

## 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 gherkins, Thai sauce

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

## SALADS

Classic prawn cocktail  
avocado, cucumber, Mary rose sauce

Burrata  
Heirloom tomato, balsamic dressing

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

## PASTA

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

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

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

## MAINS

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

Market fish of the day  
tender stem broccoli, grilled courgette, green oil,  
white wine cream sauce  
(GF)

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

*From the valley of Exe and Clyst*

Creedy Carver chicken breast  
petit pois a la française, smoked bacon, sherry cream

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

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)

Cheddar gorge strawberry Paris breast  
vanilla Chantilly, strawberry sorbet

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

*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*

## FORTHCOMING EVENTS AT LYMPSTONE

**AUGUST 7, 2024**  
ITALIAN SUMMER FESTA

**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 Lou Rosé, Peyrassol £ 9.50  
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, Bodegas Gallegas, « Sentidiño » £12.00  
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  
20 years old, Sandeman £16.00

*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 Lou Rosé, Peyrassol £49.00  
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, Bodegas Gallegas, « Sentidiño » £65.00  
2021 Bacchus, Lyme Bay £70.00  
2020 Soave Classico, Pieropan, «Calvarino» £75.00  
2022 Chablis, Domaine Pinson £80.00  
2019 Chardonnay, Jackson Est. «Shelter Belt» £80.00  
2022 Chenin Blanc, Jordan, Inspector Péringuey £62.00  
2020 Meursault, David Moret, Les Narvaux £150.00

**RED WINE**

2022 Malbec, Pacheco Pereda, Argentina £36.00  
2022 Douro, Casa Ferreirinha, Esteva £45.00  
2022 Fleurie, Domaine Didier Desvignes £66.00  
2022 Pinot Noir, Château Charrière £70.00  
2018 Grenache, Momento £78.00  
2017 Cerasuolo di Vittoria, Planeta, «Dorilli» £82.00  
2020 Cabernet Sauv, Plantagenet, «Acquitane» £85.00  
2017 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