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FOOD SERVED DAILY
between 12 noon & 9pm

The Cove
RESTAURANT

SNACKS & APPETISERS

- DOUGH BALLS** **V** **V+** **ASK FOR** **V+** **GF** 6
roasted garlic & parsley butter
- FIRE ROASTED PEPPER & PESTO HUMMUS** **V** **V+** 6
wood-fired flatbread, roquito peppers, micro coriander
- PITTED BELAZU OLIVES** **V** **V+** **GF** 6

STARTERS

- BRUSHETTA** **V** **V+** **ASK FOR** **GF** 7.5
toasted focaccia, heritage tomatoes, aged balsamic
- CALAMARI** **V** 8.5
roasted garlic aioli
- WILD MUSHROOM CROSTINI** **ASK FOR** **V+** **GF** 7.5
spinach, tarragon, white truffle
- CRISPY CHICKEN WINGS** **GF** 8
choose bbq or buffalo sauce | blue cheese dip

ON THE SIDE

- SKIN ON FRIES** **V** **V+** **GF** 5
- CHEESY SKIN ON FRIES** **V** **GF** **ASK FOR** **V+** 6
fior di latte, monterey jack cheddar
- PARMESAN & TRUFFLE FRIES** **GF** 7
aged parmesan, white truffle oil
- RUSTIC CHUNKY CHIPS** **V** **V+** **GF** 6
smoked sea salt
- SWEET POTATO FRIES** **V** **V+** **GF** 6
- GRILLED TENDERSTEM** **V** **GF** **ASK FOR** **V+** 4
hazelnut pesto
- WOOD-FIRED CORN ON THE COB** **V** **V+** **GF** 4.5
roasted garlic & parsley butter
- BEER BATTERED ONION RINGS** **V** **V+** **ASK FOR** **GF** 4.5
doom bar beer, smoked sea salt
- COLESLAW** **V** **V+** **GF** 4

OCEAN

- CATCH OF THE DAY** **ASK FOR** **GF** 18
doom bar beer battered fish, tartare sauce, buttered peas, grilled lemon, rustic chunky chips
(fresh daily local caught fish, please ask your server what was caught today)
- MOULES MARINARIE** **ASK FOR** **GF** 19.5
local mussels cooked in garlic, white wine & cream, toasted focaccia
- add** skin on fries +5
- WOOD-FIRED SEA BASS** **GF** 16.5
roasted vine tomatoes, roasted peppers, salsa verde
- ½ LUNDY LOBSTER** **GF** **MARKET PRICE**
(subject to availability)
skin on fries, side salad, thermidor butter, grilled lemon

GRILL

8OZ 28 DAY AGED SIRLOIN ^{GF} 28

roasted vine tomatoes, portobello,
rustic chunky chips, watercress

8OZ 28 DAY DRY AGED RIBEYE ^{GF} 29

roasted vine tomatoes, portobello,
rustic chunky chips, watercress

add a sauce? peppercorn | chimichurri **3**
blue cheese | salsa verde

BUTTERMILK FRIED CHICKEN BURGER 16.5

fresh seeded bap, gem lettuce, beef tomato,
sweet pickled cucumber, coleslaw, skin on fries

add monterey jack **+1.50** | **add** smoked streaky bacon **+1.50**

6OZ EXMOOR BEEF BURGER ^{ASK FOR GF} 17

fresh seeded bap, gem lettuce, beef tomato,
sweet pickled cucumber, coleslaw, skin on fries

add monterey jack **+1.50** | **add** smoked streaky bacon **+1.50**

MIXED BEAN & LENTIL BURGER ^{V V+ ASK FOR GF} 14.5

fresh seeded bap, gem lettuce, beef tomato,
sweet pickled cucumber, coleslaw, skin on fries

add monterey jack **+1.50**

SALADS

CAESAR SALAD ^{ASK FOR V+ GF} 14.5

gem lettuce, croutons, anchovies, parmesan

add chicken **+3** | **add** smoked bacon **+1.5**
add halloumi **+3**

ARUGULA SALAD ^{GF ASK FOR V+} 14.5

wild rocket, prosciutto, shaved parmesan,
pomegranate salsa

CAPRESE SALAD ^{V GF} 13.5

heritage tomatoes, buffalo mozzarella,
aged balsamic, purple basil

PASTA

MAC & CHEESE ^{ASK FOR V+ GF} 14

triple cheese sauce, panko, crispy onions

add chicken **+3** | **add** smoked bacon **+1.5**
add crab **+4**

LINGUINE PUTTANESCA ^{V ASK FOR GF} 14

heritage tomatoes, capers, olives,
chilli, anchovies, parsley

SEAFOOD LINGUINE ^{ASK FOR V+} 16

locally caught fish, red chilli,
spring onions, lobster bisque

SPINACH & RICOTTA TORTELLINI ^{V ASK FOR GF} 15

mascarpone, spinach, basil, parmesan

^{V+} Vegan ^V Vegetarian ^{GF} Gluten Free

If you have any allergies or intolerances, please speak to our team about the ingredients within your meal when making your order.



WOOD-FIRED NEAPOLITAN PIZZAS

GARLIC BREAD V V+ ASK FOR GF 7

roasted garlic & parsley butter

CHEESY GARLIC BREAD V ASK FOR GF V+ 8.5

roasted garlic & parsley butter, fior di latte mozzarella

MARINARA V V+ ASK FOR GF 11

san marzano tomatoes, cracked black pepper, fresh basil, extra virgin olive oil

MARGHERITA V ASK FOR V+ GF 12

buffalo mozzarella, san marzano tomatoes, fresh basil, extra virgin olive oil

PEPPERONI ASK FOR GF 13.5

fior di latte mozzarella, san marzano tomatoes, artisan sliced peperone, extra virgin olive oil

CURED MEAT ASK FOR GF 15.5

chorizo, coppa, serrano, fennel salami, san marzano tomatoes, wild rocket, roquito chilli honey, parmesan

SPICY MEAT ASK FOR GF 16.5

nduja, chicken, chorizo, red chilli, butternut squash puree, fior di latte mozzarella, chilli oil

SMOKED SALMON 16.5

fior di latte mozzarella, capers, san marzano tomatoes, dill pickles, samphire

SMOKEY BBQ ASK FOR GF 16

smokey bbq base, pulled pork, smoked bacon, jalapeno, monterey jack, crispy onions

MUSHROOM & TRUFFLE V ASK FOR V+ GF 13.5

fior di latte mozzarella, parmesan, portobello, truffle & mushroom salsa, thyme olive oil

CREAM TEA – Available until 5pm

HOMEMADE DEVON CREAM TEA V V+ GF 10

freshly baked scones with clotted cream & jam, served with a choice of tea or coffee

FULL AFTERNOON TEA V V+ GF 28

(only available by booking 24 hours prior)

freshly baked scones with clotted cream & jam, homemade cakes & a selection of sandwiches, served with of tea or coffee

add champagne +10 | add prosecco +7

SANDWICH MENU – Available until 5pm

Chefs choice of bread, side salad, Burts crisps

DEVON CRAB ASK FOR GF 13

white crab meat, dill, crème fraiche, avocado, baby gem

FISH FINGER ASK FOR GF 12

beer battered white fish, tartar sauce, baby gem, pickled cucumber

CLUB ASK FOR GF 12.5

grilled chicken breast, baby gem, garlic mayo, beef tomato, smoked streaky bacon

REUBEN ASK FOR GF 13

pastrami, sauerkraut, thousand island dressing, smoked gruyere

PESTO, MOZZARELLA & TOMATO ASK FOR GF 11

basil pesto, buffalo mozzarella, sundried tomato