

FISHWORKS

FISHMONGER & RESTAURANT

ON ARRIVAL

Prosecco Rustico, Superiore DOCG, £9

Nino Franco, Italy

Champagne, Louis Barthélémy Brut Améthyste £12

Ay, France

Oven-baked sourdough bread

with freshly made aioli and salsa verde £4

with our homemade taramasalata £5

Marinated mixed olives £3.50

with oven-baked chervil tomatoes and roasted sweet peppers

ROCK OYSTERS

Jersey oysters served with shallot vinegar and Tabasco
£3 each / 6 for £16 / 12 for £32

STARTERS

Devilled whitebait £8

Cayenne pepper and chilli coated whitebait,
served with rouille

Hand-dived king scallops £13

Sautéed hand-dived king scallops cooked with white wine
and garlic butter, topped with breadcrumbs and Pernod

Argentinian prawns £11

Pan fried in chilli, ginger, white wine and garlic, served with a
fennel and mint salad. Goes perfectly with Riesling,
Alsace, 2015 £13/glass

Homemade Brixham fish soup £7

with Gruyère croutons and rouille

Quinoa, golden beetroot and tofu salad £7 / £13

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

SIDES

Tenderstem broccoli and green beans with shallots and
almonds £5

Tossed side salad £3.50

Carrots roasted with honey and cumin £4

New potatoes with minted butter £4

Double-cooked chips with sea salt £4

Pan-fried spinach with garlic and toasted pine nuts £4

LOBSTER

All our lobsters arrive fresh daily

Whole lobster £36

Steamed and served on ice or grilled and served with garlic
butter, along with your choice of side. Goes perfectly with
Pouilly-Fuissé, Burgundy £12.50/glass

Whole lobster thermidor £37

Served with your choice of side

MAINS

Spicy blackened Cornish mackerel fillets £16

Served with chargrilled chicory, tenderstem broccoli and
cauliflower purée

Seafood and samphire linguine £22

Squid, crevettes and seasonal samphire
with a classic white wine, tomato and basil sauce

Day boat Dover sole - Market price

Served on the bone, simply grilled with lemon
and parsley butter or pan-fried à la Meunière

Cornish ale battered cod fillet £16

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

Oven-roasted sea bass £17

Baked with lemon thyme, olive oil and sea salt,
served whole or filleted

Grilled seafood platter £27

Sautéed scallop cooked with white wine and garlic butter,
topped with breadcrumbs and Pernod, fillet of sea bass, sea
bream and chilli ginger prawns. Goes perfectly with Vermentino,
Sardinia £10/glass

Classic seafood bouillabaisse £20

Mediterranean stew of filleted fish in a tomato sauce with
shallots, garlic, fennel and pepper, served in a copper pan
£1 will be donated to the Fishermen's Mission charity

Handmade courgette fritters and polenta gnocchi £15

Served with roasted aubergine and a tomato sauce (ve)

Half grilled lobster and 10oz sirloin steak £42

With brandy cracked pepper sauce and double-cooked chips
Without lobster £28

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. (ve) Vegan.

微信扫码关注 · 浏览菜品图片



TO FINISH

DESSERTS

Zesty lemon tart £6.75
Homemade and served with passion fruit sorbet

Peach and passion fruit Eton mess £6.75
Goes perfectly with a glass of Palazzina Moscato Passito, 2014, Italy £8/glass

Sticky chocolate brownie £6.75
Served hot with vanilla ice cream

Espresso panna cotta £6.50
A smooth panna cotta topped with a sweetened espresso syrup. Goes perfectly with a glass of Pedro Ximénez, Spain £9.25/glass

Apple and raspberry crumble £6.75
Served with a homemade custard. Goes perfectly with a glass of Monbazillac 2011/12, France £6.25/glass

Our cheeseboard £9.95
With a selection of the best British cheeses, served with freshly made chutney and seeded crackers. Goes perfectly with a glass of Port £6.50/glass

Selection of Fishworks ice cream with cinnamon crackers £6.75
For an even bigger treat, try our ice cream with Pedro Ximénez poured on top £13.75

GELATO AND SORBET

Try a scoop (or two)

GELATO £2.50
Vanilla
Chocolate
Strawberry
Coffee
per scoop

SORBET £2.50
Passion fruit / Lemon Sorbet
per scoop

DESSERT WINES AND PORT

Palazzina Moscato Passito 2014, Piemonte, Italy
Intense lemon curd, marmalade and citrus peel with lightly floral notes
100ML 375ML
£8 £30

Pedro Ximénez, Gutierrez Colosia, Spain
A big, rich flavour, brimming with raisins and sultanas
100ML 750ML
£9.25 £55

Monbazillac 2011/12, Domaine de Grange Neuve, France
A very rewarding wine, as good as many Sauternes. Well balanced and fresh with summer fruits and spicy aromas
100ML 500ML
£6.25 £30

Wiese & Krohn 2011, Late bottled vintage, Portugal
100ML 750ML
£6.50 £47

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.

Thanks for joining us

DRINKS

Our wines are carefully selected to complement our fish and seafood by our sommelier Tim McLaughlin-Green. Shortlisted for the Harpers and Queen Sommelier of the Year awards, he travels the world to source the finest small-batch wines produced by family-owned wineries.

Enjoy!

Our vintages may vary and are subject to change. We serve 125ml glasses of wine - just ask our team. A discretionary service charge of 12.5% will be added to your bill. VAT included at the standard rate. Please ask a member of the team for the ABV information and enjoy responsibly.

COCKTAIL SELECTION

Try one of our delicious cocktails or let us know your favourite cocktail and we would be happy to make it for you

Aperol Spritz Aperol, Prosecco and London essence soda	£8.50
Margarita Tequila, Cointreau, sugar syrup and fresh lime juice	£9.50
Cosmopolitan Belvedere vodka, Cointreau, cranberry and fresh lime juice	£10.50
Bellini Peach purée and Prosecco	£8.50
Espresso Martini Belvedere vodka, Kahlua, espresso and sugar syrup	£10.95
Tom Collins Tanqueray gin, sugar syrup, London essence soda and lemon juice	£9.50
Negroni Tanqueray gin, Campari and Martini Rosso	£9.50
Kir Royal Crème de cassis and Louis Barthelemy Champagne	£12.50
Gin Martini Tanqueray gin and Dry Martini	£10.95
Vodka Martini Black Cow vodka and Dry Martini	£10.95
Dirty Martini How you like it	£10.95

GROUP BOOKINGS AND EXCLUSIVE HIRE

From tables for two and large groups to the exclusive hire of the whole restaurant, we're happy to take your bookings, big or small. Just speak to one of our friendly team or book online.

FRESH FISH AT HOME

Our fishmonger will help you choose your favourite fish, shellfish or crustacean to take home, prepared just the way you like it and ready to cook. Looking for something specific? Just ask our team - we're happy to order it for you.

DELIVERY

You can also get FishWorks delivered to your home or office, simply order online at: **Deliveroo**

APERITIF

	25ML	50ML
Campari	£3	£5.95
Knightor white vermouth	£3	£4.95
Knightor rose vermouth	£3	£4.95

GIN

	25ML	50ML
Plymouth	£3.50	£6.95
Fishers	£4.25	£8.50
Tanqueray	£4	£7.95
Hepple	£4.25	£8.50
Fifty Pounds	£4.25	£8.50

LIQUEURS

	25ML	50ML
Orujo Blanco	£3.75	£7.50
Orujo de Hierbas	£4.25	£7.95
Orujo Original	£3.75	£7.50
Limoncello	£5.25	£9.95
Sambuca	£4.95	£8.95
Tequila	£5.25	£9.95
Baileys	£4.95	£7.95
Amaretto	£4.95	£7.95

COFFEES / TEAS

Espresso / double espresso	£3/£3.50
Black coffee	£3.50
Latté / capuccino	£3.50
Flat white	£3.50
English Breakfast / Earl Grey tea	£3
Peppermint or fruit teas	£3.50
Chamomile or fresh mint infusion	£3.50

MINERALS AND JUICES

	250ML	200ML	330ML	750ML
Frobishers Fruit Juice Orange, apple, cranberry or tomato	£3.75			
London Essence Soda water or tonic water		£2.75		
Kingsdown Water Still or sparkling		£2.25	£3.75	

PROSECCO AND SPARKLING WINE

	125ML GLASS	750ML BOTTLE
Prosecco Extra Dry, DOC IL Follo, Italy	–	£35
Prosecco Rustico, Superiore DOCG, Nino Franco, Italy	£9	£42
Rose, IL Follo, Italy	–	£35
Prosecco Vigneti della Riva di San Floriano 2014, Superiore DOCG, Nino Franco, Italy	–	£54
Gorgola Sparkling Albarino 2013/2015, Cabana das Bolboretas, Spain	–	£58

CHAMPAGNE

	125ML GLASS	375ML BOTTLE	750ML BOTTLE
NON VINTAGE			
Louis Barthélémy, Brut Amethyste, Ay, France	£12	£39	£65
Ruinart Blanc de Blanc, Reims, France	–	£58	£108
R de Ruinart, Reims, France	–	–	£87
Krug Grand Cuvée, Reims, France	–	£115	–
ROSE			
Ruinart Rosé NV, Reims, France	–	£58	£108
Louis Barthélémy, Brut Rosé, Rubis NV, Ay, France	–	–	£68
Laurent Perrier Rosé NV, Tours-sur-Marne, France	–	–	£100
VINTAGE			
Louis Barthélémy Brut Saphir 2010, Ay, France	–	–	£75
Dom Pérignon 2009, Epernay, France	–	–	£210

SHERRY

	100ML GLASS	375ML BOTTLE
Manzanilla Las Medallas Herederos de Argüeso, Sanluca (V)	£5.50	£19.95
J. C. Gutiérrez Colosía, sherry fino, Spain	£4.95	£18.50

WHITE WINES

Muscadet 'Origine du Haut Bourg' 2012

Domaine Haut Bourg, France (V)

175ML GLASS 500ML CARAFE 1.5L BOTTLE

Extremely rare wine served from a magnum, only 125 magnums available. This single vineyard wine was planted in 1944, the wine is aged underground in cement tanks for 10 years prior to bottling.

£9 £31 £90

175ML GLASS 500ML CARAFE 750ML BOTTLE

FishWorks Fernão Pires, 2018

Quinta da Boa Esperanca, Lisbon, Portugal

Our team have blended this extraordinary wine to compliment our delicious menu. The ocean and minerality influences combined with the aromatic character of the Fernão Pires grape brings a wine perfectly paired with our seafood.

£9 £27 £36

MARITIME WINES

Our maritime wines are produced within 10 miles of the coast, giving them a slight saline salty note, which makes them the perfect partners for seafood.

	175ML GLASS	500ML CARAFE	750ML BOTTLE
Gorka Izagirre 2017 , Txakoli, Spain (V)	–	–	£45
Muscadet Le Pavillon 2018 , SAS du Haut Bourg, France	£7	£17	£26
Colheita Branco 2017 , Quinta da Boa Esperanca, Lisbon, Portugal	–	–	£35
Picpoul de Pinet 2019 , Cave de L'Ormarine Languedoc, France	£8	£20	£30
Knightor Carpe Diem NV , Cornwall, England (V)	£9	£27	£36
Sauvignon Blanc 2019 , SAS Du Haut Bourg, France	£7	£17	£25
Sauvignon Blanc 2019 , Moko Black, Marlborough, New Zealand	–	–	£36
Albarino Sobres Lias 2018 , Maior de Mendoza, Spain	£10	£29	£42

(G) = Gluten Free (O) = Organic (V) = Vegan

DESSERT WINES AND PORT

	100ML GLASS	375ML GLASS	500ML GLASS	750ML GLASS
Monbazillac 2015 , Domaine de Grange Neuve, France	£6.25	–	£30	–
Wiese & Krohn 2012 Late Bottled Vintage, Portugal	£6.50	–	–	£47
Palazzina Moscato 2014 Viña Tabali, Limari Valley, Chile	£8	£30	–	–
Pedro Ximénez	£8.50	–	–	£55

WHISKEYS

	25ML	50ML
Chivas Regal	£4.95	£7.95
Macallan Fine Oak Cask 10 year old	£5.25	£8.95
Ardbeg 10 year old	£4.95	£9.95
Jameson Irish Whiskey	£3.25	£6.95
Glenmorangie 12 year old	£6.95	£9.95
Glenmorangie 18 year old	£9.95	£19.95

COGNAC AND ARMANAC

	25ML	50ML
Maxime Trijol VSOP Classic	£5.25	£7.95
Domaine La Reviseur XO Petite Champagne	£8.95	£15.95
Baron de Sigognac 10 ans, Bas Armagnac	£5.95	£9.95
Hennessy Fine de Cognac	£7	£12.95
Hennessy XO	£9.95	£19.95

CALVADOS AND GRAPPA

	25ML	50ML
Dupont VSOP Calvados, Pays d'Auge	£8.95	£14.95
Grappa Di Merlot	£5.25	£8.95

(G) = Gluten Free (O) = Organic (V) = Vegan

BOTTLED BREW AND LAGER

	500ML
Cornish Orchards Cider Lightly fizzy and refreshing	£5.50
Double Stout, Westerham Brewery, Kent (G) Rich roasted stout with dark fruits (prune) and a smooth body followed with a hint of bitterness, perfectly paired with oysters	£5.65
Viceroy India Pale Ale, Westerham Brewery, Kent (G) Brewed in memory of Lord Curzon the restorer of the Taj Mahal – a wonderful IPA	£5.65
British Bulldog, Westerham Brewery, Kent (G) A rich, full bodied best bitter with excellent colour and richness	£5.65

	330ML
Peroni Nastro Azzurro, Italy	£4.50
Modelo Especial, Mexico	£4.50
Sagres, Portugal	£4.50
Estrella, Non alcoholic	£2.95

FEVER TREE RANGE

Pick a number and get ready for an extraordinary taste experience.

	200ML
Fever Tree Light Tonic	£3.25
Fever Tree Tonic	£3.25
Fever Tree Ginger Beer	£3.25

WHITE WINES

	175ML GLASS	500ML CARAFE	750ML BOTTLE
Chablis 2018, Domaine Ventoura, Burgundy, France (V)	£12.50	£34	£46
Viognier Les Acanthes 2018, Pays d'Oc, France	£7	£18	£26
Chenin Blanc, 2019, Cape Heights, South Africa (V)	–	–	£25
Xarel-lo 2014, Ferret Guasch, Penedès, Spain	–	–	£31
Pouilly-Fumé 2019, Domaine Barillot, Loire Valley, France	£10	£29	£40
Pouilly-Fuissé 2017, Vincent Besson, Burgundy, France	£12.50	£34	£47
Puligny Montrachet 'Les Levrons' 2018 Berthelemot, France (V)	–	–	£85
Chardonnay 2018, Despierta, La Mancha, Spain	–	–	£23
Gavi di Gavi DOCG 2019, Gianlorenzo Picollo, Italy (V)	–	–	£37
FishWorks Fernão Pires, 2018 Quinta da Boa Esperanca, Lisbon, Portugal	£9	£27	£36
Sancerre Blanc 2019, Jean-Jacques Bardin, Loire Valley, France	–	–	£43
Chablis Grand Cru Vaudesir 2015, Domaine Garnier, Burgundy, France (V)	–	–	£120
Traminer 2017, Conte Brandolini d'Adda, Friuli, Italy	£10	£26	£39
Vermentino DOC 2018, Audarya, Sardinia, Italy	£10	£26	£39
Pinot Gris 2018, Domaine Mader, Alsace, France (O)	–	–	£43
Verdejo 2018, Diez Siglos, Reuda, Spain	–	–	£34
Pinot Grigio 2017, Brandolini d'Adda, Friuli, Italy (O)	£9	£25	£35
Meursault 'Les Tillets' 2017, Domaine Berthelemot, Burgundy, France (V)	–	–	£89
Riesling Lieu-Dit Hageunau 2018, Domaine Mader, Alsace, France	£13	£36	£56

FINE WINES AND LIMITED PRODUCTION

	175ML GLASS	500ML CARAFE	750ML BOTTLE
Puligny Montrachet 'Pucelles' 2018, Domaine Paul Pernot, Burgundy, France	–	–	£190
Clipeo Maturana Blanca 2016/2017 Rioja, Spain	–	–	£75
Chassagne Montrachet 2015, Domaine Fontaine-Gagnard, Burgundy, France	–	–	£130
Corton Charlemagne Grand Cru 2015, Domaine Dublere, Burgundy, France	–	–	£250
Pouilly Fume 'Silex' 2005, Domaine Didier Dagueneau, Loire Valley, France	–	–	£550
Maior de Mendoza Finca las Tablas 2016, Albarino, Spain	–	–	£80
Batard Montrachet P. Pernot 2015, Cote de Beaune, France	–	–	£450

MAGNUMS

	1.5L BOTTLE
Albarino Sobres Lias 2018, Maior de Mendoza, Spain	£82
Pouilly Fuissé 2017, Vincent Besson, Burgundy, France	£92
Muscadet 'Origine du Haut Bourg' 2012, Domaine Haut Bourg, France (V)	£85

RED WINES

	175ML GLASS	500ML CARAFE	750ML BOTTLE
Gamay Rouge 2018, SAS du Haut Bourg, France (V)	£7	£17	£25
Côte du Rhône Acantalys 2018, Rhône, France	£7	£18	£27
Santenay 'Les Champs Claude' 2013, Arthur Barolet, Burgundy, France	–	–	£79
Beaujolais Vieilles Vignes 2013, Vincent Besson, Beaujolais, France	–	–	£33
Rioja Crianza 2016, Alcaudon, Rioja, Spain	£9	£30	£39
Pinot Noir 2019, Sileni Cellar Selection, Hawke's Bay, New Zealand	–	–	£36
Pinot Noir 2018, Domaine Mader, Alsace, France (O)	–	–	£41
Bourgogne Rouge 2014, Domaine Chasselay, Burgundy, France (O)	–	–	£55
Cabernet Sauvignon 2015/17, Camina, La Mancha, Spain	£6	£16	£23
Merlot Bio 2016, Arnauld Daudier de Cassini, Bordeaux France (O)	–	–	£40
Cabernet Vin de Pays 2016, SAS du Haut Bourg, France (V)	£6.75	£19	£26
Domaine de Viaud Lalande de Pomerol 2000, Bordeaux, France	–	–	£99
Château Le Dominique 2006, Saint Emillion, France	–	–	£135

Please ask our team if you'd like any of our reds chilled.

ROSÉ WINES

	175ML GLASS	500ML CARAFE	750ML BOTTLE
Pinot Grigio Ramato 2019, Gregoris, Veneto, Italy	£8	£20	£29
Sancerre Rose 2018, Jean-Jacques Bardin, Loire Valley, France	–	–	£38
Quinta de Boa Esperanca Rose 2019, Lisbon, Portugal	£9	£25	£36