

FREE FLOWING MENU

THREE COURSES FOR £38.50
WITH A SELECTION OF FREE FLOWING WINE OR PROSECCO

TO START

3 Jersey oysters

Served with shallot vinegar and Tabasco

Homemade Brixham fish soup

With Gruyère crouton and rouille

Quinoa, beetroot and tofu salad

Golden and candy beetroot, quinoa, tofu and a mustard dressing (ve)

Hand dived Kind Scallops

Sauteéd hand-dived King scallops cooked with white wine and garlic butter, topped with breadcrumbs and Pernod (surcharge £4)

MAINS

Spicy blackened Cornish mackerel fillets

Served with chargrilled chicory, tenderstem broccoli and cauliflower purée

Fish and chips

Served with double cooked chips, sea salt, minted mushy peas and homemade tartar sauce

Handmade courgette fritters and polenta gnocchi

With roasted aubergine, tomato and basil sauce (ve)

Seared yellow fin tuna

Coated in a mixed seed crust with lime, rocket and a soy and mirin dressing (surcharge £6)

TO FINISH

Homemade fresh lemon tart

With raspberry sorbet

Sticky chocolate brownie

Served hot with pistachio ice cream

Espresso panna cotta

A smooth panna cotta topped with a sweetened espresso syrup

ADD A SIDE FOR £4

New potatoes with minted butter | Double-cooked chips | Tossed side salad | Carrots roasted in honey and cumin

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. (ve) Vegan.