



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

Octopus and Ox Cheek Bourguignon £15.5
*Butterbean, Basil and Smoked
applewood Purée*

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

£14

**Grilled Mackerel, Crispy Tempura
Squid** £14.95
*Nduja, aubergine, taramasalata,
gremalata*

Tiger prawns,
chilli, garlic, miso and lime butter

£21

Korean BBQ fried pork belly, £14
wild mushrooms, miso mayo

Brown shrimp and Sichuan pepper £14
on crumpet with pickled cucumber

Lazy Lobster Red Thai, £22.5
*grilled native lobster, crispy soft shell
crab, pak choi*

Pair of Brixham Scallops £12
*Seared Scallops, roast garlic and sumac
butter, onion purée, crispy Onions*

£12

Grilled monkfish, £16
*butternut squash madras,
spiced potato and spinach*

Crispy confit duck leg, breast of duck, £22.95
*fried cavaloo nero with bacon, griottine
cherry and red wine jus*

30 day dry aged rib eye, £20.5
pommes rosti, bordelaise sauce

Sides - £6.5

Crispy spiced new potatoes
Heritage tomato, mozzarella, balsamic, basil

Seared hispi cabbage, crab butter
Tender stem broccoli, sugar snaps, fine beans, chilli and
roast garlic butter

Confit Jerusalem Artichokes, Tahini, Sumac and Herb Dressing

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

Gratuity is Not included in your bill