



LUNCH

TWO COURSES FOR

£18

TO START

Devilled whitebait

Cayenne pepper and chilli coated whitebait, served with rouille

Homemade Brixham fish soup

With Gruyère croutons and rouille

Scottish smoked salmon

With sweet pickled cucumber relish, lime, capers and griddled sourdough (surcharge £4)

Quinoa, beetroot and tofu salad

Golden and candy beetroot, quinoa, tofu and a grain mustard dressing (ve)

MAINS

Fillet of sea bream

Served with a shaved cucumber, chilli and mint salad

Spicy blackened Cornish mackerel fillets

Served with chargrilled chicory, tenderstem broccoli and cauliflower purée

Cornish ale battered cod

Served with double-cooked chips, sea salt, minted mushy peas and homemade tartar sauce

Handmade courgette fritters and polenta gnocchi

Served with roasted aubergine and a tomato sauce (ve)

Seared yellow fin tuna

Coated in a mixed seed crust, lime, baby watercress and a soy and mirin dressing (surcharge £6)

ADD A SIDE FOR £4

New potatoes with minted butter | Double-cooked chips | Tossed side salad | Carrots roasted in honey and cumin

Don't fancy two courses today? Swap your starter for a glass of our Fishworks Sauvignon Blanc wine for the same price.

A discretionary service charge of 12.5% will be added to your bill. If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from.

