

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 £17.50

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

Wild prawns £14.50

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 £9.50

with rouille

Tuna carpaccio £14.50

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 £5.50

New potatoes with minted butter £5.50

Pan-fried spinach with garlic and toasted pine nuts £6.50

Tenderstem® broccoli and green beans with shallots and almonds £6.50

Tossed side salad £5.50

LOBSTER AND CRAB

All our lobsters and crabs arrive fresh daily

Whole lobster £53

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 £19.50

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 £35

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 £24

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

£1 will be donated to the Fishermen's Mission charity

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

