

ON ARRIVAL

Prosecco Rustico, Superiore D.O.C.G., Nino Franco, Italy £9

Champagne, Louis Barthélémy Brut Améthyste, Ay, France £12

Oven-baked sourdough bread

With freshly made aioli and salsa verde £4

With our homemade taramasalata £5

Marinated mixed olives £3.50

With oven-baked chervil tomatoes and roasted sweet peppers

ROCK OYSTERS

Served with shallot vinegar and Tabasco

£3 each / 6 for £16 / 12 for £32

Morecambe Bay / Jersey / Carlingford

STARTERS

Deville whitebait £8

Cayenne pepper and chilli coated whitebait, served with rouille

Hand-dived king scallops £13

Sautéed hand-dived king scallops cooked with white wine and garlic butter, topped with breadcrumbs and Pernod

Argentinian prawns £11

Pan fried in chilli, ginger, white wine and garlic, served with a fennel and mint salad. Goes perfectly with Riesling, Alsace, 2015 £13/glass

Homemade Brixham fish soup £7

With Gruyère croutons and rouille

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

Golden and candy beetroot, quinoa, tofu, served with a grain mustard and lime dressing (ve)

Steamed mussels £9 / £16

Catalan style mussels cooked in an almond, white wine, garlic, chilli and saffron sauce

Tuna carpaccio £12

With chilli, ginger, mango and soy sauce. Goes perfectly with Traminer, Friuli, 2016/17 £10/glass

SEAFOOD PLATTERS TO SHARE

Fruits de mer £35

Shellfish classic of mussels, clams, Devon crab, crevettes and oysters, served on a bed of crushed ice

Add a fresh whole lobster +£28

Fishworks tasting platter for two £75

A three-tiered platter showcasing the best of the sea

Tier 1 - Crispy fried squid, whitebait, monkfish, halibut 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 £24

Lightly coated and crispy fried squid, whitebait, monkfish, prawns, halibut and samphire, served with fresh lime and rouille

SIDES

Tenderstem broccoli and green beans with shallots and almonds £5

Tossed side salad £3.50

Carrots roasted with honey and cumin £4

New potatoes with minted butter £4

Double-cooked chips with sea salt £4

Pan-fried spinach with garlic and toasted pine nuts £5

LOBSTER AND CRAB

All our lobsters and crabs arrive fresh daily

Whole lobster £36

Steamed and served on ice or grilled and served with garlic butter, along with your choice of side. Goes perfectly with Pouilly-Fuissé, Burgundy £12.50/glass

Whole lobster thermidor £37

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

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 £16

Served with chargrilled chicory, tenderstem broccoli and cauliflower purée

Seared yellow fin tuna £22

Coated in a mixed seed crust, lime, baby watercress and a soy and mirin dressing

Seafood and samphire linguine £22

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

Cornish ale battered monkfish fillet £23 / cod fillet £16

With double-cooked chips, sea salt, minted mushy peas and homemade tartar sauce

Oven-roasted sea bass £17

Baked with lemon thyme, olive oil and sea salt, served whole or filleted

Grilled seafood platter £27

Sautéed scallop cooked with white wine and garlic butter, topped with breadcrumbs and Pernod, fillet of sea bass, sea bream and chilli ginger prawns. Goes perfectly with Vermentino, Sardinia £10/glass

Classic seafood bouillabaisse £20

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

Handmade courgette fritters and polenta gnocchi £15

Served with roasted aubergine and a tomato sauce (ve)

Half grilled lobster and 10oz sirloin steak £42

With brandy cracked pepper sauce and double-cooked chips

Without lobster £28

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.