

Fishworks Cafe is all about eating and enjoying fantastic seasonal seafood. Daily deliveries from day boat vessels from Brixham Fish Market and the South Coast area ensure that we only serve the freshest produce available. By working closely with our suppliers and local fishermen we can ensure our seafood is honestly and sustainably harvested.

Appetisers

Fishworks bread board with salsa verde and aioli	£2.50
Fishworks bread board plus homemade taramasalata	£3.75
Marinated olives with olive oil, anchovies and garlic	£3.00

To start

Homemade fish soup served with croutons	£4.75
Homemade smoked mackerel pâté with toasted bread and a wedge of lemon	£5.00
Fishworks prawn cocktail	£6.50
Devon crab with mixed leaves, cucumber and mayonnaise	£7.50
Crisp fried whitebait with homemade aioli	£5.00
Grilled South Coast scallops in the half shell with garlic butter and breadcrumbs	£8.50/17.00
South Coast mussels, served in a sauce of white wine, garlic and shallots	£6.00/10.00
Oak smoked salmon, served with traditional accompaniments	£7.00
Chef's Greek salad with feta cheese and olives	£8.00
Grilled sardines with lemon and sea salt	£6.45
Warm goats cheese accompanied by roasted Mediterranean vegetables	£5.00
Crisp fried squid with homemade aioli	£7.50
Ocean prawns, grilled and seasoned with garlic, chili and parsley	£8.50/£17.00

Oysters and shellfish

(subject to availability and seasonality)

Oysters

Each **£2.50** / half dozen **£14.00** / one dozen **£28.00**

Ask your server for today's selection

Fruits de Mer	£25.50
The shellfish classic of oysters, crevettes, clams, mussels and crab served with lemon and aioli on a bed of ice	
Add whole lobster to your platter	£25.00
Whole Devon crab served cracked in the shell and cold with mayonnaise	Priced by weight
Whole Nova Scotia lobster drizzled with garlic butter, served with chips	£26.00
Roasted shellfish served in the pan with Pallourde clams, mussels, prawns, Devon crab, and garlic glazed oysters with white wine, shallots and fresh parsley	£26.00

For main

Day boat Devon ray, with capers and black butter	£13.50
Tender chargrilled chicken breast with traditional harissa and rocket	£12.95
Whole seabream with garlic, thyme and white wine, cooked in paper	£15.25
Zuppa del Pescatore	£19.50
A traditional fish stew with saffron, tomato, fish and shellfish, served in the pan	
Spaghetti served Mediterranean style with artichokes, black olives and sundried tomatoes	£11.00
Classic fish and chips	£13.95
Your choice of beer battered or breadcrumbed cod fillet. Served with chips, homemade mushy peas and tartare sauce	
Grilled sea bass with rosemary and sea salt (whole or filleted)	£15.25
Spaghetti with Pallourde clams in a sauce of freshly chopped chilli, parsley and garlic, finished with white wine	£13.50
Oak smoked haddock with poached egg, new potatoes and mustard Hollandaise	£13.00
Rib-eye steak accompanied by fresh tarragon hollandaise and chips	£19.00
Scampi, lightly breadcrumbed and accompanied by chips, homemade mushy peas and tartare sauce	£12.95
Homemade fishcake with wilted spinach and hollandaise sauce	£11.50
Classic chicken Caesar salad with croutons and Parmesan shavings	£12.50

On the side

Chips	£3.00
Mash	£2.50
Mixed leaf salad	£2.50
Roasted Mediterranean vegetables	£3.00
New potatoes	£2.50
Vegetable choice of the day	£3.50
Homemade mushy peas	£2.50
Buttered spinach with garlic	£3.75

Fish to share (minimum of two)

Priced by weight

Roasted with herbs and garlic or cooked to your preference. See our blackboards for today's catch

You can also choose from our specials board for today's landings

For the kids

Tasty fish fingers and chips	£6.00
Succulent scampi and chips	£6.00
Spaghetti tossed with tomatoes or served plain	£6.00
Egg and chips	£6.00

Includes a Fruit Shoot and a scoop of ice cream to finish

The fisherman do their best to land a good catch however, due to seasonality and availability produce cannot always be guaranteed. Please see your server for more details.

