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APERITIFS

FISHWORKS BLOODY MARY <i>Accompanied by a Prestige oyster</i>	£6.95
MANZANILLA SAN LEON – BODEGA HEREDEROS ARGUESO	100ml \$4.90
PASTIS RICARD	£4.50
CAMPARI	£4.50
NOILLY PRAT DRY/ROSSO	£4.50
PIMMS NO1	Glass / Carafe £5.00 / £18.00

BAR FOOD

FISHWORKS BREADBOARD WITH SALSA VERDE & AIOLI	£1.50
<i>Add our famous Taramasalta or Brandade</i>	£1.50 / £1.95
MARINATED GREEK OLIVES	£2.95
A BOWL OF CHIPS WITH AIOLI	£3.50
SELECTION OF BRITISH CHEESES <i>Served with celery, grapes & home-made oatcakes</i>	£6.50
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WHITEBAIT WITH AIOLI	£4.95
CALAMARI <i>Fried squid with lemon and aioli</i>	£7.00 / £12.00
FISHWORKS STARTER PLATE	£9.50
A PLATE OF SMOKED SALMON	£8.00 / £12.00

SHELLFISH

OYSTERS <i>(see blackboard for today's selection)</i>	each £1.50 ½ dozen £8.00 / dozen £15.00
WHOLE DARTMOUTH CRAB SERVED CRACKED OR DRESSED	<i>priced by weight</i>
PLATEAU DE FRUITS DE MER <i>Add lobster</i>	<i>per person</i> £22.50 <i>whole</i> £24.00

DESSERTS

FRESH LEMON TART	£4.90
<i>With a glass of Muscat de Beaumes de Venise</i>	£7.80
BAKED CHOCOLATE PUDDING	£4.90
<i>With a glass of Marmesa Red Harvest Pinot Noir</i>	£9.80
CRÈME BRÛLÉE	£4.90
<i>With a glass of Muscat de Beaumes de Venise</i>	£7.80
ETON MESS	£4.90
<i>With a glass of Muscat de Beaumes de Venise</i>	£7.80
VANILLA ICE CREAM WITH PEDRO XIMENEZ & RAISINS	£6.90
SELECTION OF SEASONAL ICE CREAMS	£4.90
<i>With a glass of Prosecco Jeio Brut NV</i>	£9.80

CHAMPAGNE COCKTAILS

CHAMPAGNE COCKTAIL <i>Maxime Trijol VSOP soaked sugar cube doused with Laurent Perrier Champagne and a dash of Angostura bitters</i>	£9.50
FRENCH 75 <i>Plymouth Gin shaken with fresh lemon juice and sugar, then strained and topped with Laurent Perrier Champagne</i>	£10.00
TINGLE <i>Laurent Perrier Champagne with Crème de Mûre, vanilla syrup and lime juice</i>	£10.00
HARRY'S MOJITO <i>A classic mojito is charged with white peach nectar and topped with Prosecco Jeio Brut NV</i>	£8.50
BELLINI <i>White peach nectar with Prosecco Jeio Brut NV</i>	£6.95

CLASSICS

MARTINI <i>Choose from Hendrick's Gin or Belvedere Vodka, as you like it</i>	£8.00
OLD FASHIONED MARGARITA <i>Jose Cuervo Tradicional Tequila with Cointreau, fresh lime and salt rim</i>	£6.00
MOJITO <i>Havana Club Especial Gold, muddled with fresh mint, limes, sugar and topped with soda</i>	£7.00
WHISKY SOUR <i>Dewar's White Label shaken with Cointreau, Angostura bitters and a dash of lemon juice – egg white optional. Served on the rocks</i>	£6.00
NEGRONI <i>Negroni is a tantalising mix of Plymouth Gin, Campari and Noilly Prat Rosso; strained over ice and topped with soda</i>	£6.50

CONTEMPORARY

BLOOD AND FIRE <i>Sagatiba Cachaça Pura with fresh raspberries, limes raspberry purée and a hint of chilli</i>	£6.00
FISHWORKS COOLER <i>Hendrick's Gin, combined with cucumber, elderflower, mint and lemon juice. Finished with soda water</i>	£6.50
RASPBERRY COSMOPOLITAN <i>Wyborowa lemon vodka, cranberry juice, fresh raspberries and a dash of Cointreau</i>	£7.00
BOA VIDA <i>Sagatiba Cachaça Pura with pineapple and pink grapefruit juice, with a dash of vanilla syrup</i>	£6.00

BEER

KASTEEL CRU – SAVERNE, FRANCE
Premium lager produced from Champagne yeast 330ml £3.75

MODELO ESPECIAL – MEXICO
Hand crafted with all natural ingredients – a classic thirst quenching beer. 330ml £4.00

MEANTIME WHEAT – LONDON, ENGLAND
Genuine Bavarian wheat strain produces a refreshing beer from this micro brewery in Greenwich 330ml £4.00

LONDON PRIDE – LONDON, ENGLAND
Award winning real ale. 330ml £4.00

GUINNESS – DUBLIN, IRELAND
Draught in bottles – the ideal partner for oysters 330ml £4.25

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PLYMOUTH £5.00

HENDRICK'S £6.00

WHISKY

DEWAR'S WHITE LABEL £5.00

JAMESONS IRISH WHISKEY £5.00

CHIVAS REGAL 12 YEAR OLD £7.00

MACALLAN 10 YEAR OLD, HIGHLAND £7.95

AUCHENTOSHAN, 10 YEAR OLD, LOWLAND £7.95

ARBEG 10 YEAR OLD, ISLAY £9.00

YAMAZAKI 12 YEAR OLD, JAPAN £10.00

GLENMORANGIE SAUTERNES FINISH 15YO, HIGHLAND £10.00

VODKA

WYBOROWA £5.00

WYBOROWA CITRON £6.00

BELVEDERE £6.00

AMERICAN WHISKEY

JACK DANIEL'S £5.00

WOODFORD RESERVE £7.00

RUM

BACARDI SUPERIOR WHITE £5.00

HAVANA CLUB AÑEJO ESPECIAL GOLD £5.00

COGNAC

MAXIME TRIJOL VSOP £7.50

DELAMAIN PALE AND DRY XO £12.00

ARMAGNAC

BARON DE SIGNOGNAC 10 YEAR OLD, BAS ARMAGNAC £8.25

MARQUIS DE PUYSEGUR ARMAGNAC 1961 £14.00

CALVADOS

CALVADOS DOMAINE L DUPONT VSOP £8.50

DOMAINE L DUPONT PLUS DE 17 ANS £15.00

DESSERT WINES & PORT

The Brachetto is fabulous served on its own as an alternative to a dessert.

BRACHETTO D'ACQUI 2007 – BRAIDA
Sweet, soft, delicate, sparkling. Red fruit and roses 100ml glass £5.50
½ bottle £17.00

MUSCAT DE BEAUMES DE VENISE 2007 – DOMAINE DE FENOUILLET
Ripe, exotic fruit and toasted almonds. 100ml Glass £ 6.50
500ml Bottle £29.50

PEDRO XIMENEZ – GUTIERREZ COLOSIA
A great wine, rich in flavour and sensation 100ml glass £5.90
½ bottle £20.25

MARMESA RED HARVEST DESSERT PINOT NOIR 2006 – CALIFORNIA
A great, sweet Pinot Noir. Perfect with desserts and cheese 100ml glass £7.95
½ bottle £27.75

QUINTA DA GAIVOSA LBV PORT 50ml glass £4.25

SPECIALITY COFFEES

IRISH – Jamesons £7.00

FRENCH – Maxime Trijol VSOP £7.00

BAILEYS £7.00

DIGESTIFS & LIQUEURS

TEICHENNÉ PEACH SCHNAPPS	£5.00
COINTREAU	£4.95
BAILEYS	£4.95
GRAND MARNIER	£4.95
JOSE CUERVO TRADICIONAL TEQUILA	£4.95
SAMBUCA	£4.95
KAHLÚA	£4.95
AMARETTO	£4.95
LIMONCELLO <i>Sorrento Villa Massa</i>	25ml £3.90
GRAPPA PRIMA UVE <i>Mashio</i>	25ml £3.75
ORUJO BLANCO MAR DE FRADES <i>A fantastic spirit made from Albariño grapes and must.</i>	25ml £3.75
ORUJO ORIGINAL MAR DE FRADES <i>Mirabelle plum fruit, peach and apricot.</i>	25ml £3.75
ORUJO HIERBAS MAR DE FRADES <i>Fruit and herbs, classically Galician</i>	25ml £4.25

TEA AND COFFEE

ESPRESSO	£1.75
DOUBLE ESPRESSO	£2.50
CAPPUCCINO	£2.50
LATTE	£2.50
SELECTION OF LEAF TEAS	£2.00
FRUIT AND HERBAL INFUSION	£2.00
FRESH MINT INFUSION	£2.50

MINERALS & JUICE

FRESHLY SQUEEZED ORANGE JUICE	£3.50
TOMATO JUICE	£3.50
LAWTON CROSS ORGANIC APPLE JUICE	275ml £3.50
BELU MINERAL WATER – ENGLAND <i>Still or sparkling water</i>	330ml £1.75 / 750ml £3.35
COKE / DIET COKE	330ml £2.50
FENTIMANS BOTANICALS – ENGLAND <i>Mandarin & Seville Orange, Victorian Lemonade</i>	275ml £3.50

PROSECCO & CHAMPAGNES

PROSECCO JEIO BRUT NV – DESIDERIO BISOL <i>Wonderful notes of pear and crisp finish.</i>	125ml glass £5.95 bottle £28.00
LAURENT PERRIER BRUT NV <i>We love this Champagne with all seafood</i>	125ml glass £9.00 bottle £49.00
LAURENT PERRIER ULTRA BRUT NV <i>Very delicate and versatile. Works especially well with oysters</i>	bottle £68.00
RUINART BLANC DE BLANCS NV <i>Ripe green apples and honeycomb – a phenomenal match for seafood</i>	bottle £78.00
2003 BY BOLLINGER <i>Ripe and delicious champagne from the extraordinary 2003 vintage.</i>	bottle £90.00
DOM PÉRIGNON 2000 <i>Simply one of the World's finest Champagnes</i>	bottle £189.00

ROSÉ CHAMPAGNES

BRUNO PAILLARD ROSE PREMIERE CUVÉE NV <i>Beautiful salmon pink Champagne with wild strawberry flavours</i>	125ml glass £12.50 bottle £68.00
BILLECART-SALMON ROSÉ NV <i>Finest rosé Champagne</i>	½ bottle £39.00 bottle £78.00
LAURENT PERRIER CUVÉE ROSE BRUT NV <i>Sumptuous flavours of red currant jam, quintessential celebration bubbly.</i>	bottle £85.00

ROSÉ WINES

PINOT GRIGIO RAMATO 2006/7 – SACCHETTO, VENETO, ITALY <i>Only 6000 bottles of this luscious rosé are produced annually</i>	175ml £5.95 250ml £8.25 bottle £22.95
CHÂTEAU D'ASTROS ROSE 2007 – CÔTES DE PROVENCE, FRANCE <i>Classic, Provence Rose, elegant & refreshing</i>	bottle £25.50
SANCERRE ROSÉ 2006/7 – JEAN-JACQUES BARDIN, LOIRE VALLEY, FRANCE <i>Dry, crisp and fresh with subtle fruits</i>	bottle £29.50

RED WINES

**GAMAY 2006/7 – NICOLAS CHOBLET,
LOIRE VALLEY, FRANCE**

Red fruits, elegant with touch of spice
175ml £4.15
250ml £5.95
bottle £15.95

**FRAPPATO 2006 /7
– VALLE DELL'ACATE, SICILY, ITALY**

*Sicilian red, perfect with
fish, light and spicy*
½ bottle £17.95

**MERLOT L'ANTICO CEPPO 2006
– LAZIO, ITALY**

Silky, smooth, and packed with fruit
£ 4.50
£6.50
£19.50

**RIOJA SINGLE VINEYARD 2005/6
– RAMON BILBAO, RIOJA, SPAIN**

*Fruity attack followed by spices,
balanced and pleasant*
bottle £22.00

**FLEURIE 2006 – CAVE DE FLEURIE,
BEAUJOLAIS, FRANCE**

Cherry fruits, soft and easy drinking
175ml £6.50
250ml £8.95
bottle £26.50

**SANCERRE ROUGE 2006
– JEAN-JACQUES BARDIN, LOIRE VALLEY, FRANCE**

Delicious Pinot, ideal chilled
½ bottle £16.75
bottle £29.50

**LES TOURELLES DE LONGUEVILLE 2003
SECOND WINE OF PICHON BARON – PAUILLAC,
BORDEAUX**

*Juicy cassis, cherry and plum fruit
with spicy tobacco smoke notes.*
£58.00

**CAMPOLEONE 2002
– LAMBORGHINI, UMBRIA, ITALY**

*Currants, blackberries and light tarragon.
Full bodied, with chewy tannins.*
£65.00

WHITE WINES

FISHWORKS RECOMMENDS

*Every year we produce our ideal fish wine with our
winemaker friend Josep Guasch – an outstanding
Spanish producer. The magnums are produced in a
limited quantity of 50 and double magnums only 10.
The wine is amazing from these big bottles.*

XAREL-LO 2006/7

– FERRET GUASCH, PENEDÈS, SPAIN
175ml £5.75
250ml £8.25
bottle £23.75
magnum £59.00 / double magnum £110.00

*Albariño is, in our opinion, the perfect fish wine,
poured from a beautiful blue bottle. Watch out for the Boat!*

ALBARIÑO 2006/7

– MAR DE FRADES, GALICIA, SPAIN
Classic fish wine, absolutely brilliant
175ml £7.95
250ml £10.95
bottle £32.00

VIN DE PAYS RETZ 2007

– NICOLAS CHOBLET, LOIRE VALLEY, FRANCE
*Dry refreshing, so good we bought
the whole production*
175ml £4.15
250ml £5.95
bottle £15.95

PIROPO PINOT BLANC 2007

– MENDOZA, ARGENTINA
Dry, refreshing with wonderful citrus flavours
£18.50

PICPOUL DE PINET 2006/7 VINTAGE

– CAVE DE FLORENSAC, LANGUEDOC, FRANCE
*Gold medal winning Picpoul,
stunning dry wine*
£19.50

SAUVIGNON SEMILLON 2007

– CHÂTEAU LE RAZ, BERGERAC, FRANCE
*Rich wine with grapefruit and
passion fruit, excellent*
£18.75

SAAM CHENIN BLANC 2007

– SAAM MOUNTAIN, PAARL, SOUTH AFRICA
Fruity, clean and fresh with a dry finish
175ml £4.50
250ml £6.25
bottle £18.50

COSTA DI GIULIA 2006

– MICHELE SATTÀ, TUSCANY, ITALY
*Medium to full bodied with a lift
from Sauvignon Blanc*
½ bottle £19.65

MUSCADET LE PAVILLON 2006/7

– NICOLAS CHOBLET, LOIRE VALLEY, FRANCE
*Floral, mineral and citrus
– very refreshing*
½ bottle £12.25
bottle £19.50

CHILCAS RESERVE CHARDONNAY 2006

– VALLE DEL MAULE, CHILE
*Rich New World Chardonnay
– everything you expect*
bottle £20.00

PINOT GRIGIO L'ELFO 2007

– PAOLO SACCHETTO, VENETO, ITALY
Smooth, apple fruit, refreshing Grigio
£23.00

VIEUX CHÂTEAU LAMOTHE 2007 – BORDEAUX, FRANCE <i>Classy Bordeaux blanc, with lovely fresh lift from the Sauvignon</i>	£23.95	CHABLIS 1ER CRU MONTMAIN 2006 – CLOTILDE DAVENNE, BURGUNDY, FRANCE <i>Class single vineyard Chablis</i>	bottle £45.00
INSOLIA 2006/7 – VALLE DELL'ACATE, SICILY, ITALY <i>Citrus fruit, fresh and dry</i>	½ bottle £16.00 bottle £24.50	RIED STEINMASSL RIESLING TROCKEN 2005 – WEINGUT BRUNDLMAYER, KAMPTAL, AUSTRIA <i>Classic Riesling aromas, with refreshing citrus.</i>	£47.00
TERRASOLE SAUVIGNON/PARALLADA 2007 – JEAN LEON, CATALUNYA, SPAIN <i>Vibrant fresh wine with a superb, full-flavour finish</i>	£24.95	PULIGNY MONTRACHET 2006 – DOMAINE ALAIN CHAVY, BURGUNDY, FRANCE <i>Minerality combined with a lick of spicy oak; classy Chardonnay</i>	bottle £59.00
BOURGOGNE BLANC 2007 – CLOTILDE DAVENNE, BURGUNDY, FRANCE <i>Charm and minerality with a Chablis pedigree</i>	£26.50	GIOVIN RE VIOGNIER 2004/6 MICHELE SATTA, BOLGHERI – ITALY <i>Vast fruit flavours with spicy notes</i>	£67.00
SPRINGFIELD SAUVIGNON BLANC 2007/8 – SOUTH AFRICA <i>Best Sauvignon we've tasted from South Africa, stunning!</i>	175ml £6.75 250ml £9.50 bottle £28.00	MEURSAULT 2002 – DOMAINE JOSEPH MATROT, BURGUNDY, FRANCE <i>Very expansive and pleasant</i>	£69.00
PETIT CHABLIS 2007 – DOMAINE GARNIER, BURGUNDY FRANCE <i>Nothing Petit about this Chablis, full flavour, fabulous</i>	£29.50	CHASSAGNE MONTRACHET "CHAMP GAIN" 2004 – VIEILLES VIGNES DOMAINE VINCENT ET FRANCOIS JOUARD, BURGUNDY, FRANCE <i>Beautifully defined peach and citrus fruit, with delicate mineral notes</i>	£75.00
POUILLY FUMÉ 2006/7 – DOMAINE BARILLOT, LOIRE VALLEY, FRANCE <i>Firm with good body</i>	bottle £27.95	PULIGNY MONTRACHET "LES FOLATIÈRES" 2004 – DOMAINE ALAIN CHAVY, BURGUNDY, FRANCE <i>Rich and long, floral minerality with a hint of cream</i>	£82.00
RIESLING ACKLAND VINEYARD 2006/7 – KNAPPSTEIN, CLARE VALLEY, AUSTRALIA <i>Dry, refreshing Riesling with a sweet lime fruit finish</i>	bottle £29.00	CHABLIS GRAND CRU RÉSERVE DE L'OBÉDIENCE 2005 – DOMAINE LAROCHE, BURGUNDY, FRANCE <i>Crisp, elegant Chablis with concentrated apple, lemon and pear fruit</i>	£110.00
SANCERRE 2007 – JEAN-JACQUES BARDIN, LOIRE VALLEY, FRANCE <i>Dry with classic gooseberry fruit</i>	175ml £7.50 250ml £9.50 bottle £29.95		
GLENGUIN CHRISTINA SEMILLON 2000 – GLENGUIN, HUNTER VALLEY, AUSTRALIA <i>A dry, intense, elegant wine with razor-sharp lime and lemon fruit.</i>	£30.00		
HUIA SAUVIGNON BLANC 2007 – MARLBOROUGH, NEW ZEALAND <i>Classic gooseberry and passion fruit flavours</i>	bottle £32.00		
SAINT VÉРАН 2006 – VINCENT BESSON, BURGUNDY, FRANCE <i>Elegant buttery wine with mineral finish</i>	175ml £9.65 250ml £13.75 bottle £33.50		
POUILLY FUISSÉ 2005 – VINCENT BESSON, BURGUNDY, FRANCE <i>Fuisse of the highest quality with finesse</i>	bottle £35.95		
MUSCADET LE L'D'OR 1989 – PIERRE LUNEAU-PAPIN, LOIRE VALLEY, FRANCE <i>Age brings honey and straw notes to a wine traditionally drunk young.</i>	£36.00		
STONIER RESERVE CHARDONNAY 2004 – STONIER, MORNINGTON PENINSULA, AUSTRALIA <i>Fine minerality with great intensity of lemon and cream</i>	£42.00		

All spirits are served in 50ml measures or multiples thereof. A 12.5% discretionary service charge will be added to your bill. VAT is included at the standard rate.



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