



FOOD MENU

HOW TO ORDER

Please order at the bar with your table number. If you decide to move table, let us know so that we can find you. All food is cooked or prepared to order which, at busy times, can lead to a delay. Please ask your server or at the bar for an approximate wait time.
Thank you.

BREAKFAST MENU

~ SERVED MONDAY TO FRIDAY 7.30AM – 11.30AM
AND 8.00AM – 11.30AM SATURDAY AND SUNDAY ~

Breakfast cereal and fresh milk	£2.00
Toast with butter, marmalade or jam	£2.25
Croissant, butter, jam	£1.75
Pain au Chocolat	£1.50
Traditional breakfast	£8.95 (smaller option £5.95)
Two sausages, two rashers of home cured bacon, black pudding, hash brown (gf), flat mushroom, grilled tomato, baked beans, toast and eggs cooked to your liking. Tea or Americano coffee included.	
Vegetarian breakfast	£7.95
Two vegetarian sausages, hash brown (gf), flat mushroom, grilled tomato, baked beans, toast and eggs cooked to your liking. Tea or Americano coffee included.	
Breakfast bap.....	£4.95
Two pork sausages or two vegetarian sausages or two rashers of bacon.	
Add an egg	£1.00
Eggs Benedict.....	£6.95
Toasted muffin, Parma ham, two poached eggs topped with Hollandaise sauce and chives.	
Eggs Florentine	£6.25
Toasted muffin, wilted spinach, two poached eggs topped with Hollandaise sauce and chives.	
Steak and eggs	£10.00
A 6oz rump steak with two fried eggs	
Four egg omelette	£4.50
Add bacon and Cheddar cheese or mushroom and blue cheese ...	£1.75
Buttermilk pancakes	£5.95
With two slices of home cured bacon and maple syrup	

HOT DRINKS



Owens Coffee believe that doing something good for the world should be rewarded with something that tastes spectacular! Each of their award-winning coffees are made from the world's finest Fairtrade certified organic beans and are freshly roasted to order for us at their roastery in Modbury, South Devon.

Espresso	£1.65	Cappuccino	£2.60
Large espresso	£2.00	Latte	£2.60
Americano	£2.10	Hot chocolate	£2.80

Our classic breakfast and Earl Grey tea comes from The Devonshire Tea Company who responsibly source, blend and pack tea in the West of England.



Classic tea	£1.80	Herbal tea	£1.85
Classic breakfast or Earl Grey		Green, chamomile, super fruit, peppermint or lemon & ginger	

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STARTERS & NIBBLES

Today's homemade soup V GF*	£5.75
Served with granary bread. See board for today's flavour	
Crusty ciabatta, olive oil, balsamic vinegar and hummus V GF* ..	£4.95
Crusty ciabatta, olive oil, balsamic vinegar and marinated olives VGF*	£4.95
Salmon gravlax GF*	£6.50
Served with granary bread and dill caramel sauce	
Pork rilette	£6.25
Served with pickled onions and cornichons	
Whitebait	£5.75
Welsh rarebit V	£5.50

SHARING BOARDS

Meat board GF*	£12.50
Cured meats, mozzarella, cornichons, hummus, marinated olives and crusty bread	
Seafood board GF*	£12.50
Whitebait, smoked mackerel, salmon gravlax, king prawns, tartare sauce and crusty bread	

WHY NOT TRY OUR FAMOUS PLANK

Just under a metre of food, consisting of 1x Meat board, 1x Seafood board. £25.00 GF*

Ploughman's V GF*	£10.75
Hawkrige vintage Cheddar or Devon blue cheese with piccalilli, pickled onions, crusty bread and salad	
Huntsman's GF*	£11.50
Ham, piccalilli, pickled onions, bread, salad	

MAIN COURSES & SALADS

Beer battered fish and chips £12.00

Beer battered fish and real chips, mushy peas and tartar sauce

Hand made fish cake £12.25

Served with parsley sauce, poached free range egg and crispy bacon

Goat's cheese tart V £10.25

Served with a side salad

Spicy spaghetti meatballs £11.25

Spicy pork meatballs in a tomato sauce on a bed of spaghetti. Topped with grated parmesan

Tofu steak VE £11.25

Tofu steak marinated in lime, chilli and spring onions on a bed of steamed brown rice. Served with grilled pak choi and a mirin and ginger dressing

Scampi £10.50

Whole tail scampi, real chips, dressed leaves and tartar sauce

Venison sausages £12.50

Served with bubble and squeak and onion gravy

Chicken Caesar salad V* Starter £6.50 Main £9.95

Smoked chicken, Parmesan shavings and croutons on a bed of baby gem lettuce, drizzled with a Caesar dressing

Swiss salad GF Starter £6.95 Main £10.95

Celeriac, sliced onion, Gruyere, cured meat, olive oil

Waldorf salad VE* GF Starter £6.25 Main £9.75

Basil Fawltly's favourite! Celery, apples, walnuts and grapes served with a yogurt dressing

Tuna Niçoise salad Starter £7.75 Main £11.25

Tuna (served pink), olives, French beans, tomatoes new potatoes and a hard-boiled, free range egg

Greek salad VE* Starter £6.25 Main £9.75

Feta, olives, tomatoes and cucumber

STEAKS, BURGERS & RIBS

Rump steak 6oz GF* £9.95

Rump steak 12oz GF* £17.95

Locally sourced steak best served medium rare. Real chips, onion rings, flat mushroom, tomato and watercress

Add peppercorn or blue cheese sauce (GF) £2.00

Or garlic and herb butter (GF) £1.50

Sirloin minute steak GF* £10.50

Served with onion rings, field mushroom, grilled tomato, and watercress

Chargrilled 6oz handmade beef burger £10.00

Served with lettuce and tomato in a brioche bun with real chips and spicy relish

Add cheese £1.00

Add bacon £1.00

Jerk chicken burger GF* £10.95

Served with lettuce and tomato in a brioche bun with real chips and mango mayonnaise

Aubergine and mozzarella stack GF* £10.00

Mozzarella wrapped in aubergine, tomato and polenta, topped with a tomato relish. Served in a brioche bun with lettuce and coleslaw

Ribs GF £11.25

Whole rack of pork ribs, bbq sauce, with real chips and coleslaw

Ribs combo GF £16.95

6oz rump steak, ½ rack of pork ribs, with real chips and coleslaw

Upgrade to sweet potato fries £0.50

Add coleslaw (V) (GF) £1.75

Or a portion of onion rings £3.50

DAILY SPECIALS

Please check the blackboard or separate sheet for our daily specials featuring freshly caught and in-season ingredients.

SUNDAY CARVERY
FROM 12 NOON

CHOICE OF THREE MEATS*
— SERVED ALL DAY —

BOOKING IS ADVISABLE – *SUBJECT TO AVAILABILITY
WE SERVE FROM A SMALLER VERSION OF THIS MENU ON SUNDAYS
PLEASE VISIT WWW.MILLONTHEEXE.CO.UK FOR DETAILS

SIDES

Real chips cooked in beef dripping V*	£3.00
Cheesy real chips cooked in beef dripping V*	£4.50
Sweet potato fries V*	£3.95
Dressed side salad V	£3.50
Garlic bread V	£3.25
Cheesy garlic bread V	£4.50
Seasonal vegetables V	£3.50
Beer battered onion rings V	£3.50
Coleslaw V	£1.75

SERVING TIMES

We are open 7.30am - 11.00pm Monday to Friday & 8.00am - 11.00pm Saturday & 8.00am - 10.30pm Sunday

We serve food all day starting with breakfast and morning coffee/cake with our main menu served 12 noon until 9.00pm

HOME MADE DESSERTS

Cheesecake V	£5.75
Served with clotted cream. <i>Please ask a member of staff for today's choice</i>	
Eton mess V	£5.75
Chocolate brownie V	£5.75
Served with Devonshire clotted cream, Salcombe Dairy ice cream or homemade custard	
Crème brûlée V GF*	£5.75
Sticky toffee pudding V	£5.75
Served with Devonshire clotted cream, Salcombe Dairy ice cream or homemade custard	
Lemon tart V	£5.75
Served with raspberry coulis	
Salcombe Dairy ice cream trio V	£5.75
<i>Please ask a member of staff for today's choices</i>	
Cheeseboard V GF*	£7.50
Cheeseboard to share V GF*	£11.95

SANDWICHES

ALL SERVED WITH DRESSED LEAVES
~ 12 NOON UNTIL 6PM ~

Fish finger	£7.50
Served on granary bread with mushy pea mayonnaise	
Roast beef and horseradish on white bread GF*	£6.50
Cheese and tomato on white bread V GF*	£5.95
Croque Monsieur	£6.25
Our version of this French classic. Ham, Gruyere cheese and béchamel sauce in a toasted sandwich	
Croque Madame	£6.95
As above, but topped with a fried, free range egg	

JACKET POTATOES

ALL SERVED WITH DRESSED LEAVES
~ 12 NOON UNTIL 6PM ~

Plain V GF	£4.75
Cheese V GF	£5.75
Baked beans and cheese V GF	£6.50
Ham and cheese GF	£6.75

CHILDREN'S MEALS

Tomato linguine with garlic bread V	£5.00
Ham salad	£5.00

BUILD YOUR OWN MEAL

Step 1. Choosing from one of the following:
Chicken breast goujons, fish fingers or pork sausages

Step 2. Add...
Mashed potato, new potatoes or real chips

Step 3. And either...
Garden peas or baked beans or salad

ALL
£5.00

ADD A MINI DESSERT FOR £1.75

Choose from chocolate brownie or ice cream

ALLERGEN INFORMATION

If you have any food or drink allergies or intolerances, please speak to a member of our team before placing your order.

Please note our kitchen uses ingredients that may contain the 14 notifiable allergens:

Cereals containing gluten, crustaceans, eggs, fish, peanuts, soya beans, milk, nuts, celery, mustard, sesame, sulphites, lupin and molluscs.

Every effort is made to minimise the risk of cross-contamination of ingredients but this cannot be guaranteed. All fish dishes may contain bones.

Data sheets listing the ingredients of the products we serve are available at the bar. Please ask a member of our team if you would like to see this.

GF Denotes the dish is gluten free

GF* Denotes the dish is available as gluten free, but with some changes

V Denotes the dish is suitable for vegetarians

V* Denotes the dish is suitable for vegetarians, but with some changes

VE Denotes the dish is suitable for vegans

VE* Denotes that the dish is suitable for vegans but with some changes

We have gluten free bread available. Our real chips are finished in beef dripping - vegetarian version available.

FUNCTIONS

The Mill on the Exe offers extremely flexible accommodation across its two floors. With our easy access and ample parking this makes us an ideal venue for both private and business functions.

UPSTAIRS

Upstairs, we have a mix of formal and informal areas and we can easily accommodate small meetings or parties, including; weddings, wakes, private parties and informal business meetings.

DOWNSTAIRS

Downstairs, with its own separate access and bar, we can offer private facilities for up to 75 people for a sit down meal, and up to 110 for a buffet or party.

We have produced a range of hot, cold and finger buffet menus and a sample three-course menu to illustrate what our talented team can produce. We will be happy to discuss your personal requirements.