

M A R G O U X

Brunch Menu

--- Aperitifs ---

Bloody Mary £10
Belvedere – Tomato Juice - Tabasco

Chandon Garden Spritz
Glass: £8 Bottle: £45

Strawberry Sangria £11.5
Whispering Angel – Cointreau – Strawberry

Mimosa £10
Veuve Clicquot – Orange – Blood Orange

--- Brunch ---

Steak & Eggs (GF/DF*) £16
6oz Rump steak / Fried eggs / Grilled tenderstem broccoli

Shakshuka (V/VE*) £9.5
Red pepper ragu / Poached eggs / Breadshed focaccia soldiers

Eggs Benedict £10
Ox cheek **OR** Smoked pork belly **OR** Salmon pastrami
Poached eggs / Smoked butter hollandaise sauce / Toasted English muffin

Smashed Avocado (V/VE*) £8.5
Toasted sourdough / Feta / Pickled chilli / Poached egg / Coriander / Pomegranate

Buttermilk Pancake Stack £10
Whipped mascarpone / Caramelised banana / Miso caramel / Crumble

Breakfast Sourdough Sandwich (GF*/DF*) £6.5
Dried cured bacon **OR** Local Cumberland sausage
Choose bacon and sausage for £2 supplement

--- Extras/Sides ---

Local Cumberland Sausage £2.5

Skin on fries £4

Dried Cured Bacon £2

House Salad / Red wine vinaigrette £4

Toasted Breadshed Sourdough £3

Grilled Tenderstem Broccoli / Almonds £4

Rusty Pig Black Pudding £2

Onion Rings £4

Free-Range Egg £2

Truffle Parmesan Fries £6

--- Small Plates ---

Olives (VE) £4
Lemon / Chilli

Cured Meat Selection £8
Pickles / Toasts

Hummus (DF/GF*) £4
Crispy tortilla

Bread Shed Sourdough (GF*/DF) £4
Olive oil & balsamic

--- Sharing Board ---

Lunch Grazing Board for Two £30
Baked camembert / Squid / Cured meats /
Salmon pastrami / Pickles / Dips / Toast / Salad

--- Margoux High Tea for 2 £80 ---

Plain scones, Devon clotted cream & jam, with a selection of handmade sweet and savoury treats with a bottle of Della Vite Prosecco

This is a pre order on booking for lunch only item (Please quote "High Tea" upon booking 48 hours prior)

Saturday 12pm-4pm only

Items on the high tea change daily, please let us know if you have any dietary requirements

--- Open Sandwiches ---

6oz Grass Fed Rump (GF*/DF*) £12
Celeriac remoulade / Crispy onions / Watercress

Breaded Hake (GF*/DF*) £11
Harissa mayonnaise / Pickled fennel / Fennel tops / Gem lettuce

Grilled Halloumi (GF*/VE*) £10
Roasted garlic hummus / Crispy chickpeas / Green sauce

*All the above served with salted crisps & watercress salad
Ask for an artisan baguette on any of the above +£1 supplement*

--- Set Lunch Menu ---

Two Courses £18 // Three Courses £22

Starters

Cashew Cream
Curry marinated heritage tomatoes / Roasted sunflower seeds (VE*)

Crispy Squid
Harissa mayo / Spring onions / Pickled chilli (GF/DF)

Miso Caramel Locally Reared Pork Belly
Apple / Celeriac remoulade (DF*)

Mains

6oz Rump Steak £6 supplement
Fries / Salad / Bearnaise (GF/DF*)

Beef Hash
Crispy potato / Confit onion / Fried egg / Watercress (GF/DF*)

Mussel Linguini
Cider sauce / Lemon / Crispy capers (DF*)

Courgette & Broad Bean Risotto
Watercress pesto / Goats cheese / Pine nuts (GF/VE*)

Desserts

Local Brie & Cheddar
Chutney / Crackers (GF*)

Tonka Bean Panna Cotta
Shortbread / Lemon curd (GF*)

Strawberry Sorbet
Jam / Marinated strawberries / Vanilla meringue (VE/GF)

--- Desserts ---

Lemon Tart £8
Whipped Greek yoghurt / Basil crisp / Raspberries / Meringue

Chocolate Delice £8
Salted popcorn / Honeycomb / Milk jam

Cocktails

Blood Orange Aperol Spritz £8.50
Aperol – Prosecco – Soda

Gin Bramble £8.50
Bombay – Lemon – Raspberry

Cuban Mojito £8.50
Bacardi Rum – Mint – Lime
Change to Eminent 3yr rum for £2

The Margoux Way £10.00
Belvedere – Coffee Cazcabel – Espresso

Poshstar £9.50
Grey Goose – Passoa – Passionfruit

Sidecar £9.50
Hennessy VS – Cointreau - Lemon
Change to Eminent 7yr rum for £3

M A R G O U X

Wine Menu

White Wine

Crisp & Dry

	125ml	175ml	Bottle
Espeto Macabeo, <i>Spain</i> - Fresh – Crisp – Fragrant	£4	£5.5	£22
Pinot Grigio - <i>Romania</i> - Green Apple – Lime Peel – Fresh	£5	£7	£28
Picpoul De Pinet, <i>France</i> - Dry – Crisp Apple – Mineral	£6.5	£8.5	£34
Funkstille Grüner Veltliner, <i>Austria</i> - Grapefruit – Fresh – Lime	£7.5	£9.5	£38
Kardos Dry Furmint, <i>Hungary</i> - Dry – Pear – Refreshing	£8	£10.5	£42

Aromatic & Fruity

	125ml	175ml	Bottle
A.Scott, Sauvignon Blanc, <i>NZ</i> – Citrus – Juicy - Tropical	£5.5	£7.5	£30
Dr Loosen Riesling, <i>Germany</i> – Pears – Apples - Peach	£6.5	£8.5	£34
Lilly Farm Bacchus, <i>England</i> - Gooseberry – Nettle – Lemon	£7.5	£10.5	£42
Cloudy Bay, Sauvignon Blanc, <i>NZ</i> – Passionfruit – Lime - Acidity	£10	£15	£62

Rich, Complex & Flavoursome

	125ml	175ml	Bottle
Windmeul Chenin Blanc, <i>S.A</i> - Rich – Cooked Apple - Creamy	£5	£7	£28
Irene Morales Chardonnay, <i>S.A</i> - Rich – Apple - Butter	£6.5	£8.5	£34
Renardiere Pouilly Fumé, <i>France</i> - Herb – Power - Floral	£10	£15	£62

Rose Wine

	125ml	175ml	Bottle
Ancora Pinot Grigio Rosé, <i>Italy</i> – Red Berry – Cherry - Fresh	£5	£7	£28
Whispering Angel, <i>France</i> - Pink Grapefruit – Clean – Citrusy	£8.5	£12	£50

Orange Wine

	125ml	175ml	Bottle
Cremale Recas Solara, <i>Romania</i> – Crisp – Fresh – Red Fruits	£6.5	£8.5	£34

Sake (Japan)

	75ml	Bottle
Plum Infused, Akashi Tai 50cl – Plum – Almond - Bergamot	£9	£44
Ginjo Yuzushu Citrus 50cl – Yuzu – Grapefruit - Sharp	£11	£55
Honjozo Tokubetsu 72cl – Creamy – Complex - Umami	£8	£60

Prosecco

	125ml	175ml	Bottle
Della Vite D.O.C, <i>Italy</i> - Crisp – Green Apple – Citrus	£6.5		£35
Della Vite Rose, <i>Italy</i> – Strawberry – Fresh - Raspberries	£7		£40
Della Vite D.O.C.G, <i>Italy</i> - Rich – Extra Dry – Mineral			£45

Red Wine

Light & Soft

	125ml	175ml	Bottle
Espeto, Tempranillo, <i>Spain</i> - Fruity – Easy Drinking – Strawberry	£4	£5.5	£22
Calusari Pinot Noir, <i>Romania</i> - Moreish – Red Fruits – Smooth	£5	£7	£28
Chinon Domaine de la Roche, <i>France</i> – Berry – Freshness - Herb	£8	£11	£44
Super Nanny Pinot Noir, <i>NZ</i> - Red Fruit – Sweet Spice – Raspberry	£11	£16	£64

Ripe Medium-Bodied

	125ml	175ml	Bottle
Fildefere Merlot, <i>France</i> - Cedar – Blackberries – Herbaceous	£4.5	£6.5	£26
C.Lucas Touriga Nacional, <i>Portugal</i> - Mulberry – Pine – Smooth	£5	£7	£28
Funkstille Zweigelt, <i>Austria</i> - Cherry – Plum – Spice	£6	£8	£32
Scotto Old Vine Zinfandel, <i>USA</i> - Plum – Vanilla – Red Berries	£6.5	£9	£36
Domaine Roche Cote du Rhone, <i>France</i> - Cherry – Plum - Spice	£8	£10.5	£42

Heavier Structured Reds

	125ml	175ml	Bottle
Brampton Cab Sauvignon, <i>S.A</i> - Mocha – Ripe Fruits – Silky Tannins	£5	£7	£28
Terrazas Malbec, <i>Argentina</i> - Black Cherry – Tobacco – Cocoa	£7.5	£9	£38
Ontanon Rioja Reserva, <i>Spain</i> – Red Fruit – Spice - Vanilla	£8.5	£11.5	£46

Champagne & Sparkling

	125ml	Bottle
Cloudy Bay Pelorus, <i>NZ</i> – Crisp – Nutty - Apple	£10	£50
Nyetimber Classic Cuvee, <i>UK</i> - Toasty – Baked Apples – Delicate	£13	£75

	125ml	175ml	Bottle
Veuve Clicquot, <i>France</i> - Biscuity – Apple – Crisp	£15.5		£90
Veuve Clicquot Magnum, <i>France</i> - Biscuity – Apple – Crisp			£170
Veuve Clicquot Rose, <i>France</i> - Strawberry – Cherry – Raspberry	£18.5		£105
Veuve Clicquot Vintage, <i>France</i> – Woody – Toast - Crisp	£30		£165

	125ml	175ml	Bottle
Deutz Blanc De Blanc, <i>France</i> – Buttery – Apple – Green Fruits			£160
Dom Perignon Vintage, <i>France</i> - Acidity – Minerality – Vibrant			£350
Krug Vintage, <i>France</i> - Finesse – Complex - Freshness			£450
Ace of Spades, <i>France</i> - Richness – Intensity – Length			£450

	125ml	175ml	Bottle
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

Beer & Cider			Spirits				Softs			
	Half	Pint		25ml	50ml		25ml	50ml		
Peroni 5.1%	£3	£6	Vodka			Gin			Coke	£3
Corona 4.6%	£2.8	£5.5	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	Rum	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		
Bottled Beer & Cider			Eminente 3yr	£4.5	£8	Puerto De Indias	£4	£7	Double Dutch Tonics	
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	Whisky	25ml	50ml	Cucumber & Watermelon	£2
Mahou 5.1%		£4.5				Bourbon			Pomegranate & Basil	£2
Salcombe Pilsner 5.4% - Devon		£4.5	Tequila	25ml		Evan Williams	£4	£7		
Salcombe Pale 4.6% - Devon		£4.5	Patron Anejo	£5		Woodford Reserve	£4.5	£8	Hot Drinks	
			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
Alcohol Free Wine			Cognac	25ml		Irish Blended			Latte	£3
White	125ml	Bottle	Hennessy VS	£4.5		Jameson	£4	£7	Cappuccino	£3
Gewurztraminer, <i>Australia</i>	£4	£20	Hennessy XO	£18.5		Rye			Hot Chocolate	£3.5
Grapefruit – Floral - Peach			Hennessy Paradis	£125		WhistlePig 10yr	£10		Mocha	£4
Red	125ml	Bottle				English Single Malt			Tea	£2.5
Shiraz, <i>Australia</i>	£4	£20	Other Spirits	25ml	50ml	Dartmoor	£9		Fresh Mint Tea	£2.5
Berry – Plum - Blackcurrant			Disaronno	£4	£7	Cotswold	£6	£11	Green Tea	£2.5
Sparkling	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