tomato, red onion, fries  
(GF)

**Pool House vegetarian burger**  
Portobello mushroom, roasted bell pepper, goats  
cheese, basil pesto (V) (GF)

**Extra toppings (£2 supp each item)**

egg | smoked bacon | mushroom | cheese

## SIDES

**Tomato and red onion salad** (GF) (VE) £7

**Buttered green beans** (GF) (VE) £7

**Seasonal vegetables** £7

**New potatoes** (GF) (VE) £7

**Fries** (GF) (VE) £7

**Truffle fries** (GF) £9

## DESSERTS

**Selection of ice cream or sorbet**

**Dark chocolate and tonka bean mousse**  
malt ice cream  
(V)

**Strawberry parfait**  
vanilla ice cream  
(V)

**Weekly special**  
(V)

**Selection of West Country cheeses** (£10 supp)  
(V)

## WINES BY THE GLASS

### CHAMPAGNE

|                                   |        |
|-----------------------------------|--------|
|                                   | 125 ml |
| Michael Caines Blanc de Blanc N/V | £22.50 |
| Michael Caines Rose N/V           | £24.50 |
| Veuve Clicquot N/V                | £22.00 |
| Veuve Clicquot Rose N/V           | £24.50 |

### SPARKLING

|  |        |
|--|--------|
|  | 125 ml |
| Prosecco, D.O.C, La Cavea, Montecchio, Italy | 12.50  |
| Chandon Garden Spritz                        | 15.00  |

### ROSE

|                          |        |
|--------------------------|--------|
|                          | 125ml  |
| 2021 Lou Rosé, Peyrassol | £10.50 |
| 2021 Rock Angel Rosé     | £17.00 |

### WHITE

|  |        |
|--|--------|
|  | 125ml  |
| 2017 Sauvignon Blanc, « TIDY », Loire        | £7.50  |
| 2022 Pinot Grigio, Delle Venezie, Monopolio  | £9.50  |
| 2022 Albariño, Terras Gauda, «O Rosal»       | £12.50 |
| 2018 Chardonnay, Jackson Est. «Shelter Belt» | £14.00 |

### RED

|   |        |
|---|--------|
|   | 125ml  |
| 2021 Malbec, Pacheco Pereda, Argentina  | £8.00  |
| 2021 Douro, Casa Ferreirinha, Esteva    | £9.50  |
| 2021 Fleurie, Domaine Didier Desvignes  | £13.00 |
| 2022 Pinot Noir, Château Charrière      | £15.00 |
| 2018 Cabernet Sauvignon, Plantagenet    | £16.50 |
| 2020 Pinot Noir, Lympstone Manor Estate | £21.50 |

### DESSERT WINE

|                                      |        |
|--------------------------------------|--------|
|                                      | 125ml  |
| 2010 2ème Cru Classé, Château Filhot | £19.50 |

### FORTIFIED WINE

|                                 |        |
|---------------------------------|--------|
|                                 | 100ml  |
| 10 years old, Tawny Ramos Pinto | £12.00 |

## CHAMPAGNE

|                           |         |
|---------------------------|---------|
| Chandon Garden Spritz     | £50.00  |
| Michael Caines B de B N/V | £135.00 |
| Michael Caines Rosé N/V   | £145.00 |
| Veuve Clicquot N/V        | £130.00 |
| Veuve Clicquot Rosé N/V   | £145.00 |

## SPARKLING

|  |        |
|--|--------|
| Chandon Garden Spritz                        | £50.00 |
| Prosecco, D.O.C, La Cavea, Montecchio, Italy | £50.00 |

## ROSÉ

|                                       |         |
|---------------------------------------|---------|
| 2021 Lou Rosé, Peyrassol              | £55.00  |
| 2021 Rock Angel Rosé                  | £80.00  |
| 2020 Bandol Rosé, Château de Pibarnon | £80.00  |
| 2019 Garrus Rosé                      | £195.00 |

## WHITE WINE

|  |         |
|--|---------|
| 2017 Sauvignon Blanc, « TIDY », Loire        | £36.00  |
| 2022 Pinot Grigio, Delle Venezie, Monopolio  | £45.00  |
| 2021 Bacchus, Lyme Bay                       | £70.00  |
| 2022 Albariño, Terras Gauda, «O Rosal»       | £68.00  |
| 2021 Chablis, Domaine Pinson                 | £80.00  |
| 2020 Soave Classico, Pieropan, «Calvarino»   | £75.00  |
| 2018 Chardonnay, Jackson Est. «Shelter Belt» | £80.00  |
| 2022 Mullineux, Old Vines White Blend        | £87.00  |
| 2021 Puligny-Montrachet, Domaine Bzikot      | £120.00 |
| 2019 Meursault, David Moret, Les Narvaux     | £150.00 |

## RED WINE

|  |         |
|--|---------|
| 2021 Malbec, Pacheco Pereda, Argentina         | £36.00  |
| 2021 Douro, Casa Ferreirinha, Esteva           | £45.00  |
| 2021 Fleurie, Domaine Didier Desvignes         | £66.00  |
| 2020 Pinot Noir, Château Charrière             | £70.00  |
| 2018 Grenache, Momento                         | £78.00  |
| 2017 Cerasuolo di Vittoria, Planeta, «Dorilli» | £82.00  |
| 2018 Cabernet Sauv, Plantagenet, «Acquitane»   | £85.00  |
| 2019 Shiraz, «Glaetzer Bishop»                 | £85.00  |
| 2015 Tempranillo, La Rioja Alta, Viña Ardanza  | £105.00 |
| 2020 Pinot Noir, Lympstone Manor Estate        | £110.00 |

## DESSERT WINE

|                                      |        |
|--------------------------------------|--------|
| 2010 2ème Cru Classé, Château Filhot | £57.00 |
|--------------------------------------|--------|