



Motley Cru Bar & Grill

OCTOBER SEASONAL MENU

Nibbles

Pitted olives (VG, GF)	£6	Battered whitebait	£7
Marinated Pitted Olives soaked in Extra Virgin Olive Oil.		Homemade Tartare Sauce	
Homemade bread (V, VG)	£6	Crispy brie (V)	£7.25
Balsamic vinegar de Modena & Extra Virgin Olive oil		Delicious Devon Brie with homemade chilli jam	
Chicken goujons	£7.25		
Truffle mayonnaise			

Starters

Goats Cheese Mousse (VE, GF)	£11	Smoked Duck (GF)	£14
Beetroot, Quince		Celeriac Remoulade, Spiced Pear, Crispy Duck Skin	
Soup of the day (V, GFA)	£10	Pan Fried Coley (GF)	£12
Homemade soup, served with fresh bread		Garlic and Herb Gnocchi, Pheasant Tales Veloute	

Mains

Crispy Cajun Chicken Burger	£22	Seasonal Motley Cru Deli Feast Platter (Minimum 2 people)	£31.50 per person
Chilli Mayonnaise, Fries & Salad		Our famous platters of Artisan cheeses, Charcuterie, Scotch Eggs, Quiche, Sausage Rolls, Tomatoes, Olives, Grapes, Figs & Crackers (Vegetarian and GF Version Available)	
Gilt Head Bream (GF)	£26		
Herb Crushed Potatoes, Creamed Leeks, Dill Oil			
Roast Butternut Squash Risotto (V, VGA, GF)	£21	Whole Roasted Brill (GF)	£28
Pumpkin Seeds, Blue Cheese		Herb and Butter New Potatoes, Seasonal Vegetables, Brown Shrimp Butter	
Venison Loin (GF)	£30		
Dauphinoise Potato, Parsnip, Cavolo Nero, Blackberries			

Sides

Rosemary salted fries (VG, GF)	£6	New potatoes	£6
		Melted butter and fresh herbs (V, VGA, GF)	
Rosemary salted fries with Parmesan & Truffle (V, GF)	£7	Mixed Salad	£6.5
		Tenderstem Broccoli, Toasted Almonds	£6.5
Seasonal Vegetables	£7		



OCTOBER DESSERTS

£13.25

SPICED CHOCOLATE GANACHE

HONEYCOMB, ORANGE MERINGUE, COFFEE ICE
CREAM

CARAMELISED BROWN SUGAR TART

RUM COMPRESSED APPLE, BLACKBERRY GEL,
PEAR SORBET

WALNUT CAKE

RED WINE POACHED PEAR, AERATED WHITE
CHOCOLATE, MASCARPONE CREAM, ORANGE &
CARROT GEL



MOTLEY CRU CHEESE BOARD £15.95

(GFA)

A SELECTION OF LOCAL CHEESES WITH, ARTISAN
CRACKERS AND CHUTNEY