WHITE WINE

Miopasso Pinot Grigio 🕼 Sicily, Italy

Lemony-yellow in colour with brilliant glints. A captivating, fresh and lively taste with hints of acacia honey, pear and ripe apple. (2) 13% vol

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

2 Danger Bay Sauvignon Blanc Western Cape, South Africa

A vibrant Sauvignon blanc with lemon grass, white blossom, gooseberry and lime coming through A wine showing great minerality and balance on palate with loads of concentration in flavour that lingers with a creamy finish. (1) 13% vol

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

3 Acquae Picpoul de Pinet 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 Laurent Miquel Albarino (South of France

Aromas of grapefruit with a delicate floral overtone, the palate refreshing with ripe white peach flavours and a hint of lime on the finish. A soft yet crisp and aromatic white. (1) 13% vol Bottle £29.95 - 175ml £7.95 - 250ml £10.50

6 Lyme Bay Shoreline V 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

7 Chablis Alain Geoffroy VE Burgundy, France

Fragrant flowers, fruity aromas with sweet, suave scents. A pronounced minerally character enhances the fruit flavours. (1) 13% vol

Bottle £39.95

ROSÉ WINE

8 Car Hop White Zinfandel (California, USA

Hand-crafted from premium fruit, styled in a way to emphasise its pure flavours. Bright pink in colour, it bursts with juicy melon, raspberry and strawberry notes, held in check with a streak of lemon-lime acidity. (3) 11% vol

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

9 Crazy Tropez Rosé ♥ South of France

This deliciously fun and fruity little number is produced by Domaine Tropez. A sweeter style pale rosé made from 70% Grenache and 30% Cinsault. (3) 13% vol

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

RED WINE

10 Dauget 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) 13.0% vol Bottle £22.95

11 Martin Fierro Malbec 🕼 San Juan, Argentina

Soft sweet tannins with red and black fruit flavours. (C) 13% vol Bottle $\pounds 22.95$

12 1000 Milhojas Crianza V Rioja, Spain

Made from 75% Tempranillo and 25% Garnacha this is an open and friendly Rioja filled with vanilla spice and baked red fruit. Full-bodied but smooth enough to drink on its own. (C) 14% vol Bottle £24.95

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



SPARKLING WINE

13 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

14 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 20cl £7.95

15 Crazy Bulles Sparkling Rosé 🕼 South of France

Pale pink colour with rose gold reflections. Charms the nose with citrus and floral red fruits with generous flavours of berries and tangerine zest on the palate. A pretty pink sparkler that is moreish from first sip to last. (2) 13% vol Bottle £29.95

16 Crémant de Bourgogne Brut Blanc Simmonet-Febvre VE 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

17 Lyme Bay Brut Reserve V Devon, England

This fruit driven sparkling wine displays refreshing lemon and green apple notes, with a vibrant and creamy mousse finish. (2) 11% vol

Bottle £35.00

DRINKS

SPIRITS	25ml	50ml	SOFT DRINKS		
Premium Spirits	3.75	5.75	Coke/Diet Coke/	330ml	2.25
Bombay Sapphire	3.75	5.75	Fanta/Lemonade		
Deck Chair Gin	3.75	5.75	Belvoir Elderflower Pressé	250ml	2.95
Gordons Strawberry	3.75	5.75	Belvoir Raspberry Lemonade	250ml	2.95
Salcombe Gin	3.75	5.75	Belvoir Ginger Beer	250ml	2.95
Grey Goose Vodka	3.75	5.75	Orange & Passionfruit J20	330ml	2.95
Absolut Vodka	3.75	5.75	Apple & Raspberry J20	330ml	2.95
Jack Daniel's	3.75	5.75			
Aperol Spritz		8.95	Luscombe Organic		
DOTTI ED 1 40ED 0 6ID		000	Orange Juice	270ml	3.25
BOTTLED LAGER & CID	ER	330ml	Luscombe Organic	1	0.05
Peroni		4.00	Apple Juice	270ml	3.25
Peroni Non-Alcoholic		3.50	Still/Sparkling Water	330ml	2.00
Toroni Tion 7 aconone		0.00		750ml	4.25
		500ml	Appletiser	330ml	2.95
Local Bottled Cider		4.90	Fever-Tree Mixers	200ml	2.95
			Kids Juice Carton	200ml	1.50
DRAFT	½ Pint	Pint			
			HOT DRINKS		
Bays Devon Cove			- 66		
Pale Ale 4.5%	2.50	4.90	Coffee		£2.50
Hunts Andsome Bay			Tea		£2.25
Cider 4.8%	2.50	4.90			
Devon Cove Pale Ale 4.1%	2.50	4.90			
San Miguel Lager 4.1%	2.75	5.00			

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) Served with shallot vinegar lemon & tabasco sauce.	£7.50
Rockerfella Grilled Oysters (3) With garlic butter and parmesan crust	£10.50
Tempura Oysters (3) Oysters in a crispy tempura batter with homemade Asian dip.	£10.50

STARTERS

Scallops au Gratin Scallops on half shell with garlic butter topped with a parmesan, herb and breadcrumb crust.	£10.25
Pan Fried Mushrooms Cooked in white wine, pancetta & a garlic cream sauce served on ciabatta toast.	£8.95
Pan Fried Brixham Squid/Cuttle With garlic butter and fresh parsley, served with ciabatta.	£10.95
Pan Fried King Prawns With chilli, ginger and garlic butter.	£10.25

OAP'S SPECIAL (Lunchtime - 4.00pm)

Lightly battered fish with double cooked	£8.95
chips, tartare sauce and lemon.	

CHILDREN'S MENU (Under 12)

Kids Fish & Chips	£7.95
Sausage & Chips	£7.95
Halloumi Fries & Chips	£7.95
Kids Scampi (4) & Chips	£9.95



MAIN COURSE

Prime Cod Fillet

Brixham Monkfish and King Prawn Curry In our fantastic sauce served with poppadom's mango chutney rice or chips.	£22.95
Breaded Wholetail Scampi (8) served with double cooked chips, lemon, tartare and dressed leaves.	£14.50
Local Fish of the Day Fried in a light crispy batter with tartare sauce, double cooked chips and a lemon garnish.	£15.50
Simply Fish Pie A medley of Seafood, to include a mix of shellfish and fish in our creamy white sauce, topped with mashed potato and a herb and parmesan crust.	£14.95
Brixham Moules Marinière Local mussels steamed in white wine, cream, garlic butter and shallots, served with a crusty ciabatta roll.	£14.95
Fried in a light crispy batter with tartare sauce, double cooked chips and a lemon garnish	

PLATEAU DE FRUITS DE MER

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

ALTERNATIVES

Pan Seared Chicken Breast Served with seasoned mashed potato, chestnut mushroom and Pancetta sauce.	£14.50
Chicken Burger Whole chicken breast breaded and quick fried. Served in a ciabatta roll with fresh salad, garlic mayonnaise, tomato, double cooked chips and onion rings.	£12.95
Veg Burger Served in a ciabatta roll with fresh salad, garlic mayonnaise, onion rings and double cooked chips.	£12.95
onion rings and double cooked crips.	

SIDES

£14.50

Double Cooked Chips	£3.50
Mum's Minted Mushy Peas	£2.00
Curry Sauce	£2.00
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
Dressed Green Leaf Salad	£3.50
Tomato and Parsley Salad Sliced beef tomato with olive oil and cider vinegar.	£3.50

Dessert of the Day

DESSERTS

FOOD ALLERGIES AND INTOLERENCES

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

