



River Pxe Café

WHILE YOU DECIDE

Multi-Seed Sourdough VG GF**	£4.95	Shell on Prawns GF DF	½	£8.50
Olive oil, balsamic vinegar		Saffron garlic aioli	Pint	£15.50
Mixed Olives VG GF	£4.50			
Smoked Almonds VG GF	£4.50	Anti-Pasti Mezze V GF		£5.00
Pickled Cockles GF DF	£5.50	Mozzarella, sundried tomatoes, cornichons, olives		

DRAUGHT

Peroni	£3.70	£6.80
Salcombe Pale Ale ♥	£3.50	£6.20
Devon Red Cider ♥	£2.90	£5.50

BOTTLES

Tribute ♥	£6.50
Gluten Free Peroni	£4.90
Peroni Capri	£4.60

CIDER

Elderflower & Cucumber ♥	£6.70
Strawberry & Lime ♥	£6.70
Devon Mist ♥	£6.50

SOFT DRINKS

Coke • Lemonade • Diet Coke	£2.50	£4.00
Still • Sparkling Water ♥	£2.10	£3.60
Coke Zero		£3.00
Orange Juice • Apple Juice ♥		£3.95
Orange & Passionfruit Fusion ♥		£4.10
Spectacular Sparklers ♥		£4.20
Crisp Apple & Elderflower		
Sicilian Lemonade		
Raspberry & Rhubarb		
Ginger & Juniper		



ALCOHOL FREE

BOTTLES

Peroni 0%	£3.90
Doom Bar 0% ♥	£6.00
Taunton Cider Co 0% ♥	£5.90

GIN

Salcombe First Light ♥	£3.70
Salcombe Midnight Sun ♥ Seaberries and Elderberries	£3.70

WINE

Torres Natureo Muscat VG	 £4.50
White Wine, Catalunya, Spain	 £6.00
	 £8.60
	 £25.00
Nozeco Sparkling VG	 £4.00
White Wine, Landiras, France	 £18.00

MOCKTAILS

Virgin Mary Spiced Tomato Juice, Lemon, Wasabi	£7.00
Fresh Mint Cooler Mint, Lemon, Lime, Soda	£7.50
Pineapple Breeze Pineapple, Lime, Ginger, Mint	£8.00
St. Clements Spritz Nozeco, Orange, Lemon, Soda	£8.75
White Sangria Torres Natureo, Fresh Fruit, Lemonade	£9.00

COCKTAILS

Pimms & Lemonade Cucumber, Fresh Fruit, Mint	£8.50
Campari Bucks Fizz Campari, Prosecco, Orange	£8.50
Sangria Red Wine, Spirit Mix, Lemonade	£9.75
Bloody Mary Vodka, Port, Spiced Tomato Juice, Wasabi	£10.50
Cucumber Smash Gin, Cucumber, Basil, Lemon	£10.50
Devon Stormy Spiced Rum, Bitters, Lime, Ginger Beer	£11.00
Elderflower Spritz Elderflower Liqueur, Prosecco, Mint	£11.00
Classic Margarita Tequila, Triple Sec, Lime	£11.00
Thai Margarita Tequila, Triple Sec, Chilli, Lemongrass	£11.50
Negroni Campari, Gin, Vermouth, Orange	£12.00
Aperol Spritz Aperol, Prosecco, Orange	£12.00
The Godfather Whiskey, Amaretto, Orange	£12.00
Jungle Bird Rum, Campari, Pineapple, Lime	£12.50
Espresso Martini Vodka, Frangelico, Kahlua, Espresso	£12.50

GIN

River Exe Cafe ♥	£4.60
Copper Frog ♥	£5.00
Salcombe Start Point ♥	£5.00
Thunderflower Navy Strength 58% ♥	£5.50
Annings Rhubarb ♥	£4.50
E18hteen Strawberry ♥	£4.50
Tarquins Blood Orange ♥	£5.00
Mermaid Pink Gin	£5.00

VODKA

Absolut	£4.00
Mermaid Salt Vodka	£5.00

RUM

Bacardi	£4.00
Sailor Jerry	£4.10
Mount Gay Eclipse	£4.20
Devon Rum Co. Premium Spiced ♥	£5.00
Devon Rum Co. Spiced Honey ♥	£5.00
Two Drifters Spiced Pineapple 60% ♥	£5.50

WHISKEY

Jamesons	£4.00
Jack Daniels	£4.00
Dartmoor Whiskey, Single Malt ♥	£6.80

LIQUEURS, PORT & SHERRY

Kahlua	£3.80
Frangelico	£3.80
Campari	£3.80
Amaretto Disaronno	£4.00
Courvoisier	£4.80
Cazcabel Tequila Reposado	£4.80
English Spirit Sambuca ♥	£5.30
Baileys 50ml	£5.80
English Spirit Limongino 50ml ♥	£6.90
Taylors Port 50ml	£5.50
Pedro Ximenez Sherry 50ml	£6.50
Quinta 10 Year Old Tawny 50ml	£7.50

MIXERS

Fever Tree Mixers Refreshingly Light Tonic Premium Indian Tonic Mediterranean Tonic Elderflower Tonic Blood Orange Soda Ginger Ale	£2.80
Coke • Lemonade • Diet Coke	£1.00
Pineapple • Tomato • Orange Juice	£1.50



WHITE WINE







				
Kraal Bay Chenin Blanc 	£4.60	£6.20	£8.50	£25.00
Swartland, South Africa Lively, intense aromas of lime, melon, green apple and a twist of spice. Zesty but with a creamy texture. Punchy and lingers on the finish.				
Pinot Grigio Delle Venezie 	£4.90	£6.50	£9.00	£26.50
Veneto, Italy A light golden yellow Pinot Grigio. Fresh, citrus and apple flavours, light in body with subtle mineral notes and a crisp, refreshing finish.				
Domaine Astruc d'A Chardonnay	£5.30	£7.30	£9.80	£29.00
Limoux, France Made in the southern-most coolest area of Limoux with 25% aged in oak. Intense aromas of tropical dry fruits with a hint of vanilla on the finish.				
Picpoul de Pinet, 'Le Beau Flamant' 	£6.10	£8.00	£11.20	£32.50
Languedoc, France Crisp, bright and refreshing. Floral and tropical fruit on the nose. Soft citrus fruit is tempered with minerality giving a long, refreshing finish.				

Recommended

Sharpham Dart Valley Reserve 	£7.50	£10.30	£14.40	£42.00
Stoke Gabriel, Devon, England Mr. River Exe Cafe's favourite. Peach, pear, apple and lemon thyme. The nose is fruity and rounded with a subtle touch of spice on the finish.				

Casa de Vila Nova Vinho Verde 	£32.00
Oporto, Portugal Lightly sparkling modern green wine from Northern Portugal. Crisp floral aroma with grape, peach and pineapple hints on the tongue.	
Allan Scott Riesling 	£35.00
Marlborough, New Zealand Floral and lemon aromas with subtle underlying tropical notes. Beautifully balanced with mouth-watering acidity.	
Kotuku Sauvignon Blanc 	£36.00
Marlborough, New Zealand This is a classic Marlborough Sauvignon, full of ripe fresh citrus and aromatic melon flavours. Exudes aromas of peach, vanilla and white flowers.	
Piruetta Albariño, Bodegas Gallegas	£41.00
Rias Baixas, Spain Citrus, floral aromas with a touch of stone fruit. A mouth-filling fruity character, perfectly balanced with the vibrant zingy acidity.	
Domaine Bieville Chablis 	£52.00
Burgundy, France 30 year old vines produce smokey lime aromas and flavours. Bone dry, minerally but supple and morish with a long, creamy finish.	
Sancerre Clement & Florian Berthier 	£58.00
Loire, France Modern Sancerre with elegant Sauvignon fruit and hints of hawthorn blossom. Full and silky, rich and plump with underlying freshness.	


ROSE



				
'Les Terrasses' Grenache Merlot  Ardeche, France Salmon pink in colour with a distinctive raspberry dominated red fruit nose; full flavoured, fragrant and fruity.	£4.60	£6.20	£8.50	£25.00
Cote Mas Rose Aurore  South of France Aromatic with cherry, strawberry and floral aromas evolving toward soft candied fruit notes. Rich and smooth with ripe red fruits and well-balanced acidity.	£5.30	£7.30	£9.80	£29.00
Peyrassol Cuvee des Commandeurs  Cotes de Provence, France Pale with soft rose-tinted overtones. Subtle nose of citrus, vine peach, apricot and fine floral notes. Full bodied and punctuated by a long, fruity finish.	£8.80	£12.00	£16.50	£48.00
Pierre Chainier, Rose d'Anjou  Loire, France Watermelon pink, with summer aromas on the nose. The medium-dry palate has red apple, perfumed white peach with a balancing, refreshing acidity on the finish.				£34.00
Whispering Angel, Château d'Esclan  Cotes de Provence, France Meet the world's trendiest Provence pink by Sacha Lichine. Fresh notes of apple, pink grapefruit, peach and cream, and a long, smooth finish.				£59.00

RED

Vida Loca Vinho Tinto, Vidigal Lisboa, Portugal Soft and smooth with bright, juicy red berries and gentle tannins. Medium body with a delicate finish.	£4.60	£6.20	£8.50	£25.00
Mr. Goose Cabernet Merlot Eden Valley, SE Australia Soft and full-bodied with rich, ripe flavours of dark cherry, plum, blackberry and blackcurrant. Long and elegant with a hint of oak.	£5.00	£6.60	£9.20	£27.00

Recommended

Pete's Pure Pinot Noir  Murray Darling, NSW Australia A vibrant, lively wine with beautiful forest floor notes. Red berry fruits and a distinct herbal touch give this wine a cheeky personality.	£6.80	£9.30	£13.20	£38.00
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Borgo del Mandorlo Primitivo  Puglia, Italy The nose releases pleasant hints of ripe red and black fruit. On the palate it is warm, full-bodied, with soft tannins and excellent persistence.				£39.00
Escorihuela Familia Malbec  Mendoza, Argentina A fruit forward Malbec with aromas of fresh plums, blueberries and cherries. Its subtle contact with oak delivers notes of vanilla and cocoa.				£43.00

SPARKLING

		
Fiori Di Campo Organic Prosecco  Veneto, Italy Rounded and complex with floral aromatics and delicious, subtle flavours of pear	£7.50	£33.00
Kenton Park 'Motley Cru' Rose   Kenton, Devon Zesty citrus notes and summer fruit flavours of strawberry and raspberry accompanied by fresh floral notes.	£11.00	£58.00
Cremant de Limoux Brut La Baume Limoux, France Aromas of ripe apple, citrus and almonds. Refreshing on the palate, a creamy texture with notes of quince, citrus and a hint of toastiness on the finish.		£40.00
Lyme Bay Brut Reserve   Axe Valley, Devon This Brut Reserve English sparkling wine is fruit-driven that displays refreshing lemon and green apple notes, with a vibrant and creamy mousse finish.		£62.00
Moët & Chandon Brut Imperial  Champagne, France Moët is the ultimate celebratory fizz. Crisp and refreshing, but rich, ripe and full of stone fruit flavours. It's as decadent as it is morish.		£88.00

NIBBLES

Multi-Seed Sourdough VG GF** Olive oil, balsamic vinegar	£4.95	Shell on Prawns GF DF Saffron garlic aioli	½ £8.50 Pint £15.50
Mixed Olives VG GF	£4.50	Anti-Pasti Mezze V GF Mozzarella, sundried tomatoes, cornichons, olives	£5.00
Smoked Almonds VG GF	£4.50		
Pickled Cockles GF DF	£5.50		

OYSTERS

Single	£4.50
Half Dozen	£26.50
Dozen	£45.00
Lemon & Tabasco GF DF	
Chilli & Garlic DF	
Shallot & Red Wine GF DF	
Cucumber & Mint GF DF	

MUSSELS

Starter	£12.50
Main	£22.50
Served with multiseed sourdough	
Classic Mariniere GF	
Thai Green Curry DF GF	
Roasted Tomato & Red Pepper GF DF	

STARTERS

Crispy Panko Squid DF Curried mayonnaise	£10.50	Goats Cheese Mousse V GF** Gingerbread, pickled apple	£10.50
Grilled Whole Sardines DF GF** Sourdough, roasted tomato fondue, pickled red onion	£11.50	Red Pepper Hummus VG GF** Olive & rosemary sourdough croutons	£8.95
Roasted Scallops GF** Gochujang butter, wakame seaweed	£16.50	Sashimi Platter for Two DF Soused mackerel, citrus cured salmon, sesame soy tuna, wakame seaweed, pickled ginger, fresh lime, chilli & garlic, wasabi mayonnaise, cucumber, mint	£28.00
Chicken Liver Parfait GF** Burnt orange, toasted brioche	£12.50		

CHEF SPECIALS - STARTERS

Seafood Chowder GF** Smoked haddock, mussels, sourdough	£14.95
Monkfish Satay Skewers DF Thai salad, fresh lime	£16.50
Vodka, Melon and Cucumber Gazpacho VG GF** Chilled, pickled cucumber, focaccia croutons	£9.50

Dairy Free: **DF**

Gluten Free: **GF**

Vegan: **VG**

Vegetarian: **V**

Not suitable for coeliacs / strict vegans due to fryer contamination: *

Options available on request: **

MAINS

Catch of the Day GF DF** Caper, raisin & caviar dressing, buttered new potatoes, samphire, dressed salad	£32.50
Beer Battered Fish DF GF** Chips, mushy peas, homemade tartare Curry sauce	£22.50 £2.00
Roasted Fillet of Hake GF** Braised leek, crispy leeks, mussels, peanut & coconut sauce	£28.95
Thai Green Seafood Curry DF GF Mixed fish & shellfish, bok choy, coconut rice, pineapple salsa	£29.50
Roasted Sesame Aubergine VG GF Pickled red onion, pineapple salsa, curried mayonnaise, hazelnut pesto	£21.00

Whole Brixham Crab GF** DF** Saffron garlic aioli, fries, dressed salad, sourdough, samphire	£35.00
This dish can be time consuming!	
Darts Farm Roast Sirloin GF* Portobello mushroom, slow roasted tomato, truffle & parmesan fries, dressed salad	£31.50
Bone Marrow	£5.00
Garlic Butter	£2.00
Surf	£5.00
Darts Farm Beef Burger GF** DF** Pretzel bun, baby gem lettuce, tomato, red onion, burger sauce, dressed salad & fries	£18.50
Bacon	£1.00
Cheese	£1.00

CHEF SPECIALS - MAINS

Truffled Lobster Mac'n'Cheese Parmesan & panko breadcrumb gratin, sourdough garlic bread, dressed salad	£32.50
Chicken Cassoulet GF Darts farm chicken breast, chorizo, butterbeans	£25.95
Wild Mushroom & Tarragon Risotto VG GF Rocket, pumpkin seeds	£18.95

SHARING PLATTERS FOR TWO

Fisherman's GF** Whole roasted catch of the day, gochujang and sesame roasted scallops, garlic butter crevettes, buttered new potatoes, moules mariniere, samphire & fresh lemon	£80.00
Captain's GF* Preorder Only Darts Farm Tomahawk Steak, garlic roasted bone marrow, slow roasted tomatoes, portobello mushrooms, pan seared scallops, garlic crevettes, truffle and parmesan fries, mixed salad & garlic butter. Add a whole lobster for the ultimate surf and turf	£90.00 £45.00
Neptune's GF** DF** Served on Ice Whole Brixham Crab Whole Local Lobster Picked cockles, shell on prawns, westcountry oysters, steamed mussels & clams, rollmop herrings, marinated octopus, whole crevettes, samphire, buttered new potatoes & sourdough	£100.00 £120.00

Chips • Fries GF* VG*	£4.00
Buttered New Potatoes GF VG**	£4.00
Coconut Rice VG GF • Dressed Salad VG GF	£4.00
Truffle & Parmesan Fries GF*	£5.50
Sugar Snap Peas, Roasted Hazelnuts VG GF	£6.50

Curried Mayonnaise GF VG	£1.50
Tartar Sauce GF DF • Burger Sauce DF	£1.50
Garlic Saffron Aioli GF DF	£1.50
Garlic Butter GF	£2.00
Curry Sauce GF*	£2.00

Dairy Free: **DF**

Gluten Free: **GF**

Vegan: **VG**

Vegetarian: **V**

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DESSERTS

Chocolate Mousse V Toffee popcorn, raspberries, hazelnut crumble	£8.95
Chocolate Brownie VG**GF Fresh berries, vanilla ice cream	£8.95
Elderflower & Blood Orange Sorbet VGGF Fresh summer berries	£7.50
Eton Mess GF** Cream, meringue, summer berries, shortbread	£8.50
Petit Fours A selection of sweet treats to finish off your meal	£4.50

Granny Gothards Ice Cream GF	£3.95
Affogato GF**VG** Vanilla ice cream, espresso shot	£5.00
Liqueur shot	£4.00
Cheeseboard VGF** Truffler Brie, Isle of White blue, Driftwood goats cheese, Godminster cheddar, grapes, quince jelly, cider apple chutney, biscuits	£14.95
Late Harvest Sauvignon	£7.50
Quinta 10 Year Old Tawny	£7.50



FOR THE LITTLE ONES

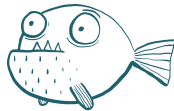


MAINS



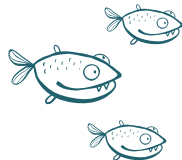
Panko Squid Rings **DF** £10.50
Skinny fries, curried mayonnaise

Darts Farm
Beef Burger **DF**GF**** £10.50
Skinny fries
Cheese £1.00
Bacon £1.00



Beer Battered Fish **DFGF**** £10.50
Skinny fries, mushy peas

Thai Green
Vegetable Curry **VGGF** £9.00
Coconut rice

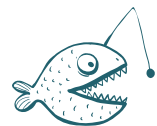


DESSERTS



Vanilla Ice Cream **GFVG****
One scoop £1.50
Two scoops £3.00

Kids Sundae **GF**VG**** £5.95
Vanilla ice cream, fresh fruit,
brownie, shortbread



Granny Gothards
Ice Cream **GF** 100ml tub £3.95

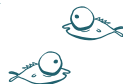
Banoffee	Speckled Mint
Honeycomb	Strawberries and Cream
Lemon Meringue	Belgium Chocolate VG
Clotted Cream	Apple and Mango Sorbet VG
Salted Caramel	Lime Sorbet VG

DRINKS



Orange • Blackcurrant Squash £1.20

Apple • Orange Juice £3.95

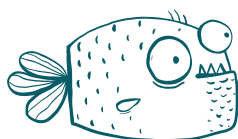


Orange & Passionfruit Fusion £4.10

Coke Zero £3.00

Glass of Milk £2.00

Lemonade • Diet Coke £2.50



Spectacular Sparklers £4.20

Crisp Apple & Elderflower
Sicilian Lemonade,
Raspberry & Rhubarb
Ginger & Juniper



Babyccino £2.50
Warm milk, marshmallows, chocolate powder

Small Hot Chocolate £3.00
Cream • Marshmallows £0.30



Dairy Free: **DF**

Gluten Free: **GF**

Vegan: **VG**

Vegetarian: **V**

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