

ON ARRIVAL

Prosecco Rustico, Superiore D.O.C.G., Nino Franco, Italy £9

Champagne, Louis Barthélemy Brut Améthyste, Ay, France £12

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

Served with shallot vinegar and Tabasco

£3 each / 6 for £16 / 12 for £32

Morecambe Bay / Jersey / Carlingford

STARTERS

Classic whitebait £8

Hand-coated whitebait, served with rouille

King scallops £13

Sautéed 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

Homemade Brixham fish soup £7

With Gruyère croutons and rouille

Quinoa, golden beetroot and tofu salad £7

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

Homemade smoked mackerel paté £8

Served with toasted sourdough and fennel and mint salad

Gin and beetroot cured salmon £9

With samphire, capers, maple marinated beetroot and toasted sourdough

Fruits de mer sharing platter £35

Shellfish classic of mussels, clams, Devon crab, crevettes and oysters, served on a bed of crushed ice

Add a fresh whole lobster +£28

STEAKS AND SHELLFISH

Choose your steak paired with your favourite shellfish. Served with double-cooked chips, cherry tomatoes and either brandy cracked pepper sauce, garlic butter or chilli, ginger and garlic sauce

Minute steak £17

8oz Rump £23

10oz Sirloin £28

Add

Scallop £4

King scallop with white wine & garlic butter, topped with breadcrumbs & Pernod

Prawns £6

Two pan-fired Argentinian prawns

Lobster half £15

Grilled and served with garlic butter

Whole lobster £36

Steamed and served on ice or grilled and served with garlic butter, along with your choice of side

Whole Devon crab cracked and served on ice - Market price

With a lemon mayonnaise

Hand-picked Devon dressed crab - Market price

DAILY CATCH FROM THE COUNTER

Fresh from our fish counter, create your own dish by choosing from the below

FISH

Choose your fresh fish from our counter, caught daily from the South coast markets

COOK

Tell us how you would like it cooked, filleted or on the bone

SAUCE

Choose your sauce from lemon & parsley butter, garlic butter or chilli, ginger & garlic

See our boards or ask our team about the daily catch for weights and prices

MAINS

Fish and chips £16

Cornish ale battered fish with double-cooked chips, sea salt, minted mushy peas and homemade tartar sauce

Spicy blackened Cornish mackerel fillets £16

Served with chargrilled chicory, tenderstem broccoli and cauliflower purée

Seared yellow fin tuna £22

Coated in a mixed seed crust, lime, baby watercress and a soy and mirin dressing

Moules marinière £16

Mussels in a cream, white wine and garlic sauce. Served with double-cooked chips

Day boat Dover sole - Market price

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

Seafood and samphire linguine £19

Squid, mussels, filleted fish and seasonal samphire with a classic white wine, tomato and basil sauce

Fishworks tasting platter £37.50 per person (min 2)

A three-tiered platter showcasing the best of the sea

Tier 1

Crispy fried squid, whitebait, filleted fish and samphire

Tier 2

Filleted grilled sea bass, wild prawns, scallops and sea bream

Tier 3

Fresh oysters, mussels, clams, Devon crab and crevettes on ice

Grilled 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

Handmade courgette fritters and polenta gnocchi £15

Served with roasted aubergine and a tomato sauce (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 £5

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.

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