



Sourdough bread and Butter

£6.5

Olives and Feta

£4.95

Sharing Plates

Beetroot and gin Cured salmon,
*wasabi crème fraiche and pickled baby
beetroot*

£12.95

Brixham dressed crab
*with lemon parsley mayo,
sourdough crostini*

£18.5

Mussels
Café De Paris Style

£13.95

Pair of Brixham Scallops
*Seared Scallops, roast garlic and sumac
butter, onion purée, crispy Onions*

£12

**Smoked haddock and red Leicester
croquettes,**
piccalilli, a sweet chilli and tomato chutney

£14

Brown shrimp and Sichuan pepper
on crumpet with pickled cucumber

£14

Tiger prawns,
chilli, garlic, miso and lime butter

£21

30 day dry aged rib eye,
pommes rosti, bordelaise sauce

£20.5

Catch Of The Day

Ask Your Server for More Details

Whole or Half Native Lobster *£12 per 100g*

- *Roasted Garlic Butter*
- *Lemon and Herb Butter*
- *Classic Plain Butter*

Sides - £6.5

Crispy spiced new potatoes

Seared hispi cabbage, crab butter

Heritage tomato, mozzarella, balsamic, basil

Tender stem broccoli, sugar snaps, fine beans, chilli and
roast garlic butter

Please note that all dishes could contain traces of all allergens

Inform Staff of any Allergies and Intolerances

All food must be consumed on site

Gratuuity is Not included in your bill