

NOT CONTAINING GLUTEN MENU

ON ARRIVAL

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 Pernod (748 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, 2015 **£12/glass**

Homemade Brixham fish soup £7.50

with rouille (375 kcal)

Quinoa, golden beetroot and tofu salad £7 / £13

Golden and candy beetroot, quinoa, tofu, served with a mustard dressing (ve) (328 / 656 kcal)

Tuna carpaccio £12.50

With chilli, ginger and mango (191 kcal)

Moules marinières £10 / £17

Mussels cooked in white wine with garlic, shallots and cream (185 / 356 kcal)

SEAFOOD PLATTER 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**

SIDES

Carrots roasted with honey (450 kcal) **£4.50**

New potatoes with minted butter (331 kcal) **£4.50**

Pan-fried spinach with garlic and toasted pine nuts (426 kcal) **£5.50**

Tenderstem broccoli and green beans with shallots and almonds (358 kcal) **£5.50**

Tossed side salad (220 kcal) **£4**

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. (642 kcal) Goes perfectly with Pouilly-Fuissé, Burgundy **£12/glass**

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 (965 kcal)

MAINS

Spicy blackened Cornish mackerel fillets £17

Served with chargrilled chicory, tenderstem broccoli and cauliflower purée (1033 kcal)

Day boat Dover sole - Market price

Served on the bone, simply grilled with lemon and parsley butter (365 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 Pernod, fillet of sea bass, sea bream and chilli ginger prawns. (1073 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 (974 kcal)

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

DESSERTS

Sticky chocolate brownie £7

Served hot with pistachio ice cream (632 kcal)

Espresso panna cotta £7

A smooth panna cotta topped with a sweetened espresso syrup. (577 kcal) Goes perfectly with a glass of Pedro Ximénez, Spain **£9.25/glass**

Selection of ice creams and sorbets £3.50 per scoop

Ask your server for today's selection (see main dessert menu for kcals)

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.

