

NOT CONTAINING GLUTEN MENU

ON ARRIVAL

Marinated mixed olives **£4.50**

ROCK OYSTERS

Ask your waiter for today's selection

Served with shallot vinegar and Tabasco®

£5 each / 6 for £25 / 12 for £47.50

STARTERS

King scallops **£18.50**

Sautéed king scallops cooked with white wine and garlic butter, topped with Pernod

Wild prawns **£15.00**

Pan fried in chilli, ginger, white wine and garlic, served with a fennel and mint salad.

Goes perfectly with Riesling, Alsace **£15/glass**

Homemade Brixham fish soup **£9.75**

with rouille

Tuna carpaccio **£15.00**

With chilli, ginger, mango and soy sauce

Moules marinières **£12 / £19**

Mussels cooked in white wine with garlic, shallots and cream

SEAFOOD PLATTER TO SHARE

Fruits de mer **£48**

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

Add a fresh whole lobster **+£50**

SIDES

Carrots roasted with honey **£5.75**

New potatoes with minted butter **£5.75**

Pan-fried spinach with garlic and toasted pine nuts **£6.75**

Tenderstem® broccoli and green beans with shallots and almonds **£6.75**

Tossed side salad **£5.75**

LOBSTER AND CRAB

All our lobsters and crabs arrive fresh daily

Whole lobster **£55**

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

Goes perfectly with Saint Veran, Domaine Vincent Besson **£15/glass**

Whole Devon crab cracked and served on ice - Market price

With a lemon mayonnaise

Hand-picked Devon dressed crab - Market price

With a lemon mayonnaise

MAINS

Spicy blackened Cornish mackerel fillets **£20.50**

Served with chargrilled chicory, Tenderstem® broccoli and cauliflower purée

Day boat Dover sole - Market price

Served on the bone, simply grilled with lemon and parsley butter

Oven-roasted sea bass **£20.50**

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

Grilled seafood platter **£37**

Sautéed scallops cooked with white wine and garlic butter, topped with Pernod, fillet of sea bass, sea bream and chilli ginger prawns.

Goes perfectly with Vermentino, Sardinia **£12.50/glass**

Classic seafood bouillabaisse **£25**

Mediterranean stew of mussels and filleted fish in a tomato sauce with shallots, garlic, fennel and pepper, served in a copper pan

DESSERTS

Sticky chocolate brownie **£8.75**

Served hot with vanilla ice cream

Espresso panna cotta **£8.75**

A smooth panna cotta topped with a sweetened espresso syrup. Goes perfectly with a glass of Pedro Ximénez, Spain **£10.25/glass**

Selection of ice creams and sorbets **£4.50 per scoop**

Ask your server for today's selection

