

NIBBLES & APPETISERS

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

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)

Barbecued seabream
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

Quinoa salad (V)
beetroot, goats cheese

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

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
please ask for today's selection

Rhubarb and vanilla bavarois
vanilla ice cream

Salted caramel and hazelnut Paris-Brest
caramel ice cream

Chocolate and orange mousse
dark chocolate sorbet

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*

Charity of the Month

Down Syndrome

Although both the Down's Syndrome Association and
Down Syndrome International are based in Devon,
they support children and adults,
with Down's syndrome and their families and carers,
worldwide.

They work with organisations and individuals in 136
countries around the world, advocating for the rights of
people with Down syndrome to be valued and fully
included as key contributors to society.

Michael Caines MBE

Today a discretionary charitable donation of 50p
per person will be added to your bill and donated
to our chosen charity supported by the Michael
Caines Foundation.

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

WINES BY THE GLASS**CHAMPAGNE**

Michael Caines Blanc de Blanc N/V

125 ml

£26.00

Michael Caines Rose N/V

£27.00

SPARKLING

Prosecco, D.O.C, La Cavea, Montecchio, Italy

125 ml

£12.50

2020 Lympstone Manor Estate, « Classic Cuvée »

£23.00

ROSE

2023 Minuty

125ml

£13.50

2022 Lympstone Manor Estate, « Isabeau », Devon

£13.50

WHITE

2023 Sauvignon Blanc, « TYDY », Val de Loire

125ml

£8.50

2023 Pinot Grigio, Delle Venezie, Monopolo

£9.50

2019 Chardonnay, Jackson Est. «Shelter Belt»

£14.00

RED

2022 Douro, Casa Ferreirinha, Esteva

125ml

£8.00

2022 Malbec, Pacheco Pereda, Argentina

£9.00

2023 Fleurie, Domaine Didier Desvignes

£10.00

2020 Pinot Noir, Lympstone Manor Estate

£26.00

FORTIFIED WINE

20 years old, Sandeman

100ml

£16.00

*All wines by the glass are available in 175 ml measures***ENGLISH SPARKLING WINE**

2020 Lympstone Manor Estate, « Classic Cuvée »

£130.00

CHAMPAGNE

Duval-Leroy N/V

£110.00

Michael Caines B de B N/V

£150.00

Michael Caines Rosé N/V

£165.00

Veuve Clicquot N/V

£135.00

Veuve Clicquot Rosé N/V

£150.00

SPARKLING

Prosecco, D.O.C, La Cavea, Montecchio, Italy

£50.00

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

2022 Chenin Blanc, Jordan, Inspector Péringuey

£36.50

2023 Sauvignon Blanc, « TYDY », Loire

£41.00

2023 Pinot Grigio, Delle Venezie, Monopolo

£48.00

2022 Bacchus, Lyme Bay

£70.00

2022 Chablis, Domaine Pinson

£80.00

2019 Chardonnay, Jackson Est. «Shelter Belt»

£80.00

2022 Calvariano Soave Classico, Pieropan

£81.00

2021 Puligny-Montrachet, Domaine Bzikot

£165.00

RED WINE

2022 Douro, Casa Ferreirinha, Esteva

£39.00

2022 Malbec, Pacheco Pereda, Argentina

£44.00

2022 Fleurie, Domaine Didier Desvignes

£53.00

2022 Pinot Noir, Château Charrière

£70.00

2017 Cerasuolo di Vittoria, Planeta, «Dorilli»

£82.00

2020 Cabernet Sauv, Plantagenet, «Acquitane»

£90.00

2021 Grenache, Momento

£95.00

2017 Tempranillo, La Rioja Alta, Viña Ardanza

£105.00

2020 Pinot Noir, Lympstone Manor Estate

£145.00

DESSERT WINE

2016 2ème Cru Classé, Château Filhot

£57.00