

ON ARRIVAL

Prosecco Rustico, Superiore D.O.C.G., Nino Franco, Italy **£11.50**
Roland Boulard, Cuvee Roland Boulard, Cormicy, France **£15**
Oven-baked sourdough breads
With freshly made aioli and salsa verde **£6.50**
With our homemade taramasalata **£7.75**
Nocellara Olives **£5.50**

ROCK OYSTERS

Ask your waiter for today's selection
Served with shallot vinegar or pickled cucumber
£5 each / 6 for £25 / 12 for £47.50

STARTERS

King Scallops **£16.50**
Sautéed king scallops cooked with white wine and garlic butter, topped with breadcrumbs and Pernod

Tiger Prawns **£15**
Pan fried in chilli, ginger, white wine and garlic, served with a ponzu slaw
Goes perfectly with Riesling, Alsace **£15.25/glass**

Homemade Brixham Fish Soup **£9.95**
With crouton and rouille

Harissa Couscous Salad **£9.50 / £17**
Roasted vegetables, chickpeas and grilled halloumi

Moules Marinières **£12.50 / £20**
Mussels cooked in white wine with garlic, shallots and cream.
Served with toasted artisanal sourdough baguette

Crispy Peppered Squid **£12.50**
Served with salsa verde

SEAFOOD PLATTERS TO SHARE

Fruits de Mer **£49**
Shellfish classic of mussels, clams, Devon crab, crevettes and oysters, served on a bed of crushed ice
Add half a fresh lobster **+£25**

Fishworks Tasting Platter for Two **£99**
A two-tiered platter showcasing the best of the sea
Tier 1 – Grilled sea bass, sea bream, halibut, salmon, tiger prawns and scallops
Tier 2 – Half a lobster, half a Devon crab, fresh oysters, mussels, clams and crevettes on ice
Fritto Misto **£28**
Crispy fried fish in a light tempura, fresh lime.
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 with shallots **£6.95**
Tossed Side Salad **£5.95**
Double-cooked Chips with sea salt **£5.95**
Couscous and Grilled Veg **£6.25**
Pomme Purée **£5.95**

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 **£16.25/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 and artisanal sourdough baguette

DAILY
CATCH
FRESH FISH
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.

FISH AND CHIPS

Ale-battered fish and chips. Served with double-cooked chips, minted mushy peas and homemade tartar sauce
Choose from:

Hake **£19.95** | Cod **£22.50** | Halibut **£29.50** | Halloumi **£18.50**

MAINS

Seafood and Samphire Linguine **£27**
Squid, mussels, prawns and seasonal samphire in 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

Oven-roasted Sea Bass **£22**
Baked with lemon thyme, olive oil and sea salt, served whole or filleted

Grilled Seafood Platter **£38**
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
Goes perfectly with Vermentino, Sardinia **£13/glass**

Classic Seafood Bouillabaisse **£26**
Mediterranean stew of mussels and filleted fish in a tomato sauce with shallots, garlic, fennel and pepper. Served in a copper pan with artisanal sourdough baguette

Half Grilled Lobster and 10Oz Ribeye Steak **£59**
With peppercorn sauce and double-cooked chips

10Oz Ribeye Steak **£37**
Double-cooked chips, portobello mushroom and buttered leeks with peppercorn sauce

Pan Fried Chicken Supreme **£25**
Pomme purée, portobello mushroom and buttered leeks with tarragon cream sauce

