# NIBBLES A little something while you wait...

SOURDOUGH BREAD (V) ......£3.95

Served with oil and balsamic

PICKLED COCKLES ...... £5.95

FISH CRISPS.....£3.95

# STARTERS

SEAFOOD SHARING ...... £36.00

DELI BOARD Shell on Prawns, aioli, devon crab with seaweed tartar sauce, asian dipping sauce, smoked makerel rillettes, apple beetroot and peashoot salad, pickled cockles, deep fried baby squid with oyster mayo and sweet chilli dipping sauce, served with sourdough bread and fish crisps.

RIVER EXE CAFÉ MUSSELS ... £9.50

With bread. (see Mussel Bar for options).

CHILLED CUCUMBER & ......£13.95
HORSERADISH GAZPACHO With

Devon crab salad and pickled white radish.

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 sourdough.

# 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 DAWLISH............... £8.95 FOREST MUSHROOM BRUCHETTA

With asparagus, rocket & truffle oil. (Vegan)

VULSCOMBE GOATS ...... £8.95 CHEESE MOUSSE (V)

Served with pickled beetroot, gingerbread crumb, Otter Vale chutney, mixed berries and toasted sourdough.

SMOKED MACKEREL.....£9.50

**RILLETTES** With horseradish, dill créme fraiche, apple, beetroot & peashoot salad

# Piver 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 MARINIERE

4 • SPANISH CHORIZO AND TOMATO

2 • DEVON CIDER AND SMOKED BACON

5 • THAI GREEN CURRY

3 · FENNEL AND PERNOD

• CARIBBEAN
• CURRY

# MAINS

#### DEVON BEEF BURGER ......£14.95

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 SIRLOIN .....£26.00 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

#### BEER BATTER FISH .....£15.50

Served with chips, mushy peas and tartar sauce. *GF if requested*.

ADD CURRY SAUCE..... £2.00

#### ROASTED BUTTERNUT ...... £14.95 SQUASH (V)

Stuffed with smoked Tuscan bean chilli and samphire served with fragrant basmati rice.

#### RIVER EXE CAFÉ.....£14.95 VEGGIE BURGER (V)

Topped with avocado and goats cheese, served with dressed salad, chips and Otter Vale Chutney.

#### CARIBBEAN CHANA,.....£15.50 SPINACH & SQUASH CURRY

Served with plantain, pineapple salsa, toasted coconut and rice. (Vegan)

### ..... 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, Chana 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, pine nut and samphire salad 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 £8.95

#### **DEVON BEEF BURGER £8.95**

Topped with cheese, served with chips.

#### MARGARITA PIZZA £8.95

Cheese and tomato on ciabatta bread with chips.

**SEAFOOD PAELLA £8.95** 

# RIVER EXE PIRATES PLATTER £9.95

Fish Goujons, shell on prawns , fried baby squid served with a trio of dips and samphire.

SIDES

All our delicious sides are vegetarian friendly

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

HONEY ROASTED CARROTS... £3.95

TRUFFLE AND ...... £4.45

SAMPHIRE......£4.50

SEAWEED CRUSTED ...... £3.95

POTATOES

# **DESSERTS**

**PARMESAN FRITES** 

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** GF 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

BRISA LATE HARVEST MOSCATEL LIMARI VALLEY, CHILE (125ML).. £3.95

CHEESE A selection of delicious local cheeses

#### LOCAL CHEESEBOARD......£12.95

Vulscombe Goats Cheese, Quicke's Cheddar, Local Brie, & Dorset Blue Vinney Served with a selection of biscuits, Otter Vale chutney and Quince Jelly.

#### 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.

We hope you enjoy your visit and welcome any comments you have concerning our food and drink. Menu descriptions may not list every individual ingredient - if you are concerned about the presence of allergens in our food, please ask a member of our team for assistance when choosing your meal. The menu is subject to availability. We may occasionally sell out of popular products, if we do we will do our very best to offer you the nearest alternative. We will endeavour to serve your meal quickly, but all food is cooked fresh to order and so may take a little longer to prepare. All prices are in GBP and include VAT at the prevailing rate.

WHITE WINE	125ml   175ml   250ml   Bottle	BEER & CIDER	
1. LES AMBASSADEURS SAUVIGNON BLANC, SOUTH OF FRANCE (Vegetarian) £3.40   £4.60   £6.40   £18.50		Yellow Hammer Devon Real Ale, draught 4.2%£2.30   £4.50	
A soft and gentle Sauvignon with ripe fruits and a fresh dry finish.  2. MR GOOSE CHARDONNAY, AUSTRALIA (Vegan)		Devonian Craft Lager, Bishopsteignton 4.1%	
An appealing fruit driven wine that has aromas of candied lemon, lime and honeydew melon.		Peroni Nastro Azzuro, Italy <b>5.1%</b> 330ml	
3. PINOT GRIGIO IL CAGGIO, ITALY		Winkleighs Poundhouse Cider <b>4.5%</b> Annings Elderflower & Cucumber Cider <b>4.0%</b>	•
4. LE SERIN, CÔTES DE GASCOGNE, FRANCE		Annings Strawberry and Lyme Cider <b>4.0%</b> 500	
Green apple and zingy grapefruit flavours mingle with a touch of honey.  5. OUDE KAAP CHENIN BLANC, SOUTH AFRICA (Vegan)		Annings Grapefruit and Pineapple Cider 4.0%	500ml <b>£5.10</b>
A delicious, crisp, fresh wine with an array of tropical fruit flavours.	£24.50	SOFT DRINKS	
Pale gold with green hints, fine bouquet of white flowers, apple and var		SOLI DRINKS	
	GH, NEW ZEALAND £4.70   £6.40   £8.80   £26.00	Cola	£1.95   £3.00
Fresh, round and lively with flavours of nectarine and other stone fruits,	lime and a touch of gooseberry.	Diet Cola	•
Leads to a persistent and mineral finish.  8. HEN PECKED PICPOUL DE PINET, LANGUEDOC, ERA	ANCE£27.00	Lemonade  Luscombe Hot Ginger Beer Organic	
Suprisingly bright and fresh for a wine produced in such a warm climate, it's rather like a fuller bodied Muscadet with plenty of citrusy fruit.		Luscombe St Clements Organic	
9. SHARPHAM DART VALLEY RESERVE, DEVON, ENGLAND (Vegan)£29.50		Luscombe Strawberry Crush Organic	
Made from the Madeleine Angevine grape and from an excellent vintage. It has delightful spritz, fresh fruit flavours and a vibrant citrus mouthful.		Luscombe Wild Elderflower Bubbly	
IO. ALBARINO NOELIA BEBELIA, SPAIN ORGANIC (Vegan)		Luscombe Blueberry Crush Organic	
II. CHABLIS, DOMAINE BIEVILLE, FRANCE		Luscombe Sicilian Lemonade <i>Organic</i>	
A balanced and delicately supple flinty taste with a lively and lasting fresh finish.		Frobishers Apple Juice	
		Tarka Water 330ml/750ml	£2.00/£3.00
RED WINE		SPIRITS	
	£3.50   £4.75   £6.60   £19.00		
Delightful aromas of rich chocolate, cherry & plum combine with a warm spiciness & soft finish.		LOCAL GIN	
13. LES VIGNERONS GRENACHE PINOT NOIR, FRANCE		Salcombe Gin	
A smooth, elegant wine that provides a very attractive style through the combination of two classic varietals.  14. DON PLACERO RIOJA JOVEN, SPAIN.  £25.00		Plymouth Gin	
Easy going Tempranillo with soft damson fruit and delicate tannins.		Wicked Wolf, Exmoor Gin	
15. LA VACA GORDA MALBEC, ARGENTINA£27.00		E18hteen Strawberry, Somerset Gin	£4.00
Medium bodied with good concentration and length. A pinch of fruit	t, spice flavours and persistent finish.	Lyme Bay Pink Grapefruit Gin	
		Whitley Neill Rhubarb and Ginger Gin	£4.00
ROSÉ WINE		OTHER GIN  Quick Gin	(2.20
16. BUFFALO RIDGE ZINFANDEL ROSÉ, USA (Vegetarian)£3.60   £4.75   £6.50   £19.00		Bombay Sapphire Gin	
Refreshing and easy drinking with a slight sweetness and hint of ripe			
	Vegan)	VODKA	
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.		Absolut Vodka Black Cow, Dorset Vodka	
18. PEBBLEBED ORGANIC ROSÉ, TOPSHAM, DEVON, ENGLAND (Vegan)		Grey Goose Vodka	
Made from Seyval Blanc and Rondo grapes, this is Pebblebed's flagshi	p with good fruit and a caramel finish.	,	
	NCE£27.00	RUM	
Elegant aromas of red berries and spices, the palate is refined with fresh berry fruit flavours.		Sailor Jerry Spiced Rum	
20. CHATEAU COULON ROSE, FAMILLE FABRES, CORBIERES, FRANCE ORGANIC (Vegan)		Bacardi Carta Blanca	
finish is dry, complex, and full of fruit.	warded of between medicing white peach a spiced charmes, the long	Floant Cay Colden Nam	23.30
		WHISKEY	
PROSECCO AND CHAMPAGNE		Famous Grouse	
I ROSECCO AND CHAMI	AUNE	Jamesons	
21. PROSECCO SPUMANTE VISPO ALLEGRO, ITALY (Vegan)£26.00		Jack Daniels.  Glenfiddich	
Delicately fruity, slightly aromatic bouquet with hints of flowers among which honey & wild apple scents.			
22. PICCOLO PROSECCO BRUT, ROSÉ OR WHITE, ITALY 200ML (Vegan)£7.50		OTHERS	
23. PEBBLEBED ORGANIC ROSÉ SPARKLING BRUT, TOPSHAM, DEVON, ENGLAND (Vegan)		Amaretto Saliza Bepe Tosolini	
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.  24. LAURENT PERRIER LA CUVEE CHAMPAGNE (NV) FRANCE (Vegan)		Tia Maria CourvoisierVS Cognac	
Perfectly balanced. a soft mouthfeel belies the strong structure of the wine. Finishes clean yet delicately lingers.		Baileys (50ml)	
	· -	Taylor's Port (50ml)	
		Apple Pie Moonshine, Exeter Distillery	
We have excellent organic and vegan wines available in red, white and re		Pimms & Lemonade Luscombe Mixers	
COFFEE	LIQUEUR COFFEE	OTHERS	
			(3.00
Americano         £2.40           Capuccino         £2.80	Irish Cream (Baileys)       £5.50         Irish (Jamesons)       £5.50	Hot Chocolate + Cream & Marshmallows	
Latte	Pirate (Sailor Jerry) £5.50	Tea	
Flat White	Calypso (Tia Maria) £5.50	Herbal Tea	£2.20
Double Espresso £2.45	French (Courvoisier) £5.50		
	Italian Classico (Amaretto) £5.50		