

NIBBLES & APPETISERS

Crisps	£3.50
Smoked nuts (VE)	£6
Mixed olives (VE) (GF)	£6.50
Freshly baked bread, cultured butter (GF)	£5

2 courses £50.00 3 courses £65.00
(Available 17:30 – 20:30)

STARTERS

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

Barbecued mackerel
Korean kimchi, yuzu and lime emulsion

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

Fritto misto
salt and pepper squid, crispy king prawns, pickled
cucumber, sweet chilli sauce

SALADS

Waldorf salad (GF)
apple, celery, grapes and walnuts

Caesar salad
baby gem, poached egg, croutons,
bacon, 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, wild mushroom
and herb fricassee
(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
seasonal garnish
(GF)

Indonesian seafood curry
day boat fish, king prawns, basmati rice,
green bean salad

From the valley of Exe and Clyst

Tikka masala spiced chicken breast
Asian slaw, mint raita, scented rice

Indonesian vegetable curry
basmati rice, green bean salad
(V)

*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)

with a choice of sauce:

Red wine | Peppercorn | Garlic butter

Pool House beef burger
with cheese, lettuce, tomato, red onion, MC
smokehouse sauce

Char grilled chicken burger
with cheese, baby gem lettuce, truffle mayo

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

Farms for city Children

Children's author Michael Morpurgo and his
wife Clare founded Farms for City Children in
1976. The charity offers urban children from all
over the country a unique opportunity to live and
work together for a week at a time on a real farm
in the heart of the countryside. It is an intense,
'learning through doing' experience of a different
life – for children who may not know where their
food comes from and have limited opportunities
to explore the outside world.

For more information, please ask a member of the
team.

SIDES

Seasonal vegetables (GF) (VE)	£5.50
Buttered green beans (GF) (VE)	£5
New potatoes (GF) (VE)	£5
Fries (GF) (VE)	£5
Truffle fries (GF)	£7

DESSERTS

Selection of ice cream or sorbet

Chocolate and vanilla mousse
coffee ice cream
(GF)

Tonka bean orange Paris-Brest
tonka bean ice cream

Dessert of the week

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

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

FORTHCOMING EVENTS AT LYMPSTONE

DECEMBER 4, 2024

LUXURY CHRISTMAS WREATH MAKING
AND DINNER WITH TRUGS FLORIST

DECEMBER 5, 2024

ARTIST PRIVATE VIEW – A WASH OF
AIR BY EMMA SOLLEY

DECEMBER 11, 2024

CHRISTMAS WITH CAINES DINNER

DECEMBER 18, 2024

MURDER MYSTERY EXPERIENCE AND
DINNER WITH MURDER BY MIDNIGHT
THEATRE COMPANY

WINES BY THE GLASS**CHAMPAGNE**

	125 ml
Michael Caines Blanc de Blanc N/V	£25.50
Michael Caines Rose N/V	£26.50

SPARKLING

	125 ml
Prosecco, D.O.C, La Cavea, Montecchio, Italy	£12.50

ROSE

	125ml
2023 Minuty	£13.50
2022 Lympstone Manor Estate, « Isabeau », Devon	£13.50

WHITE

	125ml
2023 Sauvignon Blanc, « TYDY », Val de Loire	£7.50
2023 Pinot Grigio, Delle Venezie, Monopolo	£9.50
2022 Albariño, Bodegas Gallegas, « Sentidiño »	£12.00
2019 Chardonnay, Jackson Est. «Shelter Belt»	£14.00

RED

	125ml
2022 Malbec, Pacheco Pereda, Argentina	£8.00
2022 Douro, Casa Ferreirinha, Esteva	£9.50
2023 Fleurie, Domaine Didier Desvignes	£13.00
2020 Pinot Noir, Lympstone Manor Estate	£25.50

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
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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
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ROSÉ

2022 Lympstone Manor Estate, « Isabeau », Devon	£70.00
2023 Minuty	£77.00
2022 Bandol Rosé, Château de Pibarnon	£95.00
2021 Garrus Rosé	£195.00

WHITE WINE

2023 Sauvignon Blanc, « TYDY », Loire	£36.00
2023 Pinot Grigio, Delle Venezie, Monopolo	£45.00
2022 Albariño, Bodegas Gallegas, « Sentidiño »	£65.00
2022 Bacchus, Lyme Bay	£70.00
2021 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
2021 Puligny-Montrachet, Domaine Bzikot	£165.00

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
2021 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
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