

NIBBLES *A little something while you wait...*

CIABATTA BREAD (V) £3.95

Served with oil and balsamic

SHELL ON PRAWNS

1/2 PINT £7.95

PINT £11.95

MARINATED OLIVES (V) £3.95

PICKLED COCKLES £5.95

CORNICHONS (V) £3.50

STARTERS

RIVER EXE CAFÉ MUSSELS ... £9.50

With bread. (see Mussel Bar for options).

COMBO OF DEVON £13.95

CRAB CLAWS With lemon aioli, seaweed tartar and Asian dipping sauce.

DEEP FRIED BABY SQUID £9.95

Served with oyster mayonnaise and sweet chilli sauce.

HAM HOCK & PUY LENTIL..... £8.95

BALANTINE Served with spiced pineapple chutney, pickled cockles and toasted ciabatta.

STEAMED DORSET CLAMS AND SMOKED FISH CHOWDER

In smoked pancetta and fish broth finished with cream and dill. Served with bread.

STARTER £9.50

MAIN COURSE £16.50

LYME BAY SCALLOPS..... £12.95

Baked with coral butter and white port topped with parmesan crumble.

SAUTÉED FOREST..... £8.95

MUSHROOM BRUCHETTA (V)

With asparagus, rocket & truffle oil. *(Vegan)*

GOATS CHEESE MOUSSE (V).... £8.95

Served with pickled beetroot, gingerbread dust, caramelized onion jam, mixed berries and toasted ciabatta.

SMOKED MACKEREL..... £9.50

RILLETTES With horseradish, dill crème fraiche, apple, beetroot & peashoot salad

WE KEEP IT LOCAL, FRESH & TASTING GREAT

We are proud to now have permission from DEFRA to have freshly caught fish delivered to the cafe from local fishermen. We often see our fisherman at work as they pass the cafe & our chef, Chris Dayer, cleverly adapts our Specials Menu to incorporate the local catch.

River Exe Cafe

If you have any dietary requirements or questions regarding any of the ingredients in our dishes then please feel free to ask a member of staff. (V) = Vegetarian

RIVER EXE CAFÉ MUSSEL BAR

As a starter £9.50 or Main course £16.95 Served with bread

1 : CLASSIC MOULES MARINIÈRE

4 : SPANISH CHORIZO AND TOMATO

2 : DEVON CIDER AND SMOKED BACON

5 : THAI GREEN CURRY

3 : FENNEL AND PERNOD

6 : CARIBBEAN CURRY

MAINS

DARTS FARM, DEVON..... £14.95
BEEF BURGER

Topped with cheese & beef tomato served with dressed salad, chips & burger sauce.

CRACKED WHOLE..... £19.95

BRIXHAM CRAB Served with warm Mediterranean potato salad, samphire and lemon aioli.

ROASTED DARTS FARM..... £26.00

SIRLOIN OF BEEF Topped with garlic and herb butter, roasted tomatoes, and mushroom puree served with truffle parmesan frites and watercress apple & avocado salad.

ADD SURF..... £4.95

..... Upgrade to truffle and parmesan frites on your dish for £1

SHARING PLATTERS

ROASTED FISHERMAN'S PLATTER £65.00

Catch of the day, gratin of Brixham brown crab, roasted Lyme Bay Scallops in port with parmesan crumble and moules mariniere. Crevettes, seaweed crusted potatoes and samphire.

RIVER EXE CAFÉ CARIBBEAN SEAFOOD PLATTER £60.00

Roasted Jerk crusted hake head. Fish, crab, chickpea and squash curry. Coconut crusted shrimps with pineapple salsa served with fragrant basmati rice, fried plantain and tomato choka.

RIVER EXE SPANISH PAELLA MIXTA £50.00

Mixed seafood, chorizo and chicken paella. Catalan style spinach and samphire and pine nuts with garlic bread.

NEPTUNE PLATTER £60.00

Upgrade whole crab to lobster when available £80.00

Whole Brixham brown crab, crevettes with lemon aioli, white fish ceviche with lime, shallots and sweet peppers, avocado and Lyme Bay scallop tartar. Dorset clams, warm new potatoes and samphire.

With oysters when available

CHILDRENS MENU

Something for the little ones

FISH AND CHIPS

DEVON BEEF BURGER

Topped with cheese, served with chips.

MARGARITA PIZZA

Cheese and tomato on ciabatta bread with chips.

SEAFOOD PAELLA

ALL £7.95

SIDES *All our delicious sides are vegetarian friendly*

GREEN BEANS WITH..... £3.95
TOASTED ALMONDS

HONEY ROASTED CARROTS... £3.95

TRUFFLE AND..... £4.45
PARMESAN FRITES

SAMPHIRE..... £4.50

SEAWEED CRUSTED..... £3.95
POTATOES

DESSERTS

APPLE TART AU TATIN..... £8.50
Served with vanilla ice cream

SUMMER PUDDING..... £8.50
With Cornish clotted cream & summer berries.

SALTED CARAMEL FUDGE..... £8.50
BROWNIE With vanilla ice cream

RIVER EXE ETON MESS..... £8.50
Served with summer berries

CHILDREN'S SUNDAE..... £4.95

FARMER TOM'S DAIRY..... £3.00
ICE CREAM POTS

LIMONCELLO (50ML)..... £3.95

SWEET GOAT MUSCAT (125ML) £3.95

CHEESE *A selection of delicious local cheeses*

LOCAL CHEESEBOARD..... £12.95

Vulscombe Goats Cheese
Quicke's Cheddar
Local Brie
Dorest Blue Vinney

With a selection of biscuits, seasonal conserve, quince, red onion marmalade and Tribute ale chutney.

WHITE WINE

125ml | 175ml | 250ml | Bottle

- VINA ZIELO MACABEO, SPAIN** £3.50 | £4.60 | £6.30 | £18.50
An attractive dry wine with soft fruits, floral aromas, and a crisp finish.
- MR GOOSE CHARDONNAY, AUSTRALIA** £3.60 | £4.75 | £6.50 | £19.00
An appealing fruit driven wine that has aromas of candied lemon, lime and honeydew melon.
- PINOT GRIGIO IL CAGGIO, ITALY** £3.95 | £5.30 | £7.25 | £21.00
This delicately refreshing dry wine is lemon yellow in colour. Flavours of green apple & citrus are balanced well by aromas of stone fruit.
- LE SERIN, CÔTES DE GASCOGNE, FRANCE** £22.00
Green apple and zingy grapefruit flavours mingle with a touch of honey.
- OUDE KAAP CHENIN BLANC, SOUTH AFRICA** £24.50
A delicious, crisp, fresh wine with an array of tropical fruit flavours.
- MUSCADET FIL DE FER, LOIRE, FRANCE** £24.50
Pale gold with green hints, fine bouquet of white flowers, apple and vanilla. Dry with light, spicy notes.
- HOLMES POINT SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND** £4.60 | £6.40 | £8.80 | £26.00
Fresh, round and lively with flavours of nectarine and other stone fruits, lime and a touch of gooseberry. Leads to a persistent and mineral finish.
- PECORINO CONTESA, ABRUZZO, ITALY** £26.50
Pale yellow, with a remarkably intense nose of citrus fruits with hints of hawthorn & orange blossom.
- PICPOUL DE PINET, FRANCE** £27.00
Surprisingly bright and fresh for a wine produced in such a warm climate, its rather like a fuller body Muscadet with plenty of citrus fruit.
- SHARPHAM DART VALLEY RESERVE, DEVON, ENGLAND (Vegan)** £29.50
Made from the Madeleine Angevine grape and from an excellent vintage. It has delightful spritz, fresh fruit flavours and a vibrant citrus mouthful.
- CHABLIS, DOMAINE BIEVILLE, FRANCE** £37.95
A balanced and delicately supple flinty taste with a lively and lasting fresh finish.

RED WINE

- MARIQUITA MERLOT, CHILE** £3.60 | £4.75 | £6.50 | £18.95
Delightful aromas of rich chocolate, cherry & plum combine with a warm spiciness & soft finish.
- LES VIGNERONS GRENACHE PINOT NOIR, FRANCE** £3.95 | £5.30 | £7.25 | £21.00
A smooth, elegant wine that provides a very attractive style through the combination of two classic varieties.
- LA VACA GORDA MALBEC, ARGENTINA** £25.00
This Malbec is crammed with damson, blackberry & plum flavours, accented by touches of oak toast. Smooth, ripe tannins offer a silky finish.
- RED WINE OF THE YEAR – EXCELLENS CRIANZA RIOJA, MARQUES DE CACERES, SPAIN (Vegan)** £29.00
Intense ruby red colour. Attractive bouquet of raspberries and strawberries with a hint of soft spice from ageing in oak. Rich in the mouth with ripe tannins that highlight its structure and elegance. A wine with character.

ROSÉ WINE

- BUFFALO RIDGE ZINFANDEL ROSÉ, USA** £3.60 | £4.75 | £6.50 | £19.00
Refreshing and easy drinking with a slight sweetness and hint of ripe red fruits.
- PINOT GRIGIO ROSATO IL CAGGIO, ITALY** £3.95 | £5.30 | £7.25 | £21.00
This fruity rosé is deliciously delicate and pale pink in colour. Crisp and refreshing flavours of soft red fruits are complemented by subtle floral aromas.
- PEBBLEBED ORGANIC ROSÉ, TOPSHAM, DEVON, ENGLAND (Vegan)** £22.50
Made from Seyval Blanc and Rondo grapes, this is Pebblebed's flagship with good fruit and a caramel finish.
- CÔTES DE PROVENCE ROSÉ, FRANCE** £27.00
Elegant aromas of red berries and spices, the palate is refined with fresh berry fruit flavours.

PROSECCO AND CHAMPAGNE

- PROSECCO SPUMANTE VISPO ALLEGRO, ITALY** £26.00
Delicately fruity, slightly aromatic bouquet with hints of flowers among which honey & wild apple scents.
- PICCOLO PROSECCO BRUT, ROSÉ OR WHITE, ITALY 200ML** £7.50
- PEBBLEBED ORGANIC ROSÉ SPARKLING BRUT, TOPSHAM, DEVON, ENGLAND (Vegan)** £32.00
Organically grown grapes which are made in the traditional method and left on the lees for two years. Dry with upfront fruit and a good finish.
- FIOR DE CAMPO ORGANIC PROSECCO SPUMANTE, ITALY (Vegan)** £32.00
A fresh, fragrant, organic Prosecco with aromas of green fruits, elderflower and honeysuckle with an attractive finish.
- PERRIER-JOUET GRAND BRUT CHAMPAGNE (NV), FRANCE (Vegan)** £55.00
A friendly & open style with a refreshing ripeness to the soft, apple fruit and a zesty mousse.

We have excellent organic and vegan wines available in red, white and rosé, please ask a member of staff for details

COFFEE

- Americano £2.40
- Capuccino £2.80
- Latte £2.80
- Flat White £2.80
- Double Espresso £2.45

LIQUEUR COFFEE

- Irish Cream (Baileys) £5.50
- Irish (Jamesons) £5.50
- Pirate (Sailor Jerry) £5.50
- Calypso (Tia Maria) £5.50
- French (Courvoisier) £5.50
- Italian Classico (Amaretto) £5.50

BEER & CIDER

- Yellow Hammer Devon Real Ale, draught 4.2% £2.30 | £4.50
- Devonian Craft Lager, Bishopsteignton 4.1% £2.30 | £4.50
- Tribute Ale, Cornwall 4.2%, 500ml £5.10
- Peroni Nastro Azzuro, Italy 5.1% 330ml £3.95
- Ernie Boy's Scrumpy Cider 5.5% £2.25 | £4.40
- St. George's Devon Sweet Cider 4.7% 500ml £5.60
- Dragon Tears Cider 4.7% 500ml £5.60
- Annings Elderflower & Cucumber Cider 4.0% 500ml £5.10
- Annings Strawberry and Lyme Cider 4.0% 500ml £5.10

SOFT DRINKS

- Cola £1.95 | £3.00
- Diet Cola £1.95 | £3.00
- Lemonade £1.95 | £3.00
- Luscombe Hot Ginger Beer *Organic* £3.80
- Luscombe Strawberry Crush *Organic* £3.80
- Luscombe Wild Elderflower Bubbly £3.80
- Luscombe Blueberry Crush *Organic* £3.80
- Luscombe Sicilian Lemonade *Organic* £3.80
- Frobishers Orange Juice £3.10
- Frobishers Apple Juice £3.10
- Tarka Water 330ml/750ml £2.00/£3.00

SPIRITS

LOCAL GIN

- Salcombe Gin £4.00
- Plymouth Gin £3.80
- Copper Frog, Exmouth Gin £4.00
- Wicked Wolf, Exmoor Gin £3.80
- El Bhteen Strawberry, Somerset £4.00

OTHER GIN

- Bombay Sapphire Gin £3.20
- Quick Gin £3.20

VODKA

- Finlandia Vodka £3.20
- Black Cow, Dorset Vodka £3.30
- Grey Goose Vodka £4.00

RUM

- Sailor Jerry Spiced Rum £3.20
- Bacardi Carta Blanca £3.20
- Mount Gay Golden Rum £3.50

WHISKEY

- Famous Grouse £3.20
- Jamesons £3.30
- Jack Daniels £3.50
- Glenfiddich £4.20
- Haig Club Beckham Whisky £4.30

OTHERS

- Amaretto Saliza Bepe Tosolini £3.30
- Tia Maria £3.30
- Courvoisier VS Cognac £3.50
- Baileys (50ml) £4.00
- Taylor's Port (50ml) £4.00
- Pimms & Lemonade £5.50
- Luscombe Mixers £2.00

OTHERS

- Hot Chocolate £3.00
- Hot Chocolate + Cream & Marshmallows £3.75
- Tea £2.00
- Herbal Tea £2.20