



# Motley Cru Bar & Grill

## FESTIVE MENU

### Nibbles

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



### Starters

|                                          |        |                                               |     |
|------------------------------------------|--------|-----------------------------------------------|-----|
| <b>Soup of the day (V)</b>               | £10    | <b>Grape Escape Moule Mariniere (GF)</b>      | £11 |
| Homemade soup, served with fresh bread   |        | With fresh herbs and Homemade Bread           |     |
| <b>Rack of Lamb(GF)</b>                  | £14.50 | <b>Ham Hock Terrine</b>                       | £14 |
| with Lamb Faggot and Jerusalem Artichoke |        | served with Piccalilli and Silver skin onions |     |



### Mains

|                                                                                                                                                                                          |                    |                                                                                 |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|---------------------------------------------------------------------------------|-----|
| <b>Motley Cru</b>                                                                                                                                                                        | £32 per person     | <b>Oven Roast Duck Breast</b>                                                   | £33 |
| <b>Festive Feast Platter</b>                                                                                                                                                             | £21 Single Portion | Served with Duck Leg Croquette, Roasted Carrot & a red wine Jus                 |     |
| Turkey Parcel, Roast Sirloin of Beef and Chicken Supreme served with Roast Potatoes, Seasonal Veg, Cauliflower Cheese, Red Cabbage, Yorkshire Pudding, Pigs in Blankets and a rich Gravy |                    | <b>Camembert au Calvados</b>                                                    | £17 |
|                                                                                                                                                                                          |                    | With Homemade Bread, Potatoes and Pigs in Blankets for dipping.                 |     |
| <b>Nut Roast</b>                                                                                                                                                                         | £21                | <b>Pan Roasted Hake (GF)</b>                                                    | £25 |
| served with Roast Potatoes, Seasonal Veg, Cauliflower Cheese, Red Cabbage and rich Gravy                                                                                                 |                    | served with Salsify, Kale, Butter Beans and Mussels                             |     |
| <b>Motley Venison Burger</b>                                                                                                                                                             | £22                | <b>Pan Fried Chicken Supreme</b>                                                | £27 |
| with Blue Cheese, Crispy Bacon, Red Slaw, Gherkins & Lettuce & Rosemary Salted Fries                                                                                                     |                    | served with Jerusalem Artichoke Fondant, Braised Red cabbage and a Red wine jus |     |
| <b>Motley Cru</b>                                                                                                                                                                        | £32 per person     | <b>Grape Escape Moule Mariniere (GF)</b>                                        | £22 |
| <b>Deli Feast Platter</b>                                                                                                                                                                |                    | With fresh herbs and Homemade Bread                                             |     |
| A seasonal twist on our famously, fabulous platters, with Cured meats, Cheeses, Scotch Eggs, Quiches, Fruits & more!                                                                     |                    |                                                                                 |     |



### Sides

|                                                                  |      |                                             |      |
|------------------------------------------------------------------|------|---------------------------------------------|------|
| <b>Rosemary salted fries (VG, GF)</b>                            | £6   | <b>Roast Potatoes</b>                       | £6   |
| <b>Rosemary salted fries with Parmesan &amp; Truffle (V, GF)</b> | £7   | <b>Tenderstem Broccoli, Toasted Almonds</b> | £6.5 |
| <b>Cauliflower Cheese</b>                                        | £6.5 |                                             |      |



*Motley Cru Bar & Grill*  
**FESTIVE MENU**  
**DESSERTS**

£13.25

**WHISKEY BREAD & BUTTER  
PUDDING**

ORANGE MARMALADE ICE-CREAM. VANILLA CRÈME  
ANGLAISE & SPICED SOAKED CRANBERRIES

**BLOOD ORANGE MOUSSE**

GINGER BREAD BISCUITS. MERINGUE DROPS. QUINCE  
FRUIT CAVIAR. RHUBARB SORBET

**DARK CHOCOLATE NEMESIS**

TOASTED HAZELNUTS. CLEMENTINE GEL WITH A  
SALTED CARAMEL & POPCORN ICE-CREAM

**MOTLEY CRU CHEESE BOARD £15.95**

**(GFA)**

A SELECTION OF LOCAL CHEESES WITH. ARTISAN  
CRACKERS AND CHUTNEY

