

ON ARRIVAL

Prosecco Rustico, Superiore DOCG, Nino Franco, Italy **£10**
Champagne, Louis Barthélémy Brut Améthyste, Ay, France **£14**
Oven-baked sourdough bread
With freshly made aioli and salsa verde **£6.00**
With our homemade taramasalata **£6.75**
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 breadcrumbs and 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 Gruyère crouton and rouille

Quinoa, golden beetroot and tofu salad £8 / £15
Golden and candy beetroot, quinoa and tofu, served with a mustard dressing (ve)

Moules marinières £12 / £19
Mussels cooked in white wine with garlic, shallots and cream.
Served with sourdough bread

Tuna carpaccio £15.00
With chilli, ginger, mango and soy sauce

Deville whitebait £9.50
Cayenne pepper and chilli coated whitebait, served with rouille

SEAFOOD PLATTERS 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

Fishworks tasting platter for two £90
A three-tiered platter showcasing the best of the sea

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 £26
Lightly coated and crispy fried fish and samphire served with fresh lime and rouille. *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 **£6.75**
Tossed side salad **£5.75**
Carrots roasted with honey and cumin **£5.75**
Pan-fried spinach with garlic and toasted pine nuts **£6.75**
Double-cooked chips with sea salt **£5.75**
New potatoes with minted butter **£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 lobster thermidor £55
Served with your choice of side

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 and sourdough

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 £20.50
Served with chargrilled chicory, Tenderstem® broccoli and cauliflower purée

Seared yellow fin tuna £26.50
Coated in a mixed-seed crust with lime, rocket and a soy and mirin dressing

Seafood and samphire linguine £26
Squid, mussels, crevettes and seasonal samphire with a classic white wine, tomato and basil sauce

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

Ale-battered fish and chips with halibut fillet £28.50 / cod fillet £22.50
Served with double-cooked chips, sea salt, minted mushy peas and homemade tartar sauce

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 breadcrumbs and Pernod, fillet of sea bass, sea bream and chilli, ginger and garlic 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 with sourdough bread

Veganesca linguine £17.50
A puttanesca-style sauce of olives, capers, tomato, chilli and garlic. Garnished with garlic and herb breadcrumbs, toasted mixed nuts and raisins (ve)

Half grilled lobster and 10oz sirloin steak £57
With brandy cracked pepper sauce and double-cooked chips.
Without lobster £34

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.

