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. · HOW · TO ORDER FOOD MENU ≋on the ≋

BREAKFAST MENU

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

Cereal and milk (V, GF*)£2.00
Toast and butter with jam or marmalade (V, GF*)£2.25
Croissant, butter, and jam (V)£1.75
Pain au chocolat (V)£1.50
Traditional breakfast£8.95
Two sausages, two rashers of bacon, black pudding, hash brown, flat mushroom, grilled tomato, baked beans, toast and two eggs cooked to your liking. Tea or Americano coffee included.
Vegetarian breakfast (V)£7.95
Two vegetarian sausages, hash brown, flat mushroom, grilled tomato, baked beans, toast and two eggs cooked to your liking. Tea or Americano coffee included.
Breakfast bap£3.95
Two sausages, two vegetarian sausages or two rashers of bacon. Add egg for £1.00
Classic eggs benedict
Avocado, smoked salmon and two poached eggs on toasted sourdough (GF*)£6.95
Buttermilk pancakes£5.95
Two slices of bacon and maple syrup
Buttermilk fruit pancakes (V)£5.95
A selection of seasonal fruit and crème fraiche.
Fruit salad (VE)£3.95
Seasonal marinated fruit.

SERVING TIMES

Porridge (V)£3.95

Choose a topping from, blueberries, bananas, honey, or maple syrup.

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 9.30pm

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.

-SANDWICHES & -JACKET POTATOES

~ SERVED 12 NOON UNTIL 6PM ~

Please select one of the following:

1. Fresh white loaf* 2. Granary loaf* 3. Gluten free bread* 4. Jacket potato

Then choose your filling from the selection below:

Roast beef and horseradish	£8.50
Prawn and crayfish with Marie rose sauce	£9.25
Chicken, avocado and mayonnaise	£7.95
Mature Cheddar cheese and chutney (V)	£7.25
Ham and chutney	£8.00
All served with a salad garnish and *items come with a ho	andful of chips

-WARM SANDWICHES

~ SERVED 12 NOON UNTIL 6PM ~

All served with a salad garnish

3.	
Battered fish goujons in a ciabatta£7.	75
Pulled pork and cheese ciabatta£7	.75
Croque Monsieur£6.	.75
Ham, Gruyere and béchamel on toasted white or granary bread	

PLOUGHMAN'S LUNCH

~ SERVED 12 NOON UNTIL 6PM ~

Ploughman [*]	S	£۱	1	.5	(
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Mature Cheddar cheese, braised ham hock terrine, slice of pork pie, pickles, piccalilli, salad, and granary bread

DAILY SPECIALS

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

NIBBLES & STARTERS 7

Marinated mixed olives (V, VE, GF)£3.50
Garlic ciabatta (V)£3.00 Add cheese £1.00
Wild mushroom garlic ciabatta (V*)£6.00 Parmesan shavings, truffle oil and rocket
Hummus and flat bread (V)£4.50
Homemade soup (V, GF*)
Potted crayfish and crab (GF*)£7.75 Citrus mayonnaise and granary bread
Ham hock terrine (GF*)£6.50 Piccalilli and toasted ciabatta
Caesar salad (GF*)
Macaroni and cheese balls served with rocket (V)£5.95

SHARING BOARDS

Seafood (GF*)£21.00	0
Hot smoked mackerel (served cold), smoked salmon, potted crayfish and crab, smoked crevettes, horseradish cream and granary bread.	
Charcuterie£21.00	0
Cured meats, cornichons, olives, rocket, and shaved Parmesan with granary bread	
Vegetarian (V)£21.00	

Mixed olives, pickles, hummus, flatbread, tomato bruschetta, macaroni and cheese balls

NEW larger size

MAIN COURSES

Fish and chips£12.75
A 10-12oz fillet of cod in real ale batter, served with real chips, mushy peas and tartar sauce.
Cajun chicken burger (GF*)£12.50 Served with red cabbage slaw in a brioche bun with real chips and Cajun mayonnaise. Add pulled pork £2.00
NEW larger size Chargrilled 8oz steak burger (GF*)£12.75 Served in a brioche bun with lettuce and tomato, Cheddar cheese, bacon, real chips, homemade onion rings and spicy relish. Add pulled pork £2.00
Butternut squash, red kidney bean, halloumi, and polenta burger (VGF*)£11.00
Served in a brioche bun with tomato, red cabbage slaw and real chips Add pulled Pork for £2.00
Vegan curry (VE, GF)£11.50 Thai curry with sweet potato, red pepper and coconut with basmati rice
Roast rump of lamb (GF)£17.25 Crushed new potatoes, ratatouille and rosemary jus.
Rump steak (GF)£17.50 10oz steak, real chips, cherry vine tomatoes and grilled field mushroom. Add peppercorn or red wine sauce £2.00
Ribs (GF) £12.95 Whole rack of pork ribs, BBQ sauce, real chips, and red cabbage slaw
Smoked cod linguini£13.95 Chestnut mushrooms, parmesan shavings and rocket
Whole grilled catch of the day (GF)£ see special board New potatoes, tartar sauce and salad.
Not quite fish and chips! (V)£11.95 Real ale battered halloumi served with real chips and mushy peas
Confit duck leg (GF)£14.95 Butternut squash and beetroot risotto, plum sauce, and parsnip crisps.
Corn fed chicken breast£13.95 Potato rosti, French peas and chargrilled lemon with a pancetta, shallot and white wine sauce.
Spiced quinoa and couscous salad (V, VE, GF*)
Caesar salad (GF*)

SIDE ORDERS Real chips (V) £3.00 Add cheese for £1.50 Sweet potato fries (V)£3.95 Homemade beer battered onion rings (V)£3.00 Mixed salad with our house dressing (V, GF)£3.50 Seasonal roast vegetables (V, GF)£3.50 Red cabbage slaw (V, GF)£1.95

CHILDREN'S MEALS

Tomato linguine with garlic ciabatta (V)£	5.00
Ham salad£	5.00

BUILD YOUR OWN MEAL

Step 1. Choosing from one of the following:

Chicken breast goujons, battered fish goujon or pork sausages

Step 2. Add...

Mashed potato, new potatoes or real chips

Step 3. And either...

Garden peas or baked beans or salad



ADD A MINI DESSERT FOR £1.75

Choose from chocolate brownie or ice cream

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HOME MADE-DESSERTS

Bread and butter pudding (V)£6.00 Served with custard or clotted cream
Sticky toffee pudding (V)£6.00 Toffee sauce and vanilla ice cream
Treacle tart (V)£6.00 Served with custard
Double chocolate mousse (V, GF*)£6.00 White chocolate and cardamom, dark chocolate and Grand Marnier, served with a biscotti
Lemon posset (V)£6.00 Served with homemade shortbread and a berry coulis
Fruit pavlova (V GF)£6.00 Served with Chantilly cream
Fresh fruit salad (V, VE* GF)
Selection of Salcombe Dairy ice cream (V) and sorbets (VE)

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	Latte£2.60
Large espresso£2.00	Hot chocolate£2.80
Americano£2.10	Luxury hot chocolate £3.50
Cappuccino£2.60	Whipped cream and marshmallows

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.

Devonshire tea

Classic tec	£1.80
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Classic breakfast or Earl Grey

Herbal tea£1.85 Green, chamomile, super fruit, peppermint or lemon & ginger

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 the dish is suitable for vegans, but with some changes

We have gluten free bread 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.