

THE EXETER INN

liveners & sharpeners

Neck Oil Beavertown	Bolney English Sparkling	Amfissa, Kalamata, Nocellara olives (ve) £3.5
Guest Cask Ale	Rhubarb Gin Spritz	Padron peppers (ve) £4

bar snacks & sharers

Southern-fried king prawns, honey & lemon mayonnaise	£8
Croquettes ~ Katsu (ve), Chicken Kiev / roulette	£7.5/£11.5
Southern-fried chicken, garlic mayonnaise	£7
Crispy pork belly bites, spiced apple sauce	£5.5
Scotch egg, beetroot piccalilli	£5.5
Baked Camembert, apricots, chilli, walnuts, warm sourdough (v)	£13.5

starters

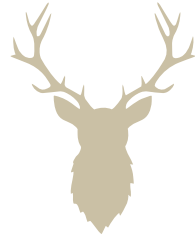
Tomato Panzanella salad (ve)	£7
Asparagus, crispy egg, hollandaise (v)	£8.5
Toasted Devon crab rarebit	£8.5
Kiln-smoked salmon, lemon, capers, warm sourdough	£8.5
Sticky beef salad, ginger, sesame, chilli, garlic	£8/£13
Wild mushroom arancini, truffle mayonnaise (v)	£7

mains

Double burger, pulled beef, bacon, smoked cheddar, pickles, skinny fries	£13.5
Asparagus, pea & spinach risotto, lemon, parsley (v)	£15
Pan-fried trout, garlic prawns, buttered greens, sautéed potatoes	£15
Beer-battered cod, minted mushy peas, tartare sauce, skin-on-chips	£14
Grass-fed, dry-aged sirloin, garlic & parsley butter, Bloody Mary tomato, Padron peppers, skin-on-chips	£24

sides & sauces

Sweet potato fries £4.5 | Skin-on-chips £3.5 | Skinny fries £3.5 | Hassleback potatoes £5 | Heritage tomato salad £4
Samphire & peas £3.5 | Green beans & Parmesan £4 | Mac & rarebit £8 | Padron peppers £4
Pepper sauce £2.5 | Stilton & garlic sauce £2.5



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puddings

Apple & blackberry flapjack crumble, custard (v)	£6
Chocolate fudge brownie, fresh berries, Jude's vanilla ice cream (v)	£6.5
Morello cherry sundae, Crunchie, popping candy (v)	£7
Proper sticky toffee pudding, Jude's vanilla ice cream (v)	£6.5
Dairy-free cherry sundae, coconut ice cream, Belgian waffle (ve)	£7

cheese

Cheese plate, biscuits, honey, walnuts (v)	£9
British cheeseboard for two or more - six of the finest, biscuits, figs, chutney (v)	£19
Glass of Graham's 10 Year Old Tawny Port	£4.2

after dinner drinks

Espresso Martini
Old Fashioned
Negroni
Dark & Stormy
Pornstar Martini
Whiskey Sour

whisky

Arran 10 Year Old
Auchentoshan American Oak
Dalmore 12 Year Old
Glenfiddich Malt
Lagavulin 16 Year Old Malt
Laphroaig 10 Year Old

tea & coffee

Brew Tea Co.
English Breakfast, Earl Grey, Apple & Blackberry, Moroccan Mint, Decaf
Cotswold Coffee Company
Cappuccino, Espresso, Macchiato, Latte, Flat White, Americano

our butchers

We work with Aubrey Allen, a third-generation family butchers, and their network of local farmers to bring you the cleanest, greenest produce from the best areas of the UK. By its very nature, the dedication to sourcing the best quality meat inevitably results in the produce being ethically reared, sustainable and fully traceable from farm to fork.

Our beef is sustainable, grass-fed and sourced from the best beef cattle in the British Isles and our lamb is reared in herb-filled, coastal pastures in the South West.

Scan me for allergens guide, speak to a member of the team or
visit: <https://links.digitalpubs.co.uk/680313>

(v) vegetarian (ve) vegan

