



Motley Cru Bar & Grill

# LUNCH MENU

## Small/ Sharing plates

Pick 3 for £18.50 or 5 for £30

Pitted mixed olives (VG, GF) A marinated selection of Greek Kalamata & Green Pitted Colossal Olives soaked in Extra Virgin Olive Oil.	6	Confit chicken leg Terrine (GF) Served with a delicious homemade Bacon Jam	7
Homemade Crusty bread (V) (VG) With balsamic vinegar de Modena & Extra Virgin Olive oil	6	Battered whitebait Served with homemade Tartare Sauce & Sicilian Lemon wedge.	6.75
Chicken goujons served with a Truffle mayonnaise	6.75	Homemade Arancini (V) (ask for current flavour) Made with our own Lemongino gin dip	7
Pan fried mackerel (GF) Fresh sauce veirge and crispy capers	7	Crispy brie (V) Delicious Devon Brie in a Crispy Panko crumb served with homemade chilli jam	6.75



## Mains

Motley Mont Blanc Burger Melted Cheese, Crispy Bacon, Fried onions, Homemade Bacon jam & Crispy Lettuce with Rosemary Salted Fries	22	Motley Cru Deli Feast Platter (Minimum 2 people) Our famous platters of Artisan cheeses, Charcuterie, Scotch Eggs, Savoury Tarts, Tomatoes, Olives, Grapes, Figs, Crackers & Nuts (Vegetarian and GF Version Available)	29.95pp
Steak Extravaganza (GF) Succulent Rump steak served with Roasted New Potatoes, Creamy Burratina, Tomatoes on the Vine and Béarnaise Sauce	32	Baked Camembert (V, GFA) Drizzled with honey, garlic and garden rosemary, with bread to dunk	16
Risotto of the day (V, VGA, GF) Ask us for todays special	21	Soup of the day (V) Homemade soup, served with fresh bread	10.95



## Sides

Rosemary salted fries (VG, GF)	6	New potatoes with melted butter and fresh herbs (V, VGA, GF)	6
Rosemary salted fries, with Parmesan & Truffle (V, GF)	7	Rocket and couscous salad (VG, GFA)	6.5

(V) - Vegetarian (VG) - Vegan (VGA) - Vegan Available (GF) - Gluten Free (GFA) - Gluten Free Available



*Motley Cru Bar & Grill*

# SEASONAL SPECIALS SAMPLE MENU

*Using the finest ingredients, grown here  
on the estate or sourced locally*

## Moules Mariniere (GFA) £19

Local Mussels in a Kenton White wine and Garden Herb Sauce, served  
with Homemade Crusty Bread

## Confit Leg of Duck (GF) £24.95

Finest Creedy Carver duck leg served with Fondant Potato, Kenton Cavolo  
Nero and a Rich Red Wine Jus

## Motley Cru Caesar Salad (GFA) £18

Shredded Chicken, Crispy bacon, Fresh Garden Lettuce, Homemade  
Croutons and Traditional Caesar Dressing

## Burratina Salad (V, GFA) £18

Sun-blushed Tomatoes, Cous Cous, Mixed Leaves and a  
Nettle & Ginger dressing

## Lemon Sole (GF) £24.95

Whole Sole (on the Bone) Roasted with Kenton herbs served with  
Buttered New Potatoes & Tenderstem Broccoli



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**BREAKFAST**

**Motley Cru Breakfast Feast Platter For Two £32**

Sausages, Fried Eggs, Bacon, Wild Mushrooms, Hogs  
Pudding, Black Pudding, Tomatoes on the vine and Toast  
(Available as Single Breakfast £15.95)

**Mushrooms on Toast (V, VGA) £14.95**

In a delicious cream and herb sauce (Add an Egg for £1)

**Avocado (V, VGA) or Smoked Salmon on Toast**

**£13.50/£14.95**

Served with Cherry Tomatoes on the Vine and Poached Egg

**Eggs How you like them (V,GFA)...£6.95**

Poached, Fried or Scrambled on Homemade Bread  
(Add any item for £2)

**Croissant (V) £4**

Freshly Baked Croissant served with Butter & Preserve



*Motley Cru Bar & Grill*  
**DESSERTS**

**Motley Tiramisu £9.95**

An Italian Classic made with our locally sourced  
Clan Roastery Espresso

**Sicilian Lemon Tart £9.95**

Delicate Lemon Tart served with a torched  
meringue

**Dark Chocolate Fondant £9.95**

Served with homemade Pistachio Ice Cream and  
Chocolate Soil