

Welcome to The Salutation Inn

A former coaching inn, lovingly restored by the Williams-Hawkes family. Tom and Amelia have shaped The Salutation as it is today: home to a restaurant, rooms, a fishmonger and a wellbeing space – all inspired by Devon's land, sea and community. Whether you're here for coffee, a meal or a stay, thank you for being part of our story.

While you wait...

Sally Spritz

Elderflower liqueur, Prosecco, soda
£11

Harlequin olives
£5

RISE Bakery bread basket,
whipped butter
£5.50

West Country oysters
£4.25 each, 6 for £20, 12 for £38

Oyster, yuzu, chilli, ginger
£5 each, 6 for £26, 12 for £49

Exmoor caviar, served with blinis
per 10g for £18

SALT day boat fish scotch egg,
fennel ketchup
£12

Jackson's Devon whipped
smoked cod roe, radish
£12

Sides

Fries £5.50

Baby potatoes, salsa verde £6

Green salad £5.50

Spring vegetables £5.50

Truffle fries £7.50

The Dinner Menu

Starters

Soup of the day, RISE focaccia
£10

Spring salad of heirloom carrots,
Ticklemore goat's cheese, smoked almonds,
Pain d'épice, sherry caramel
£12

Rope-grown local mussels, RISE Bakery bread
£14

Local seafood and shellfish bisque,
crouton, rouille, English pecorino
£14.50

Cured Chalkstream trout pastrami,
dill, pickled cucumber
£15.50

Hand-dived local scallops,
smoked ham hock, wild garlic
£17.50

South West farmed beef tartare,
classic garnish, crisps
£16.50
add fresh black truffle £10

Mains

Spring wild garlic risotto, asparagus English
pecorino, candied hazelnut, cured egg yolk
£19.50

Line-caught River Exe Pollock,
ratatouille, basil
£29.50

Brixham brill, lobster and scallop ravioli,
braised gem, bisque
£34

Devon lamb cutlet, braised breast, courgette,
olive tapenade, lamb jus
£35

Dry-aged West Country farmed beef fillet,
slow-cooked beef cheek croquette,
pomme Anna, asparagus, truffle jus
£37.50

To Share

Based on 2 people sharing

Land

Please ask your server for today's special
Served with roasted cherry tomatoes on
the vine, flat field mushroom, fries,
red wine sauce

M/P

Sea

Selection of wild fish, scallops,
langoustine, crevettes, mussels,
fries and green salad

£85

All fish is subject to availability and may change upon ordering.

Add to any share board...

Half Lyme Bay lobster, wild garlic thermidor
£25 (when available)

Exmoor caviar
per 10g £15

If you have a food allergy or intolerance, please speak to a member of our team before ordering.
If you have any special dietary requirements, a member of our team will be happy to advise you on your choice.
This is not a nut-free kitchen.

There will be a discretionary service charge of 12.5% on all menus.

Tasting Menu

RISE focaccia

Hand-dived scallop,
smoked ham hock, wild garlic

Spring salad of heirloom carrots,
Ticklemore goat's cheese, smoked almonds,
Pain d'épice, sherry caramel

Cured Chalkstream trout pastrami,
dill, pickled cucumber

CHOOSE FROM EITHER...

Dry-aged beef fillet, beef cheek croquette,
pomme Anna, asparagus, truffle jus

OR

Line-caught pollock, ratatouille, basil

Burnt butter sponge, chocolate cremeux,
mango and passionfruit

£75 per person

Add a cheese course for £15 per person

Additional wine flight available

Desserts

Earl grey panna cotta, chocolate sponge,
bergemont gel, confit lemon sorbet
£9.50

Burnt butter sponge, chocolate cremeux,
mango and passionfruit
£10.50

Vanilla cream parfait, spiced compressed
strawberries, strawberry sorbet
£12.95

Coffee and petit fours
£9.50

Cheeses

Cheese served with apple and
onion chutney, celery, quince, crackers

**Sharpham's Brie • Blue Dart •
Creamy Goat • Devon Smoked**
£7 per cheese