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Nibbles & Starters

Homemade soup of the day (V, GF*) £6.00
Served with granary bread and butter

Hummus and flatbreads (VE*, V) £6.50
Toasted pumpkin seed and smoked paprika

Halloumi fries (V, GF) £7.95
Served with aioli

Smoked mackerel and horseradish rillettes (GF*) £7.25
With toasted ciabatta and pickled cucumber

Chicken Caesar salad (GF*) £7.50
Topped with crispy bacon, garlic croutons and Parmesan cheese

Main Courses

10-12oz beer battered cod fillet (GF*) £14.00
Chips, tarragon mushy peas, homemade tartare sauce

Vegetarian option with halloumi (GF, V) £12.50
Breaded scampi £13.50

Chips, tarragon mushy peas, homemade tartare sauce

8oz steak burger (GF*) £14.00
Two 4oz patties, bacon and mature Cheddar in a floured bap with tomato relish, onion rings and chips

Crispy katsu chicken burger (GF*) £14.00
Crispy chicken breast, katsu curry sauce, floured bap, coleslaw and chips

8oz rump steak (GF*) £19.95
Served with onion rings, slow roasted tomato and flat mushroom

Cider braised pork belly (GF*) £14.50
Black pudding mash, kale and whole grain mustard gravy

Thai red vegetable curry (V, VE, GF) £13.00
Served with sticky jasmine rice

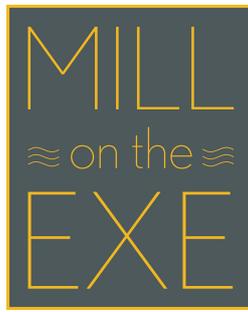
Thai red chicken curry (GF) £14.00
Served with sticky jasmine rice

Roasted Mediterranean vegetable salad (V, VE*, GF) £11.50
Feta, olives and basil oil

Sharing Boards

Ploughman's (GF*) £24.00
Sliced ham, mature Cheddar, Devon blue, pickled onions, cornichons, chutney, grapes, apple, granary bread

Seafood (GF*) £24.00
Smoked salmon, smoked mackerel rillettes, garlic king prawns, crispy whitebait, caviar, prawn cocktail, citrus mayonnaise, granary bread



Sandwiches

Served 12 noon until 5pm

White, granary or gluten free - All served with side salad and chips:

Battered cod goujons with tartare sauce (GF*) £10.95

Toasted bacon, Brie and red onion marmalade (GF*) £10.95

Toasted chicken, chorizo and mozzarella (GF*) £10.95

Sun-blushed tomato, roasted red pepper, hummus and rocket (V, VE*, GF*) £9.50

Mature Cheddar cheese and pickle (V, GF*) £8.00

Roast beef and horseradish mayonnaise (GF*) £9.50

Homemade desserts

Sticky toffee pudding (V) £7.00

Toffee sauce and vanilla ice cream

Dark and white chocolate brownie (V) £7.00

Served with mixed berry compote and vanilla ice cream

Mixed berry Eton mess (V, GF*) £6.50

Meringue, vanilla ice cream and mixed berries

Classic creme brûlée and shortbread (V, GF*) £7.00

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

Serving you safely

Our aim is to minimise the risk to our customers and staff by operating as safely as we can.

Full risk assessments have been carried out and will be constantly reviewed.

You will notice we have made some changes to the way we operate to protect you and our team including but not exclusively: Shorter opening hours, smaller menus, a smaller team to serve you, possible queues and delays, enhanced cleaning protocols.

Please bear with us as we settle into whatever the 'new normal' requires.

Please always observe the current guidance on social distancing, thoroughly wash your hands on arrival and as required during your stay and make use of the sanitiser provided (subject to availability).