

STARTERS

Brixham Crab and Prawn Cocktail with Little Gem Lettuce, crisp Granny Smith Apple and Cucumber with Tarquins Yuzu Gin infused Mayonnaise £12.95 (GF)

Homemade Calamari Homemade, infused with Indian Spice and served with Lime Aioli £8.95 (GF)

Brixham Scallops roasted in Shell, with Chilli, Lime and Ginger Butter, served with Torched Lime £12.95 (GF)

Korean Crispy Cauliflower with Traditional Kimchi £7.95 (GF) (V) (Ve)

Halloumi fried naked with Spring Onions and Chilli served with Coriander Infused Yoghurt £8.95 (GF)

Tempura Soft Shell Crab on Sweet Pickled Red Cabbage with sliced Radish and Lime Aioli £11.95

Oysters in Shell, accompanied with our homemade Bloody Mary Granita £13.95 for Six (GF)

Lamb Koftas Handmade, served with a Greek Salad and homemade Tzatziki £8.95

Brixham Monkfish Goujons Tempura Battered with Tartare Sauce and Lime Wedge £8.95

Heritage Tomato and Mozzarella Salad with Rocket and Herb Infused Oil and Balsamic Pearls £7.95 (V) (GF)

Camembert Sharing Platter with Rosemary and Honey served with Toasted Breads, Red Onion Chutney, Walnuts, Grapes and Pickles £12.95

Charcuterie Sharing Platter with Mixed Olives, Feta, Cured Meats, Houmous, Pickles, Sundried Tomatoes, Breads and Oil £14.95

SEAFOOD PLATTERS

Hot Seafood Sharing Platter - £55

Brixham Roasted Scallops in Chilli, Lime and Ginger Butter, Curried Calamari, Garlic Roasted Crevettes, Langoustines, Beer Battered Monkfish with Garlic White Wine Mussels
Served with Sourdough Bread and Seaweed Mayonnaise

Cold Seafood Sharing Platter - £55

Oysters in shell, Dressed Brixham Crab, Local Mussels, Crevettes, Cold Water Prawns, Langoustines and Smoked Salmon - Served with Sourdough and our Homemade Bloody Mary Granita, Marie Rose and Seaweed Mayonnaise (Gluten Free Option)

FISH

Brixham Catch of the Day from a Local Day Boat – brushed with Garlic Butter and served with Seasonal Vegetables and New Potatoes dressed in Herb Oil £22.50 (GF)

Cod & Chips Prime Fillet of Cod, Crispy Fried in our Secret Batter, served with homemade Garden Pea Puree, Chips, Tartare Sauce and Lemom our Cod is certified sustainable by the MSC. £15.95

Local Mussels in a Traditional Garlic and White Wine Cream Sauce accompanied by Warm Sourdough Bread £17.95

Fillets of Sea Bass - Pan Fried, served with a Warm Salad of New Potatoes, Fine French Beans, Sun Blushed Tomatoes, Pak Choi and Samphire, with a freshly made French Sauce Vierge of Tomato, Basil, Garlic, Lemon and Parsley £22.50 (GF)

MEAT

Handmade 1/4lb Prime Beef Burger in an Artisan Bun, stacked with Lettuce, Red Onion, Vine Ripened Tomatoes served with Skin-on Fries, Homemade Slaw, Relish, Pickle and Dressed Salad Leaves £14.95
+ Monterey Jack Cheddar + Streaky Bacon £1.50 each
Double it up to a 1/2lb 2 Patty Burger for £2.95

Prime Westcountry 8oz Sirloin Steak with a Portobello Mushroom, Vine Ripened Tomatoes, Skin-on Fries, Dressed Watercress, and Homemade Peppercorn Sauce £23.50 (GF)

Jerk Chicken Burger marinated in Homemade Sauce and served in an Artisan Bun, stacked with Homemade Coleslaw, Key Lime Mojito Sauce, served with Skin-on Fries and Dressed Leaves £15.95

Lamb Koftas with a Greek salad, Houmous, our Homemade Tzatziki and Skin-on Fries £17.95

Whole Roast Chicken Breast with Homemade Dauphinoise Potatoes, Fricassee of Woodland Mushrooms, Seasonal Vegetables and a White Wine and Garlic Cream Sauce £18.95 (GF)

Pork Tender Loin with Fondant Potato, Heritage Carrots, Pak Choi, Seasonal Vegetables and dressed with Local Cider and Baby Apple Sauce £19.95 (GF)

VEGAN and VEGETARIAN

Summer Buddha Bowl of Wild Rice, Pickled Red Cabbage, Carrots, Edamame Beans topped with Korean Fried Cauliflower and Traditional Kimchi £16.95 (Ve)

Plant Based Vegan Cheese Burger in a Speciality Vegan Bun, stacked with Crispy Lettuce, Red Onion and Vine Ripened Tomato, Vegan Cheese and Vegan Coleslaw, served with Skin-on Fries £14.95 (V) (Ve)

PIZZA

Margherita (V)

Simply just Mozzarella and our Secret Tomato Sauce £11.95

Italian Garden (V) (Ve)

Mozzarella Cheese | Olives | Artichokes
Red Onion | Sun Blushed Tomatoes | Mushrooms and Peppers
(ask for Vegan Cheese if required) £13.95

Pepperoni

Mozzarella | Pepperoni | Red Onion | Chilli Oil £13.95

Summer BBQ Jerk Chicken

BBQ Base | Mozzarella | Jerk Chicken | Peppers | Mushrooms
Red Onion | Fresh Rocket £14.95

Hawaiian

Mozzarella | Roasted Ham | Pineapple £13.95

Prosciutto

Mozzarella | Italian Ham | Mushrooms | Sun Blushed Tomato
Fresh Basil and Garlic Oil £13.95

DESSERTS

Pornstar Martini Posset - with fresh Passion Fruit £8.95 (GF)

Pimms Eton Mess £8.95 (GF) (Contains Alcohol)

Homemade Sticky Toffee Pudding
and Toffee Sauce with Honeycomb Ice Cream
£7.95 (V) (GF)

Chocolate and Bounty Tart – served with
Coconut and Mango Gelato £7.95 (V)

Ice Cream or Sorbet £4.95
(V) (Ve)

Cheeseboard – A selection of Westcountry
Cheeses, served with Crackers and Chutney
£9.95

CHILDREN

Fish Fingers with Chips and Peas | **Chicken Nuggets** with Chips and Peas | **Beef Burger** and Chips all **£5.95**

SIDES

Skin-on Fries (V) (Ve) £2.95 | Side Salad (V) (Ve) £3 | Parmesan Topped Fries £4.95
Garlic Bread £3.95 + Parmesan Cheese £1.50 | Homemade Slaw £2.50

ALL FOOD IS COOKED TO ORDER, THERE MAY BE A WAIT WHEN BUSY | FOOD ALLERGIES & INTOLERANCES:
Please ask for specific ingredients (GF) = Gluten Free (V) = Vegetarian (Ve) = Vegan