

# M A R G O U X

## Evening Menu

2 Courses £28 // 3 Courses £35

### --- Nibbles ---

Bredshed Sourdough/ Balsamic / Olive oil (DF/GF\*) £4 // Lemon & Chilli Olives (GF/DF) £4 // Hummus / Crispy tortilla (DF/GF\*) £4

### --- Aperitif ---

**French 75 £14.5**  
Veuve Clicquot Champagne – Mermaid Pink - Lemon

**Gin or Vodka Martini £10**  
Twist: Wet/Dry/Dirty

**Strawberry Sangria £11.5**  
Whispering Angel – Cointreau – Strawberry

### --- Starters ---

#### Cashew Cream (VE\*)

Curry marinated heritage tomatoes / roasted sunflower seeds

#### Crispy Squid (DF/GF\*)

Harissa mayo / Spring onions / Pickled chilli

#### Salmon Pastrami (GF\*/DF\*)

Crema fraiche / Pickled fennel / Rye crackers

#### Duck Liver Parfait "Brulee"

Seasonal pickled fruit / Chargrilled sourdough

#### Miso Caramel Locally Reared Pork Belly (DF\*)

Apple / Celeriac remoulade

### --- Mains ---

#### Courgette & Broad Bean Risotto (GF/VE\*)

Watercress pesto / Goat's cheese / Hazelnuts

#### Pea & Mint Ravioli (V)

Gem lettuce / Confit onion / Salted lemon dressing / Pine nuts

#### Baked Hake (GF/DF\*)

Cider / Mussel sauce / Hash brown / Braised leeks

#### Roasted Monkfish Tail

Chilli & garlic hollandaise / Grilled broccoli

#### Korean BBQ Ox Cheek (GF)

Hispi cabbage / Crispy noodle / Shitake ketchup

#### Butter Roasted Chicken Breast (GF/DF\*)

Smoked bacon mash / Peas / Confit onions / Grilled lettuce / Lemon butter sauce

### -- Steaks --

*All our steaks are locally sourced from local butchers*

#### 10oz Ribeye / 7oz Fillet

*£12.5 Supplement*

Watercress salad / Skin on fries / Choice of sauce

**Sauces: Peppercorn OR Bearnaise**

#### To Share for Two

**500g Treacle Cured Chateaubriand**

*£20 supplement per person*

Watercress salad / Onions rings / Roasted bone marrow /  
Sticky ox cheek / Parmesan & truffle fries / Peppercorn & bearnaise

### -- Sides --

#### Skin on Fries £4 (GF/DF)

House Salad / Red wine vinaigrette / parmesan £4 (DF\*/GF)

**Truffle Parmesan Fries £6**

#### Grilled Tenderstem / Lemon & almonds (GF/DF) £4

**Onion Rings £4 (GF/DF)**

**Truffle Mayo (GF/DF) £2**

### --- Desserts ---

#### Tonka Bean Panna Cotta (GF\*)

Shortbread / Lemon curd

#### Strawberry Sorbet (VE/GF)

Jam / Marinated strawberries / Vanilla meringue

#### Lemon Tart

Whipped Greek yoghurt / Basil crisps / Raspberries / Meringue

#### Local Cheese Selection (GF\*)

Chutney / Crackers / Candied walnuts

#### Chocolate Delice

Salted popcorn / Honeycomb / Milk jam

### --- Cocktails ---

#### Blood Orange Aperol Spritz £8.5

Aperol – Prosecco – Soda

#### Gin Bramble £8.5

Bombay – Lemon – Raspberry

#### Cuban Mojito £8.5

Bacardi Rum – Mint – Lime

**Change to Eminent 3yr rum for £2**

#### The Margoux Way £10

Belvedere – Coffee Cazcabel – Espresso

#### Poshstar £9.5

Grey Goose – Passoa – Passionfruit

#### Sidecar £9.5

Hennessy VS – Cointreau - Lemon

**Change to Eminent 7yr rum for £3**

### --- Dessert Wine & Port ---

	75ml	Bottle		75ml	Bottle
<b>Noble One Botrytis Semillon, Australia 37.5cl</b>	£10	£45	<b>Quinta da Corte LBV - Douro, Portugal</b>	£6.5	£60
Citrus – Butterscotch – Pineapple			Rich – Black Fruit – Spice		
<b>Banyuls Rimage, les Close de Paulilles, France 50cl</b>	£6.5	£40	<b>Quinta da Corte 10 Year Tawny - Douro, Portugal</b>	£8.5	£80
Black Fruits – Tart – Mocha			Ripe Berries – Nutty – Chocolate		
<b>Chateau d'Yquem 1er Cru Classé Supérieur, France 37.5cl</b>		£320			
Crispy Acidity – Fresh Honey – Tropical					

# M A R G O U X

## Wine Menu

<u>White Wine</u>			<u>Red Wine</u>				
<u>Crisp &amp; Dry</u>			<u>Light &amp; Soft</u>				
Espeto Macabeo, <i>Spain</i> - Fresh – Crisp – Fragrant	125ml	175ml	Bottle	Espeto, <i>Tempranillo, Spain</i> - Fruity – Easy Drinking – Strawberry	125ml	175ml	Bottle
Pinot Grigio - <i>Romania</i> - Green Apple – Lime Peel – Fresh	£4	£5.5	£22	Calusari Pinot Noir, <i>Romania</i> - Moreish – Red Fruits – Smooth	£4	£5.5	£22
Picpoul De Pinet, <i>France</i> - Dry – Crisp Apple – Mineral	£5	£7	£28	Chinon Domaine de la Roche, <i>France</i> – Berry – Freshness - Herb	£5	£7	£28
Funkstille Grüner Veltliner, <i>Austria</i> - Grapefruit – Fresh – Lime	£6.5	£8.5	£34	Super Nanny Pinot Noir, <i>NZ</i> - Red Fruit – Sweet Spice – Raspberry	£8	£11	£44
Kardos Dry Furmint, <i>Hungary</i> - Dry – Pear – Refreshing	£7.5	£9.5	£38		£11	£16	£64
	£8	£10.5	£42				
<u>Aromatic &amp; Fruity</u>			<u>Ripe Medium-Bodied</u>				
A.Scott, Sauvignon Blanc, <i>NZ</i> – Citrus – Juicy - Tropical	125ml	175ml	Bottle	Fildefere Merlot, <i>France</i> - Cedar – Blackberries – Herbaceous	125ml	175ml	Bottle
Dr Loosen Riesling, <i>Germany</i> – Pears – Apples - Peach	£5.5	£7.5	£30	C.Lucas Touriga Nacional, <i>Portugal</i> - Mulberry – Pine – Smooth	£4.5	£6.5	£26
Lilly Farm Bacchus, <i>England</i> - Gooseberry – Nettle – Lemon	£6.5	£8.5	£34	Funkstille Zweigelt, <i>Austria</i> - Cherry – Plum – Spice	£5	£7	£28
Cloudy Bay, Sauvignon Blanc, <i>NZ</i> – Passionfruit – Lime - Acidity	£7.5	£10.5	£42	Scotto Old Vine Zinfandel, <i>USA</i> - Plum – Vanilla – Red Berries	£6	£8	£32
	£10	£15	£62	Domaine Roche Cote du Rhone, <i>France</i> - Cherry – Plum - Spice	£6.5	£9	£36
					£8	£10.5	£42
<u>Rich, Complex &amp; Flavoursome</u>			<u>Heavier Structured Reds</u>				
Windmeul Chenin Blanc, <i>S.A</i> - Rich – Cooked Apple - Creamy	125ml	175ml	Bottle	Brampton Cab Sauvignon, <i>S.A</i> - Mocha – Ripe Fruits – Silky Tannins	125ml	175ml	Bottle
Irene Morales Chardonnay, <i>S.A</i> - Rich – Apple - Butter	£5	£7	£28	Terrazas Malbec, <i>Argentina</i> - Black Cherry – Tobacco – Cocoa	£5	£7	£28
Renardiere Pouilly Fumé, <i>France</i> - Herb – Power - Floral	£6.5	£8.5	£34	Ontanon Rioja Reserva, <i>Spain</i> – Red Fruit – Spice - Vanilla	£7.5	£9	£38
	£10	£15	£62		£8.5	£11.5	£46
<u>Rose Wine</u>			<u>Champagne &amp; Sparkling</u>				
Ancora Pinot Grigio Rosé, <i>Italy</i> – Red Berry – Cherry - Fresh	125ml	175ml	Bottle	Cloudy Bay Pelorus, <i>NZ</i> – Crisp – Nutty - Apple	125ml		Bottle
Whispering Angel, <i>France</i> - Pink Grapefruit – Clean – Citrusy	£5	£7	£28	Nyetimber Classic Cuvee, <i>UK</i> - Toasty – Baked Apples – Delicate	£10		£50
	£8.5	£12	£50		£13		£75
<u>Orange Wine</u>			<u>Sake (Japan)</u>				
Cremale Recas Solara, <i>Romania</i> – Crisp – Fresh – Red Fruits	125ml	175ml	Bottle	Plum Infused, Akashi Tai 50cl – Plum – Almond - Bergamot	75ml		Bottle
	£6.5	£8.5	£34	Ginjo Yuzushu Citrus 50cl – Yuzu – Grapefruit - Sharp	£9		£44
				Honjozo Tokubetsu 72cl – Creamy – Complex - Umami	£11		£55
					£8		£60
<u>Prosecco</u>			<u>Whisky</u>				
Della Vite D.O.C, <i>Italy</i> - Crisp – Green Apple – Citrus	125ml			Deutz Blanc De Blanc, <i>France</i> – Buttery – Apple – Green Fruits			£160
Della Vite Rose, <i>Italy</i> – Strawberry – Fresh - Raspberries	£6.5		£35	Dom Perignon Vintage, <i>France</i> - Acidity – Minerality – Vibrant			£350
Della Vite D.O.C.G, <i>Italy</i> - Rich – Extra Dry – Mineral	£7		£40	Krug Vintage, <i>France</i> - Finesse – Complex - Freshness			£450
			£45	Ace of Spades, <i>France</i> - Richness – Intensity – Length			£450
				Chandon Garden Spritz – Orange sparkling aperitif	£8.5		£45

Let us know if you wish to see our selection of wines we offer only by the bottle

## Beers, Spirits & Softs

<u>Beer &amp; Cider</u>			<u>Spirits</u>			<u>Softs</u>				
Peroni 5.1%	Half	Pint	<u>Vodka</u>	25ml	50ml	<u>Gin</u>	25ml	50ml	Coke	£3
Corona 4.6%	£3	£6	Belvedere	£5	£9	Bombay Sapphire	£4	£7	Diet Coke/ Coke Zero	£3
Camden Hells 4.6%	£2.8	£5.5	Grey Goose	£4.5	£8	Martin Millers	£4.5	£8	Lemonade	£3
Camden Pale Ale 4%	£2.8	£5.5	Original/Orange			Martin Millers WBS	£5	£9	Appletizer	£3
Utopian Unfiltered 4.7%	£2.8	£5.5	Poire/Citron			Gin Mare	£5	£9	Ginger Beer	£3
Crediton, Devon, UK			Koskenkorva	£4	£7	Plymouth Gin	£4.5	£8	Ginger Ale	£3
Guinness 4.2%		£5.5				Cotswolds Gin	£5	£9	Fruit Juice	£3.5
Devon Red Cider 4.5%	£2.6	£5	<u>Rum</u>	25ml	50ml	Mermaid	£4.5	£8	Apple, Orange, Cranberry, Pineapple	
Crediton, Devon, UK			Bacardi	£4	£7	Silent Pool	£5	£9	Still/Sparkling 750ml	£4
			White/Spiced/Dark			Tarquins	£4	£7		
<u>Bottled Beer &amp; Cider</u>			Eminente 3yr	£4.5	£8	Puerto De Indias	£4	£7	<u>Double Dutch Tonics</u>	
Peroni 5.1%		£4.5	Eminente 7yr	£5.5	£10	Mermaid Pink	£5	£9	Indian Tonic Water	£2
Peroni Gluten Free 5.1%		£4.5	Matusalem 15yr	£5	£9	Tarquins Rhubarb	£4.5	£8	Skinny Tonic Water	£2
Peroni 0%		£4	Don Papa Spiced	£4.5	£8				Double Lemon	£2
Corona 4.6%		£4.5	Bacardi Coconut	£4	£7	<u>Whisky</u>	25ml	50ml	Cucumber & Watermelon	£2
Mahou 5.1%		£4.5				Bourbon			Pomegranate & Basil	£2
Salcombe Pilsner 5.4% - Devon		£4.5	<u>Tequila</u>	25ml		Evan Williams	£4	£7		
Salcombe Pale 4.6% - Devon		£4.5	Patron Anejo	£5		Woodford Reserve	£4.5	£8	<u>Hot Drinks</u>	
			Patron Silver	£5		Single Malt			Double Espresso	£2
Devon Mist 4% - Devon		£5	Cazcabel Coffee	£4		Arran Reserve	£4	£7	Macchiato	£2.5
Berry Lane 4% - Devon		£5	Coffee/Coconut			Arran 10yr	£5	£9	Cortado	£2.5
Sanford Elderflower 4% - Devon		£5	Honey			Glenmorangie	£5	£9	Americano	£2.5
						Ardbeg 10yr	£7		Flat White	£3
						Irish Blended			Latte	£3
<u>Alcohol Free Wine</u>			<u>Cognac</u>	25ml		Jameson	£4	£7	Cappuccino	£3
<u>White</u>	125ml	Bottle	Hennessy VS	£4.5		Rye			Hot Chocolate	£3.5
Gewurztraminer, <i>Australia</i>	£4	£20	Hennessy XO	£18.5		WhistlePig 10yr	£10		Mocha	£4
Grapefruit – Floral - Peach			Hennessy Paradis	£125		English Single Malt			Tea	£2.5
<u>Red</u>	125ml	Bottle				Dartmoor	£9		Fresh Mint Tea	£2.5
Shiraz, <i>Australia</i>	£4	£20	<u>Other Spirits</u>	25ml	50ml	Cotswold	£6	£11	Green Tea	£2.5
Berry – Plum - Blackcurrant			Disaronno	£4	£7					
<u>Sparkling</u>	125ml	Bottle	Limoncello	£4						
Lyre's Classico, <i>Italy</i>	£4.5	£22	Frangelico	£4	£8					
Peach – Pear - Apple			Coffee Jägermeister	£4						

Our coffee is provided by The Tasting Room, Topsham Road