



Motley Cru Bar & Grill

SEASONAL MENU

Nibbles

Starters

Mains

Sides

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

Set Menu - 2 Courses £26 - 3 Courses £34
(Dishes available on set menu marked with an *)

Roast Local Quail	£15.50	Ham Hock Terrine (GFA) *	£9
Crispy Quail Egg, Parmesan Polenta, Celery		served with Piccalilli and Silver skin onions	
Soup of the day (V, GFA) *	£8.50	Pan Fried Red Mullet	£15
Homemade soup, served with fresh bread		Crab Ravioli, Chilli and Tomato, Samphire	
Braised Ox Cheek (GF)	£33	Seasonal Motley Cru Deli Feast £31.50 per Platter (Minimum 2 people) person	
Brussel Sprout, Bacon & Chestnut, Carrot & Swede and a Celery Fondant		Our famous platters of Artisan cheeses, Charcuterie, Scotch Eggs, Quiche, Sausage Rolls, Tomatoes, Olives, Grapes, Figs & Crackers (Vegetarian and GF Version Available)	
Goats Cheese Beignet (V) *	£19	Pork Tenderloin (GF) *	£19
Balsamic Roasted Beetroot, Pickled Cauliflower		Caramelised Shallot, Garlic Pomme Anna, Fine Beans, Red Wine Jus	
Pollock (GF) *	£24		
Saffron Poached Potatoes, Braised Baby Fennel, Turnip, Lobster Bisque, Kale			

Rosemary salted fries (VG, GF)	£6	New potatoes (GF, VGA)	£6
		Melted butter and fresh herbs	
Parmesan & Truffle Fries (V, GF)	£7	Mixed Salad (VG, GF)	£6.5
Seasonal Vegetables (GF, VGA)	£7	Fine Beans & Shallots (VGA, GF)	£6.5

THURSDAY STEAK MENU

STEAK PRICE INCLUDES CHOICE OF ONE SIDE AND SAUCE

STEAK

RUMP 8OZ £22.50

RIBEYE 8OZ £27

FILLET 6OZ £34



SIDES

FRIES £6

(UPGRADE TO TRUFFLE & PARMESAN £1)

ONION RINGS £6

NEW POTATOES £6

SAUTEED POTATOES £6.50

FINE BEANS & SHALLOTS £6.50

MIXED SALAD £6.50

SEASONAL VEGETABLES £7

SAUCES

RED WINE JUS

PEPPERCORN

BERNAISE





DESSERTS

RED VELVET SPONGE £12.50

MASCARPONE CREMEUX, CANDIED ORANGE & RASPBERRY GEL

DULCE DE LECHE PANNA COTTA £11.50 *

PISTACHIO BISCOTTI & RHUBARB SORBET

SPICED APPLE & FRANGIPANE PITHIVIER £11.50 *

HOMEMADE VANILLA ICECREAM

PETIT FOURS £7.50

CHEFS SELECTION OF MINIATURE TREATS - PERFECT
ALONGSIDE A COFFEE

CHEESE BOARD £15.95

SELECTION OF CHEESES SERVED WITH CRACKERS, CHUTNEY &
GRAPES

WHY NOT ADD A GLASS OF PORT!