

## ON ARRIVAL

Prosecco Rustico, Superiore DOCG, Nino Franco, Italy £9  
Champagne, Louis Barthélémy Brut Améthyste, Ay, France £12  
**Oven-baked sourdough bread**  
With freshly made aioli and salsa verde (770 kcal) £5  
With our homemade taramasalata (1070 kcal) £6  
Marinated mixed olives (139 kcal) £4

## ROCK OYSTERS

Served with shallot vinegar and Tabasco (50 kcal each)  
£3.75 each / 6 for £20 / 12 for £38  
Jersey / Carlingford / Lindisfarne

## STARTERS

**King scallops £13.50**  
Sautéed king scallops cooked with white wine and garlic butter, topped with breadcrumbs and Pernod (804 kcal)

**Wild prawns £12.50**  
Pan fried in chilli, ginger, white wine and garlic, served with a fennel and mint salad. (580 kcal) Goes perfectly with Riesling, Alsace £12/glass

**Homemade Brixham fish soup £7.50**  
With Gruyère crouton and rouille (482 kcal)

**Quinoa, golden beetroot and tofu salad £7 / £13**  
Golden and candy beetroot, quinoa, tofu, served with a mustard dressing (ve) (328 / 656 kcal)

**Moules marinières £10 / £17**  
Mussels cooked in white wine with garlic, shallots and cream. Served with sourdough bread (289 / 563 kcal)

**Tuna carpaccio £12.50**  
With chilli, ginger, mango and soy sauce (223 kcal)

**Devilled whitebait £8.50**  
Cayenne pepper and chilli coated whitebait, served with rouille (541 kcal)

## SEAFOOD PLATTERS TO SHARE

**Fruits de mer £40**  
Shellfish classic of mussels, clams, Devon crab, crevettes and oysters, served on a bed of crushed ice (883 kcal)  
**Add a fresh whole lobster (195 kcal) +£33**

**Fishworks tasting platter for two £79**  
A three-tiered platter showcasing the best of the sea (2258 kcal)  
**Tier 1** - Crispy fried 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

**Fritto Misto £25**  
Lightly coated and crispy fried fish and samphire served with fresh lime and rouille. (655 kcal) *We use every part of the fish to avoid unnecessary food waste. Ask your server for today's Fritto Misto fish selection.*

## SIDES

Tenderstem broccoli and green beans with shallots and almonds (358 kcal) £5.50  
Tossed side salad (220 kcal) £4  
Carrots roasted with honey and cumin (459 kcal) £4.50  
New potatoes with minted butter (331 kcal) £4.50  
Double-cooked chips with sea salt (396 kcal) £4.50  
Pan-fried spinach with garlic and toasted pine nuts (426 kcal) £5.50

## LOBSTER AND CRAB

All our lobsters and crabs arrive fresh daily

**Whole lobster £41**  
Steamed and served on ice or grilled and served with garlic butter, along with your choice of side. (654 kcal) Goes perfectly with Pouilly-Fuissé, Burgundy £12/glass

**Whole lobster thermidor £41**  
Served with your choice of side (585 kcal)

**Whole Devon crab cracked and served on ice - Market price**  
With a lemon mayonnaise (925 kcal)

**Hand-picked Devon dressed crab - Market price**  
With a lemon mayonnaise and sourdough (1072 kcal)

## DAILY CATCH FROM THE COUNTER

Fresh from the fish counter - Market price

Choose your fish for us to cook to your liking, served whole or filleted at your table for one or more to share.

Ask our team for today's landings.

## MAINS

**Spicy blackened Cornish mackerel fillets £17**  
Served with chargrilled chicory, tenderstem broccoli and cauliflower purée (1033 kcal)

**Seared yellow fin tuna £23**  
Coated in a mixed seed crust with lime, rocket and a soy and mirin dressing (496 kcal)

**Seafood and samphire linguine £23**  
Squid, mussels, crevettes and seasonal samphire with a classic white wine, tomato and basil sauce (1154 kcal)

**Day boat Dover sole - Market price**  
Served on the bone, simply grilled with lemon and parsley butter or pan-fried à la Meunière (from 365 kcal)

**Ale battered fish and chips with halibut fillet £24 / cod fillet £17**  
Served with double-cooked chips, sea salt, minted mushy peas and homemade tartar sauce (1036 / 1135 kcal)

**Oven-roasted sea bass £17.50**  
Baked with lemon thyme, olive oil and sea salt, served whole or filleted (309 kcal)

**Grilled seafood platter £28**  
Sautéed scallop cooked with white wine and garlic butter, topped with breadcrumbs and Pernod, fillet of sea bass, sea bream and chilli, ginger and garlic prawns. (1092 kcal) Goes perfectly with Vermentino, Sardinia £10/glass

**Classic Seafood Bouillabaisse £21**  
Mediterranean stew of mussels and filleted fish in a tomato sauce with shallots, garlic, fennel and pepper. Served in a copper pan with sourdough bread (854 kcal)  
**£1 will be donated to the Fishermen's Mission charity**

**Veganesca linguine £16**  
A puttanesca style sauce of olives, capers, tomato, chilli and garlic. Garnished with garlic and herb breadcrumbs, toasted mixed nuts and raisins (ve) (727 kcal)

**Half grilled lobster and 10oz sirloin steak £46**  
With brandy cracked pepper sauce and double-cooked chips (1640 kcal)  
**Without lobster (1384 kcal) £29**

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. Please scan the QR code for full dietary information. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated. A typical adult requires on average 2000 calories per day.

