

NIBBLES & APPETISERS

Crisps	£3.50
Mixed smoked nuts (VE)	£6
Mixed olives (VE) (GF)	£6.50
Freshly baked bread, cultured butter (GF)	£9

2 courses £48.00 3 courses £60.00
(Available 17:30 – 20:30)

STARTERS

Freshly made soup of the day
Campagne bread, cultured butter
(GF)

Crispy king prawns
chilli, coriander, pickled carrot, Thai sauce

Duchy charcuterie platter
pickled onions, baby gherkins,
rosemary and garlic focaccia
(GF)

Caesar salad
baby gem, poached egg, croutons,
anchovies, aged Parmesan
(V) (GF)
Add chicken (£5 supp)
(GF)

PASTA

Rigatoni pasta
slowly roasted tomato sauce, cherry tomatoes,
basil pesto
(VE) (GF)

Mushroom tagliatelle
aged Parmesan, truffle crème fraîche
(V) (GF)

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

*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*

MAINS

From the Bay of Lyme, the River Exe & Scotland

Lyme Bay fish goujons
fries, minted peas, tartare sauce

Market fish of the day
seasonal garnish
(GF)

Indonesian seafood curry
basmati rice, green bean salad
(GF)

From the valley of Exe and Clyst

Local Spring lamb rump
crushed new potatoes, Spring pea, olive,
chargrilled Savoy cabbage, lamb jus
(GF)

Indonesian vegetable curry
basmati rice, green bean salad
(VE) (GF)

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.

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

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

Extra toppings
egg | smoked bacon | mushroom | cheese

(VE) Vegan (V) Vegetarian (GF) Gluten free
Please note some dishes may require some
amendments to be vegan, vegetarian and gluten
free

SIDES

Tomato and red onion salad (GF) (VE) £5

Buttered green beans (GF) (VE) £5

Seasonal vegetables (GF) (VE) £5

New potatoes (GF) (VE) £5

Sautéed potatoes (GF) (VE) £5

Fries (GF) (VE) £5

Truffle fries (GF) £7

DESSERTS

Selection of ice cream or sorbet

Dark chocolate and passion fruit mousse
passion fruit sorbet
(GF)

Frozen banana parfait
Vanilla ice cream
(GF)

Dessert of the week

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

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WINES BY THE GLASS

ENGLISH SPARKLING WINE 125 ml
2020 Lympstone Manor Estate, « Classic Cuvée » £22.50

CHAMPAGNE 125 ml
Michael Caines Blanc de Blanc N/V £25.50
Michael Caines Rose N/V £26.50
Veuve Clicquot N/V £23.00
Veuve Clicquot Rose N/V £26.50

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

ROSE 125ml
2022 Lympstone Manor Estate, « Isabeau », Devon £13.50
2021 Rock Angel Rosé £17.00

WHITE 125ml
2023 Sauvignon Blanc, « TYDY », Val de Loire £7.50
2022 Pinot Grigio, Delle Venezie, Monopolio £9.50
2022 Albariño, Terras Gauda, «O Rosal» £12.50
2019 Chardonnay, Jackson Est. «Shelter Belt» £14.00

RED 125ml
2021 Malbec, Pacheco Pereda, Argentina £8.00
2021 Douro, Casa Ferreirinha, Esteva £9.50
2022 Fleurie, Domaine Didier Desvignes £13.00
2022 Pinot Noir, Château de la Charrière £15.00
2018 Cabernet Sauvignon, Plantagenet £16.50
2020 Pinot Noir, Lympstone Manor Estate £25.50

DESSERT WINE 125ml
2016 2ème Cru Classé, Château Filhot £19.50

FORTIFIED WINE 100ml
10 years old, Tawny Ramos Pinto £12.00

All wines by the glass are available in 175 ml measures

ENGLISH SPARKLING WINE

2020 Lympstone Manor Estate, « Classic Cuvée » £125.00

CHAMPAGNE

Duval-Leroy N/V £110.00
Michael Caines B de B N/V £145.00
Michael Caines Rosé N/V £160.00
Veuve Clicquot N/V £130.00
Veuve Clicquot Rosé N/V £145.00

SPARKLING

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

ROSÉ

2022 Lympstone Manor Estate, « Isabeau », Devon £70.00
2021 Rock Angel Rosé £80.00
2022 Bandol Rosé, Château de Pibarnon £95.00
2021 Garrus Rosé £195.00

WHITE WINE

2023 Sauvignon Blanc, « TYDY », Loire £36.00
2022 Pinot Grigio, Delle Venezie, Monopolio £45.00
2022 Albariño, Terras Gauda, «O Rosal» £68.00
2021 Bacchus, Lyme Bay £70.00
2020 Soave Classico, Pieropan, «Calvarino» £75.00
2021 Chablis, Domaine Pinson £80.00
2019 Chardonnay, Jackson Est. «Shelter Belt» £80.00
2022 Mullineux, Old Vines White Blend £87.00
2021 Puligny-Montrachet, Domaine Bzikot £125.00
2019 Meursault, David Moret, Les Narvaux £150.00

RED WINE

2021 Malbec, Pacheco Pereda, Argentina £36.00
2021 Douro, Casa Ferreirinha, Esteva £45.00
2022 Fleurie, Domaine Didier Desvignes £66.00
2022 Pinot Noir, Château Charrière £70.00
2018 Grenache, Memento £78.00
2017 Cerasuolo di Vittoria, Planeta, «Dorilli» £82.00
2018 Cabernet Sauv, Plantagenet, «Acquitane» £85.00
2015 Tempranillo, La Rioja Alta, Viña Ardanza £105.00
2020 Pinot Noir, Lympstone Manor Estate £140.00

DESSERT WINE

2016 2ème Cru Classé, Château Filhot £57.00