

# M A R G O U X

## Sunday Menu

2 Courses £27 // 3 Courses £35

### --- Nibbles ---

Bread Shed Focaccia / Balsamic / Olive oil (DF/GF\*) £4 // Lemon & Chilli Olives (GF/DF) £4 // Hummus / Crispy tortilla £4 // Dorset Cured Meat Selection £6

### --- Aperitif ---

**Virgin Mary £6**  
Tomato Juice – Spices - Lemon

**Bloody Mary £10**  
Belvedere – Tomato Juice - Tabasco

### --- Starters ---

**Crispy Squid (DF/GF)**  
Sweet soy ketchup / Sesame / Lime

**Roasted Celeriac Soup (VE\*)**  
Dawlish wild mushrooms / Cornish gouda on toast

**Dartmoor Farmers Steak Tartar (GF/DF)**  
Dripping toasts / Truffle Black Dog egg yolk / Parmesan / Red wine shallots

**Salmon Pastrami (GF\*/DF\*)**  
Creme fraiche / Pickled fennel / Rye crackers

### --- Mains ---

**Treacle Roast Devon Beef - Served pink / Horseradish cream**

**Butter & Thyme Roast Chicken Crown / Sourdough bread sauce**

**Slow Cooked Locally Reared Pork Belly / Apple sauce**

**Mixed Mega Roast - All 3 of the above meats (£5 supplement)**

**Polenta, Mushroom & Rosemary Cake / Green sauce (VE\*)**

**Locally Caught Fish of the Day / Please ask for today's fish special**

### Sides

**Extra Bowl of Potatoes £3 // Extra Greens or Swede £3**

**All our roast come with:** Cauliflower cheese / Rosemary & beef dripping roast potatoes / Clotted cream & black pepper swede / Seasonal greens / Honey & thyme roast carrots / Pork, sage & onion stuffing / Pig in blanket / Yorkshire pudding  
(\*Polenta cake comes with adapted sides suitable for vegetarian & vegan diets)

*(Mains can be adapted for gluten & dairy free dietary requirements, please mention when booking)*

### --- Desserts ---

**Tonka Bean Crème Brulee (GF\*)**  
Warm sugared beignets

**Devon Vanilla Gelato**  
Chocolate sauce / Salted peanuts / Honeycomb / Popping candy

**Vegan Dark Chocolate & Miso Mousse (VE)**  
Popcorn / Peanuts / Caramelised banana

**Tropical Choux Buns**  
Passionfruit ganache / Lime leaf cream / Mango

**Local Cheese Selection (GF\*)**  
Chutney / Crackers / Candied walnuts

**Chocolate Nemesis (GF)**  
Crème fraiche / Chocolate Crumb

### --- Cocktails ---

**Blood Orange Aperol Spritz £8.5**  
Aperol – Prosecco – Soda

**The Margoux Way £10**  
Belvedere – Coffee Mezcal – Espresso

**Cuban Mojito £8.5**  
Bacardi Spiced Rum – Mint – Lime

**Poshstar £9.5**  
Grey Goose Vanilla – Passoa – Passionfruit

**Gin Bramble £8.5**  
Bombay – Lemon – Raspberry

**Sidecar £9.5**  
Hennessy VS – Cointreau - Lemon

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

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

# M A R G O U X

## White Wine

### Crisp & Dry

	125ml	175ml	Bottle
Espeto Macabeo, <i>Spain</i> - Fresh – Crisp – Fragrant	£4	£5.5	£22
Bivio Pinot Grigio, <i>Italy</i> - Green Apple – Ripe Pear – Fresh	£5	£7	£28
Picpoul De Pinet, <i>France</i> - Dry – Crisp Apple – Mineral	£5.5	£7.5	£30
Loess Verdejo, <i>Spain</i> - Fresh – Saline – Citrus	£6.5	£8.5	£34
Kardos Dry Furmint, <i>Hungary</i> - Dry – Pear – Refreshing	£7	£9	£35
Funkstille Grüner Veltliner, <i>Austria</i> - Grapefruit – Fresh – Lime	£7.5	£9.5	£38
Aternum Trebbiano, <i>Italy</i> – Smooth – Peel - Grassy	£7.5	£10	£40
Papagiannakos Assyrtiko, <i>Greece</i> - Floral – Saline - Crisp	£8	£11	£44

### Aromatic & Fruity

	125ml	175ml	Bottle
La Guardiense, Falanghina, <i>Italy</i> - Honey – Melon – Citrus	£4.5	£6.5	£26
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	£8	£32
Lyme Bay Bacchus, <i>England</i> - Gooseberry – Nettle – Lemon	£7.5	£10.5	£42
Noeila Bebelia Albarino, <i>Spain</i> - Fresh – Saline – Citrus	£8.5	£11	£45
Terrazas, Torrontes, <i>Argentina</i> - Tropical – Floral – Acidity	£8.5	£12	£47
Cape Mentelle Sauvignon, <i>Australia</i> – Apple – Cream - Mineral	£9	£12.5	£50
Cloudy Bay, Sauvignon Blanc, <i>NZ</i> – Passionfruit – Lime - Acidity	£10	£15	£62
Attis, Cuvée Mar Albarino, <i>Spain</i> – Stone Fruit – Acidity - Saline			£140

### Rich, Complex & Flavourful

	125ml	175ml	Bottle
Stablemate Chardonnay, <i>S.A</i> - Apple – Creamy – Peel	£5	£7	£28
Windmeul Chenin Blanc, <i>S.A</i> - Rich – Cooked Apple - Creamy	£6	£8	£32
Koshu, Gris de Gris, <i>Japan</i> – Complex – Herbal - Thick	£10	£14	£55
Renardiere Pouilly Fumé, <i>France</i> - Herb – Power - Floral			£60
Devonian Chenin Blanc, <i>S.A</i> – Nutty – Mineral - Floral			£70
Newton Vineyard, Chardonnay, <i>USA</i> – Complex – Long - Acidity			£90
Grand Cru Chablis 2015, <i>France</i> – Bone Dry – Oak - Buttery			£120

## Rose Wine

	125ml	175ml	Bottle
Ancora Pinot Grigio Rosé, <i>Italy</i> – Red Berry – Cherry - Fresh	£5	£7	£28
Coral de Penascal, <i>Spain</i> – Peaches – Apricot - Grapefruit	£6.5	£8.5	£34
Whispering Angel, <i>France</i> - Pink Grapefruit – Clean – Citrusy	£8.5	£12	£50
Whispering Angel Magnum, <i>France</i>			£105

## Orange Wine

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

## Sake (Japan)

	75ml	Bottle
Junmai Ginjo Sparkling 30cl – Light – Refreshing - Floral	£10	£35
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
Junmai Tokubetsu 72cl – Banana – Pear Peel - Rich	£9	£64

## Beer & Cider

	Half	Pint
Peroni 5.1%	£3	£6
Corona 4.6%	£2.8	£5.5
Camden Hells 4.6%	£2.8	£5.5
Camden Pale Ale 4%	£2.8	£5.5
Utopian Unfiltered 4.7%	£2.8	£5.5
<i>Crediton, Devon, UK</i>		
Guinness 4.2%		£5.5
Devon Red Cider 4.5%	£2.6	£5
<i>Crediton, Devon, UK</i>		

## Bottled Beer & Cider

Peroni 5.1%	£4
Corona 4.6%	£4
Madri 5%	£4
Salcombe Pilsner 5.4% - <i>Devon</i>	£4.5
Salcombe Pale 4.6% - <i>Devon</i>	£4.5
Devon Mist 4% - <i>Devon</i>	£4.5
Berry Lane 4% - <i>Devon</i>	£4.5
Sanford Elderflower 4% - <i>Devon</i>	£4.5

## Alcohol Free Wine

	125ml	Bottle
<b>White</b>		
Gewurztraminer, <i>Australia</i>	£3.5	£17
Grapefruit – Floral - Peach		
<b>Red</b>		
Shiraz, <i>Australia</i>	£3.5	£17
Berry – Plum - Blackcurrant		
<b>Sparkling</b>		
Lyre's Classico, <i>Italy</i>	£4	£20
Peach – Pear - Apple	£4	£20

## Vodka

	25ml	50ml
Belvedere	£5	£9
Grey Goose	£4.5	£8
Grey Goose Orange	£4.5	£8
Grey Goose Poire	£4.5	£8
Grey Goose Citron	£4.5	£8
Koskenkorva	£4	£7

## Rum

	25ml	50ml
Bacardi	£4	£7
<i>White/Spiced/Dark</i>		
Eminente 3yr	£4.5	£8
Eminente 7yr	£5.5	£10
Matusalem 15yr	£5	£9
Diplomatico	£6.5	£12
Don Papa Spiced	£4.5	£8
Bacardi Coconut	£4	£7

## Tequila

	25ml
Patron Anejo	£5
	£5
Cazcabel Coffee	£4

## Cognac

	25ml
Hennessy VS	£4.5
Hennessy XO	£18.5
Hennessy Paradis	£75

## Other Spirits

	25ml	50ml
Disaronno	£4	£7
Limocello	£4	
Frangelico	£4	£8
Coffee Jägermeister	£4	

## Red Wine

### Light & Soft

	125ml	175ml	Bottle
Espeto, Tempranillo, <i>Spain</i> - Fruity – Easy Drinking – Strawberry	£4	£5	£22
Calusari Pinot Noir, <i>Romania</i> - Moreish – Red Fruits – Smooth	£4.5	£6.5	£26
Les Pivoines Beaujolais, <i>France</i> - Soft – Cherry – Compote	£6.5	£8.5	£34
Silent Noise Grenache, <i>France</i> - Juicy – Jammy – Strawberry	£7.5	£9.5	£38
Roaring Meg Pinot Noir, <i>NZ</i> - Red Fruit – Sweet Spice – Raspberry	£8.5	£11.5	£46
Cloudy Bay Pinot Noir, <i>NZ</i> – Red Berries – Spice - Earth			£65

### 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
Lynx SMG, <i>S.A</i> - Dark Berries – Licorice – Pepper	£7.5	£9.5	£38
Moda Montepulciano, <i>Italy</i> – Soft – Stewed Fruits - Chunky	£7.5	£10	£40
Domaine Roche Cote du Rhone, <i>France</i> - Cherry – Plum - Spice	£8	£10.5	£42
Tringario, Ludopata Marselan, <i>Chile</i> – Bramble – Cinnamon - Plum	£9	£12.5	£50

### Heavier Structured Reds

	125ml	175ml	Bottle
Brampton Cab Sauvignon, <i>S.A</i> - Mocha – Ripe Fruits – Silky Tannins	£5	£7	£28
Windmeul Pinotage, <i>S.A</i> - Mulberry – Jammy – Savoury	£6	£8	£32
Terrazas Malbec, <i>Argentina</i> - Black Cherry – Tobacco – Cocoa	£7.5	£9	£38
Bodegas Rioja Reserva, <i>Spain</i> – Red Fruit – Spice - Vanilla	£8.5	£11.5	£46
Ancient Vines Mourvedre, <i>USA</i> – Dark Plum – Chocolate - Earthy	£9.5	£13	£52
Cape Mentelle Shiraz, <i>Australia</i> – Cocoa – Coffee - Vanilla	£10	£15	£62
Amarone della Valpolicella, <i>Italy</i> – Fig – Cherry - Chocolate			£90
Paul Hobbs Cabernet Sauvignon, <i>USA</i> – Tobacco – Fig - Juicy			£110
Bodega Numanthia, <i>Australia</i> – Chewy – Licorice – Dark Plum			£125
Chateaux Pouget Margaux, <i>France</i> - Smooth – Complex – Spicy			£150

## Champagne & Sparkling

	125ml	Bottle
Della Vite D.O.C, <i>Italy</i> - Crisp – Green Apple – Citrus	£6.5	£35
Della Vite D.O.C.G, <i>Italy</i> - Rich – Extra Dry – Mineral		£45
Cloudy Bay Pelorus, <i>NZ</i> – Crisp – Nutty - Apple	£10	£50
Nyetimber Classic Cuvee, <i>UK</i> - Toasty – Baked Apples – Delicate	£13	£75
Veuve Clicquot, <i>France</i> - Biscuity – Apple – Crisp	£15	£85
Veuve Clicquot Rose, <i>France</i> - Strawberry – Cherry – Raspberry	£18.5	£105
Veuve Clicquot Vintage, <i>France</i> – Woody – Toast - Crisp	£30	£165

## Spirits

	25ml	50ml	Coke	Softs
<b>Gin</b>				
Bombay Sapphire	£4	£7	Diet Coke/ Coke Zero	£3
Martin Millers	£4.5	£8	Lemonade	£3
Martin Millers WBS	£5	£9	Appletizer	£3
Gin Mare	£5	£9	Ginger Beer	£3
Plymouth Gin	£4.5	£8	Ginger Ale	£3
Cotswolds Gin	£5	£9	Fruit Juice	£3.5
Mermaid	£4.5	£8	<i>Apple, Orange, Cranberry, Pineapple</i>	
Silent Pool	£5	£9	Still/Sparkling 330ml	£2
Tarquins	£4	£7	Still/Sparkling 750ml	£4
Puerto De Indias	£4	£7		
Mermaid Pink	£5	£9	<b>Double Dutch Tonics</b>	
Tarquins Rhubarb	£4.5	£8	Indian Tonic Water	£2
			Skinny Tonic Water	£2
<b>Whisky</b>			Double Lemon	£2
<i>Bourbon</i>			Cucumber & Watermelon	£2
Evan Williams	£4	£7	Pomegranate & Basil	£2
Woodford Reserve	£4.5	£8	Rhubarb & Pineneedle	£2
<i>Single Malt</i>				
Arran Reserve	£4	£7	<b>Hot Drinks</b>	

Arran 10yr	£5	£9	Double Espresso	£2
Glenmorangie	£5	£9	Macchiato	£2.5
Glenmorangie 18yr	£10		Cortado	£2.5
Ardbeg 10yr	£7		Americano	£2.5
<i>Irish Blended</i>			Flat White	£3
Jameson	£4	£7	Latte	£3
<i>Rye</i>			Cappuchino	£3
WhistlePig	£7		Hot Chocolate	£3.5
WhistlePig 10yr	£10		Mocha	£4
<i>English Single Malt</i>			Tea	£2.5
Dartmoor	£9		Fresh Mint Tea	£2.5
Cotswold	£6	£11	Green Tea	£2.5

Our coffee is provided by The Tasting Room, Topsham Road