

MENU

ROAST SHELLFISH IN COOKING PAN

£25.00

per person

A selection of glazed oysters, crevettes, clams, mussels and crab served hot, roasted with garlic and thyme. A real show stopper!

MARKET SPECIALS



PLATEAU DE FRUITS DE MER

£22.50

per person

The shellfish classic of oysters, crevettes, clams, mussels and crab served with lemon, aioli on a bed of ice.

ADD WHOLE LOBSTER SUPPLEMENT £24.00

APERITIFS

FISHWORKS BLOODY MARY
With a Prestige oyster £6.95

PROSECCO JEIO BRUT NV – DESIDERIO BISOL
Wonderful notes of pear & crisp finish 125ml glass £5.95
bottle £28.00

BELLINI
White peach nectar with Prosecco Jeio Brut NV £6.95

MANZANILLA SAN LEON- BODEGA HEREDEROS ARGUESO
Crisp, dry, chilled Sherry – ideal before your meal or with shellfish 100ml glass £4.90

LAURENT PERRIER BRUT NV
Perfect with all seafood 125ml glass £9.00
bottle £49.00

KIR/KIR ROYALE
Wine or Champagne served with Creme de Cassis. 175ml glass £4.15 / 125ml glass £9.00

STARTERS & SALADS

WHITEBAIT WITH AIOLI £4.95

FISH SOUP WITH ROUILLÉ, GRUYÈRE & CROUTONS £5.95

FISHWORKS COCKTAIL
With crevettes, brown shrimps & prawns £8.95

FISHWORKS STARTER PLATE
A selection of our favourites £9.50

A PLATE OF SMOKED SALMON £8.00/£12.00

CLASSIC GREEK SALAD £7.50

SOUTH COAST CRAB CAKES
With sweet chilli dipping sauce £7.50

SMOKED CHICKEN, WALNUT, WATERCRESS & TARRAGON SALAD £10.00

CALAMARI
Fried squid with lemon & aioli £7.00 / £12.00

SMOKED HOUSE SALAD
Hot smoked salmon, eel & mackerel with wholegrain mustard dressing £12.00

APPETISERS

FISHWORKS BREADBOARD WITH SALSA VERDE & AIOLI £1.50
Add our famous Taramasalata or Brandade £1.50/£1.95

MARINATED GREEK OLIVES £2.95

MAINS & GRILLS

FISHWORKS FISHCAKE £12.00
With wilted spinach & hollandaise

ROASTED SKATE £14.25
With black butter & capers

FISH & CHIPS £14.50
Deep fried Icelandic cod in beer batter with mushy peas & tartare sauce

DOVER SOLE priced by weight
Classically served with lemon & parsley butter

ORGANIC SALMON FILLET £14.50
With Hollandaise sauce, chives & chervil

ZUPPA DEL PESCATORE £19.00
Fish stew with thyme, saffron & garlic served in the cooking pan
For every Zuppa we serve, £1 is donated to The Royal National Mission to Deep Sea Fishermen.

SEABASS (WHOLE OR FILLETED) £14.50
With rosemary & lemon olive oil

SWORDFISH MILANESE £15.00
Seasoned in breadcrumbs and pan fried with baked fennel

MIXED SEAFOOD & SHELLFISH GRILL per person £20.00
A selection from the Fishmonger served with garlic & lemon

RISOTTO MILANESE, SAFFRON & PARMESAN £9.50

GRILLED RIBEYE STEAK £18.00
With Béarnaise & chips

SHELLFISH

OYSTERS WITH TRADITIONAL ACCOMPANIMENTS
Duchy of Cornwall each £1.50 / ½ dozen £8.00 / dozen £15.00
Maldon Rock each £1.75 / ½ dozen £9.00 / dozen £16.50
Prestige each £2.00 / ½ dozen £10.00 / dozen £18.00
Mixed Selection ½ dozen £9.00 / dozen £16.50

WHOLE DARTMOUTH CRAB priced by weight
served cracked or dressed

STEAMED MUSSELS £6.50 / £10.50
With wine, garlic, shallots & parsley

LOBSTER & CHIPS £26.00
Grilled with garlic butter

SIDES

SUGAR SNAPS £2.95

SPINACH, WATERCRESS & PINENUT SALAD £2.95

CUCUMBER SALAD WITH CHILLI, LEMON & MINT £2.95

TOMATO, BASIL & BOCCOCINO MOZZARELLA SALAD £3.50

GREEN SALAD £2.50

FENNEL, MINT, LEMON & CHILLI SALAD £2.95

GREEK SALAD £3.50

BUTTERED NEW POTATOES £2.50

CHIPS £3.50

MASH £2.50

FIRE ROASTED MEDITERRANEAN VEGETABLES £2.95

MENU PRIX-FIXE



WINES

PROSECCO & CHAMPAGNE

- PROSECCO JEIO BRUT NV – DESIDERIO BISOL**
Wonderful notes of pear and crisp finish 125ml glass £5.95 / bottle £28.00
- LAURENT PERRIER BRUT NV**
We love this Champagne with all seafood 125ml glass £9.00 / bottle £49.00
- LAURENT PERRIER ULTRA BRUT NV**
Very delicate and versatile, works especially well with oysters bottle £68.00

WHITE WINES

- 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 –
CHATEAU 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 SATTA, 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
175ml £4.95 / 250ml £6.95 bottle £20.00
- PINOT GRIGIO L'ELFO 2007 – PAOLO SACCHETTO, VENETO, ITALY**
Smooth, apple fruit, refreshing Grigio £23.00
- VIEUX CHATEAU LAMOTHE 2007 –
BORDEAUX, FRANCE**
Classy Bordeaux blanc, with lovely fresh lift from the Sauvignon £23.95
- INSOLIA 2006/7 – VALLE DELL'ACATE, SICILY, ITALY**
Citrus fruit, fresh and dry ½ bottle £16.00 / bottle £24.50
- BOURGOGNE BLANC 2007 – CLOTILDE DAVENNE, BURGUNDY, FRANCE**
Charm and minerality with a Chablis pedigree £26.50
- SPRINGFIELD SAUVIGNON BLANC 2007/8 – SOUTH AFRICA**
Best Sauvignon we've tasted from South Africa, stunning!
175ml £6.75 / 250ml £9.50 / bottle £28.00
- PETIT CHABLIS 2007 – DOMAINE GARNIER, BURGUNDY FRANCE**
Nothing Petit about this Chablis, full flavour, fabulous £29.50
- POUILLY FUMÉ 2006/7 –DOMAINE BARILLOT, LOIRE VALLEY, FRANCE**
Firm with good body bottle £27.95
- RIESLING ACKLAND VINEYARD 2006/7 –
KNAPPSTEIN, CLARE VALLEY, AUSTRALIA**
Dry, refreshing Riesling with a sweet lime fruit finish bottle £29.00
- SANCERRE 2007 – JEAN-JACQUES BARDIN, LOIRE VALLEY, FRANCE**
Dry with classic gooseberry fruit 175ml £7.50 / 250ml £9.50 / bottle £29.95
- HUIA SAUVIGNON BLANC 2007 – MARLBOROUGH, NEW ZEALAND**
Classic gooseberry and passion fruit flavours bottle £32.00
- SAINT VERAN 2006 – VINCENT BESSON, BURGUNDY, FRANCE**
Elegant buttery wine with mineral finish 175ml £9.65 / 250ml £13.75 / bottle £33.50
- POUILLY FUISSE 2005 – VINCENT BESSON, BURGUNDY, FRANCE**
Fuisse of the highest quality with finesse bottle £35.95
- CHABLIS 1ER CRU MONTMAIN 2006 – CLOTILDE DAVENNE,
BURGUNDY, FRANCE**
Class single vineyard Chablis bottle £45.00
- PULIGNY MONTRACHET 2006 – DOMAINE ALAIN CHAVY, BURGUNDY, FRANCE**
Minerality combined with a lick of spicy oak; classy Chardonnay bottle £59.00

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, PENEDES, SPAIN
175ml £5.75 / 250ml £8.25 / bottle £23.75 / magnum £59.00 / double magnum £110.00

ALBARIÑO 2006/7 – MAR DE FRADES, GALICIA, SPAIN
Classic fish wine, absolutely brilliant Albariño is, in our opinion, the perfect fish wine, poured from a beautiful blue bottle.
Watch out for the Boat! 175ml £7.95 / 250ml £10.95 / bottle £32.00

ROSÉ

- PINOT GRIGIO RAMATO 2006/7 –
SACCHETTO, VENETO, ITALY**
Only 6000 bottles of this luscious rosé are produced annually 75ml £5.95 / 250ml £8.25 / bottle £22.95
- CHATEAU D'ASTROS ROSE 2007 –
COTES DE PROVENCE, FRANCE**
Classic, Provence Rose, elegant & refreshing bottle £25.50
- SANCERRE ROSÉ 2006/7 –
JEAN-JACQUES BARDIN, LOIRE VALLEY, FRANCE**
Dry, crisp and fresh with subtle fruits 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

BEER, MINERALS & JUICE

- KASTEEL CRU – SAVERNE, FRANCE**
Premium lager produced from Champagne yeast 330ml £3.75
- GUINNESS – DUBLIN, IRELAND**
Draught in bottles – the ideal partner for oysters 330ml £4.25
- FRESHLY SQUEEZED ORANGE JUICE** £3.50
- LAWTON CROSS PREMIUM ORGANIC APPLE JUICE** £3.50
- BELU – SHROPSHIRE, ENGLAND**
Still or sparkling water 330ml £1.75 / 750ml £3.35
- COKE / DIET COKE** 330ml £2.50
- FENTIMANS BOTANICALS – ENGLAND**
Mandarin & Seville Orange, Victorian Lemonade 275ml £3.50