WHITE WINE

Agustinos Estate Pinot Gris V Bío Bío Valley, Chile

A delicious example of this popular grape variety (more commonly seen as Pinot Grigio) Aromas of fresh red apple and ripe quince fruit. The palate is fresh and balanced. (2) 12.5% vol Bottle £22.95 - 175ml £6.15 - 250ml £8.15

2 Honoré de Berticot Sauvignon Blanc South of France

Grassy, dry Sauvignon from Western France, with a pleasing, crisp, neat finish. (1) 12% vol Bottle £22.95 - 175ml £6.15 - 250ml £8.15

3 Acquae Picpoul de Pinet V South of France

A dry white wine with a pale gold colour. A fine, fresh nose with fruity and floral aromas. A refreshing palate with hints of citrus. (1) 13% vol

Bottle £25.95 - 175ml £7.25 - 250ml £9.50

4 Muscadet de Sèvre et Maine Sur Lie 'Bleu'

Loire, France

Traditional, classic Muscadet meets modern day with this quirky bottle design and colour. Full and nicely balanced on the palate with a lingering finish. (1) 12% vol Bottle £26.95

5 Eidos de Padrinan Albariño 🕼 Rias Baixas, Spain

Bursting with melon, pears and apricots. This Albariño is silky smooth with a superb fresh acidity. (1) 13% vol

Bottle £29.95

6 Lyme Bay Shoreline (**Devon, England

A wine for seafood; dry and refreshing with complex layers. This beautiful wine has subtle notes of rose petal, lemon, nettle and grapefruit. (2) 11.5% vol

Bottle £29.95

ROSÉ WINE

7 Lion Ridge Pinotage Rosé V

Western Cape, South Africa

Authentic tint of blue haunts this delightful pink. Alert aroma of cherries is softened to summer fruits in a super-fresh, nearly dry palate. (2) 13.5% vol

Bottle £19.95 - 175ml £5.75 - 250ml £7.40

8 Laurent Miquel Cinsault-Syrah Rosé 🗸

South of France This innovative family firm produces their modern dry rosé in a bright fruity style that is positively full-flavoured. Vivid redcurrant fruit drives a super-fresh experience. (2) 13.5% vol Bottle £22.95 - 175ml £6.15 - 250ml £8.15

RED WINE

Honoré de Berticot Merlot South of France

No heaviness, here is a light supple Merlot that takes its cue from many traditional light wines made in neighbouring Bordeaux. (C) 13% vol

Bottle £19.95 - 175ml £5.75 - 250ml £7.40

10 Martin Fierro Malbec 💟

San Juan, Argentina

Soft sweet tannins with red and black fruit flavours. (C) 13% vol

Bottle £22.95 - 175ml £6.15 - 250ml £8.15

SPARKLING WINE

11 Prosecco Borgo SanLeo Veneto, Italy

Intense floral, fruity bouquet. A wonderfully fresh and well-balanced, appley palate with just a hint of delicate almond. (1) 11% vol

20cl Bottle £6.95

12 Villa Sandi Il Fresco Rosé Veneto, Italy

Fruity and flowery bouquet with delicate notes of golden apple. This rosé is dry, fresh and zesty with a harmonious summer fruit finish. (2) 11.5% vol

13 Crémant de Bourgogne Brut Blanc Simmonet-Febvre 💟 **Burgundy**, France

A harmoniously balanced wine with fine bubbles and a persistent foam. It is fresh and powerful on the nose with aromas of citrus. (2) 12% vol Bottle £29.95

14 **Sharpham Brut V Devon, England**This early harvested wine expresses a delightful spritz with a vibrant citrus mouthfeel. Fresh fruit flavours make this simply delicious. (2) 12% vol

Bottle £35.00

DRINKS

SPIRITS	25ml	50ml	SOFT DRINKS		
Premium Spirits	3.75 3.75	5.75 5.75	Coke/Diet Coke/ Fanta/Lemonade	330ml	2.25
Bombay Sapphire Deck Chair Gin	3.75	5.75	Childrens carton	200ml	1.50
Gordons Strawberry	3.75	5.75	Elderflower Pressé	250ml	2.95
Salcombe Gin	3.75	5.75	Raspberry Lemonade	250ml	2.95
Grey Goose Vodka	3.75	5.75	Cool Ginger Beer Devon	250ml	2.95
Absolute Vodka	3.75	5.75	Coastal waters	330ml	2.00
Jack Daniel's	3.75	5.75	Still/Sparkling	750ml	4.25
			J20	330ml	2.95
			Apple and Mango	330ml	2.95
BOTTLED LAGER		330ml	Orange & Passionfruit Appletizer	330ml 330ml	2.95 2.95
		0.4.00	Orange Juice	330IIII	3.00
Peroni		£4.00	Apple Juice		3.00
Peroni Non-alcoholic		£3.50	, topic soice		0.00
DRAFT	½ Pint	Pint			
Bays Devon Rock	2.50	4.90	HOT DRINKS		
Lager Devon 4.5%	2.50	4.90	Coffee		£2.50
Hunts Andsome Bay	2.50	4.90	Tea		£2.25
Cider Devon 4.8%	2.50	4.90	ica		22.23
Devon Cove Pale Ale 4.1%	2.50	4.90			
San Miquel	2.75	5.00			
Fruit Bottled Cider 500ml		4.90			
Mixers Fever Tree 200ml		2.95			
Aperol Spritz		8.95			



Wines supplied by St Austell Wines, St Austell Brewery Co. Ltd., Cornwall.

WINE GUIDE

White, Rosé and Sparkling Wines: 1 (driest) to 5 (sweetest) Red Wines: A (lightest) to E (deepest)

> % volumes may vary according to availability. Wine by the glass is also available in a 125ml measure.





FOOD AND DRINKS



OYSTERS

Fresh local Oysters 3 for £7.50
Served with shallot vinegar lemon & tabasco sauce.

STARTERS

Scallops au Gratin Scallops on half shell with garlic butter topped with a parmesan, herb and breadcrumb crust.	£10.25
Pan Fried Mushrooms With a rich garlic parsley and cream sauce served on ciabatta toast.	£8.50
Pan Fried King Prawns With chilli, ginger & garlic butter.	£10.25

OAP'S SPECIAL (Lunchtime Only)

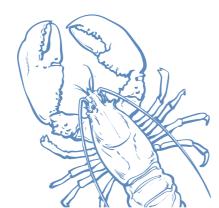
Lightly battered fish of the day with double cooked £8.95 chips tartare sauce and lemon.

CHILDREN'S MENU (Under 12)

Fish Finger & Chips £7.95

Sausage & Chips £7.95

Halloumi Fries & Chips £7.95



MAIN COURSE

Prime Cod Fillet

Fried in a light crispy batter with tartare sauce, double cooked chips and a lemon garnish.	
Brixham Moules Marinière Local mussels steamed in white wine, cream, garlic butter and shallots, served with a crusty ciabatta roll.	£13.95
Homemade Fishcakes Smoked Haddock and local white fish with spring onions and fresh parsley served with double cooked chips and tomato ketchup.	£13.50
Local Fish of the Day Fried in a light crispy batter with tartare sauce, double cooked chips and a lemon garnish.	£14.95
Breaded Wholetail Scampi Served with double cooked chips, tartare sauce and a lemon garnish.	£13.95
Brixham Monkfish and King Prawn Curry	£22.95

PLATEAU DE FRUITS DE MER

In our fantastic sauce served with poppadom's mango chutney rice or chips.

Banquet for 2 [24hrs notice]

Half Lobster, Dressed Crab, 4 Oysters, 4 Scallops, Mussels, Salt Pepper Squid, King Prawns, Mixed Fish Goujons

All served with ciabatta bread, mayonnaise and shallot vinegar.

A 10% discretionary service charge will be added to your bill – 100% of this goes to our hardworking staff.



£86.00

BURGERS

£13.95



SIDES

Veg Burger

Served in a ciabatta roll with fresh salad, garlic mayonnaise, onion rings and double cooked chips. (Add cheese £1)

Double Cooked Chips	£3.00
Mum's Minted Mushy Peas	£1.80
Curry Sauce	£1.80
Homemade Garlic Mayonnaise (great to dip chips in or on the side)	£1.25
Rice	£2.50
Simply Onion Rings	£2.50
Ciabatta Roll	£2.50
Mixed House Salad With a French dressing.	£3.50

DESSERTS

Dessert of the Day £6.00



If you have a food allergy or special dietary requirement, please inform a member of our staff before placing your order.





£12.95