

appetisers

Selection of Tom's bread & Devon butter <i>Gluten free bread available</i>	£3.50
Marinated olives	£3.50
Smoked almonds	£4.50
Glazed honey & mustard chipolata sausage	£6.50
Spanish garlic prawns	£7.50

starters

Curried carrot soup (V) coriander oil & spiced croutons served with rustic baguette	£8.00
Terrine of smoked chicken and ham hock piccalilli & toasted sourdough	£9.00
Exmouth mussels marinière Classic MC, white wine, cream, onion, parsley and tarragon served with crispy sliced baguette	£9.95
Heritage tomatoes with burrata (V & Vg) basil, pesto and olive oil vinaigrette	£10.50
Selection of Duchy charcuterie pickles with rosemary & sea salt focaccia	£11.00
Smoked salmon mousse honey and soy vinaigrette, dill pickled cucumber, and toasted sourdough	£10.95
Porthilly oysters with shallots in red wine vinegar Each £3.00 ½ dozen £18.00 Dozen £36.00	

pasta

Penne Pasta tomato sauce, basil pesto, parmesan	£14.00
Linguini Pasta, rosemary cream with truffle mushroom salsa and Parmesan	£17.50

Neapolitan-style pizza

Margherita tomato, mozzarella, basil, olive oil	£9.95
Mickeys vegan char-grilled vegetables, basil pesto, pine nuts	£11.00
Pepperoni tomato, pepperoni and mozzarella	£12.50
Ham and mushroom	£12.50
Chicken, red onion, mushroom peppers, olive basil pesto	£13.00
Mickeys devil chorizo, chilli, n'duja sausage, mozzarella	£14.50
Calzone bolognese, n'duja sausage, mozzarella bocconcini	£14.00
Vegetarian calzone ricotta, grilled artichoke, spinach and mushroom	£14.00

mains

From our South West fishmongers

Landed at Exmouth, Brixham, Plymouth, Newlyn & Looe

Fish and Chips £15.95
haddock fillet, Otter Ale batter, minted peas & tartar sauce

Indonesian seafood curry £23.00
seabass, white fish and prawns, pilau rice, Indonesian salad

Half or whole lobster thermidor POA
(subject to availability)

Seafood cooked over coals

choice of: fries | minted new potatoes | potato purée

Grilled salmon, English Asparagus £18.95
white wine sauce, basil oil

Grilled king prawns, sweet chilli dipping sauce £23.00

Chargrilled curried monkfish curried mayonnaise £24.95

On the grill cooked over coals

choice of: fries | minted new potatoes | potato purée

Mickeys Cuts

Slowly reared Devon Ruby Red, grass fed on the Clyst Valley, aged with Himalayan salt for 35 days. Specially selected by Alastair and Phillip at Darts Farm.

Rump Steak	10oz	£22.00
Sirloin steak	8oz	£27.00
Fillet Steak	6oz	£30.00
Ribeye steak	10oz	£33.00
Tomahawk chop (for two or one greedy pig)	20oz	£67.50
Darts Pork from Lashbrook Farm, Talerton		
French trimmed pork chop	10oz	£18.00
Darts Lamb from the Powderham Estate		
Neck fillet	8oz	£19.50
Lamb cutlets		£24.00
Darts Free-range chicken spit-roasted over coals		
½ Chicken (one portion)		£18.50
Whole Chicken (two people)		£35.00

Styles

Mickeys coated in Dijon mustard with marjoram, oregano & thyme herbs, spiced with cumin
Texan coated with a smokey BBQ sauce
Argentinian served with chimichurri
Asian coated with black pepper miso glaze
Mediterranean served with salsa verde
Simply grilled with seasoning, thyme and served with portobello mushroom and choice of sauces

Sauces

Bearnaise | Mushroom | Green peppercorn £3.00

Mickeys Beach Burger £16.50
Prime beef burger, Mickeys smokehouse sauce, caramelised onions, mushrooms and fries

Extra toppings £1.50
egg | cheese | smoked bacon | guacamole

On the grill continued...

Veggie burger served with fries (v) £14.50
Portobello mushroom, goats cheese, chargrilled red peppers, potato bun

Mickeys hot dog £10.00
Frankfurter in a brioche bun with caramelised onions American mustard and crispy onions served with fries

Mickeys 'low and slow'

Served with pickled chilli cucumber and a choice of: fries | minted new potatoes | potato purée

Mickeys pork belly 'burnt ends' £25.00
Marinated in spicy dry rub then slow roasted and glazed with Mickeys BBQ sauce

sides

Coleslaw	£3.50
Skinny fries	£4.00
Truffle fries	£5.00
Potato purée	£4.00
Cornish minted new potatoes	£4.50
Mac & cheese	£4.50
Tender sprouting broccoli, hazelnut butter	£4.50
Char-grilled mixed vegetables	£4.50
Hispy cabbage with miso butter	£4.75
Salad of iceberg lettuce and mangetout with Cornish blue cheese dressing	£4.75
Mixed leaf, tomato, and red onion salad	£4.75

desserts

Selection of Italian gelato £7.00
made by our Café-Pâtisserie-Glacierie gelato Chef

Mickeys ice cream sundae £8.00
Fleur de lait gelato layered with marinated strawberries & strawberry gourmet sauce

Mango and lime mousse, caramelised pineapple £8.50
served with a coconut, mango & yuzu ice cream

Wild strawberry parfait £9.00
basil scented strawberries with vanilla ice cream

Chocolate and cherry mousse £9.50
cherry cheese cake ice cream

Selection of West Country cheeses £11.00

Dietary requirements and allergens

Please advise a member of our team if you have any food allergies or special dietary requirements. Some food and drink that we serve may contain nuts and other allergens and where we put in place measures to avoid cross contamination, we cannot guarantee that there will not be traces.

Alternative vegan and vegetarian menus on request

A discretionary service charge of 12.5% is added to the bill.