

COCKTAILS

Simply Spritz L'Aperitivo Nonino & Prosecco	8.50
Kraken Hurricane Kraken Rum, Possoa, Vanilla, Grenadine, Orange & Lime	8.50
Pirates Grog Rum Java Signature, Brown Sugar & Lime Juice	8.50
Espresso Martini Vodka, Conker Cold Brew & Coffee	8.50
Pirates Moon Rum Java Cocomon, Coffee, Kaluha & Cream	8.50

SPARKLING

Prosecco, Via Vai Veneto, Italy 	5.95 23.95
A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish. Delicious on its own.	
Raboso Sparkling Extra Dry Costaross, Vinicola Serena Veneto, Italy	6.50 24.50
Notes of ripe red fruits such as raspberries, cherries and strawberries as well as a hint of yeasty notes typical of a well made sparkling wine.	
Moët et Chandon, Brut Imperial Champagne, France  	49.95
This clean Champagne is elegant, harmonious, fresh and supple. Fantastic with desserts that are not too sweet, such as tarts of filo pastry; also really good with lobster, shrimps and some delicate fish dishes.	

ROSE WINE

White Zinfandel, Anchor Step California, USA 	6.15 7.30 19.95
Full of vibrant ripe peach, mango and melon aromas. Juicy strawberry and tropical fruit flavours with fresh acidity balancing the sweetness. Great both with spicy food and as a lighter style of dessert wine.	
Domaine de l'Amour Rose, La Vidaubanaise Provence, France	25.50
Delicate aromas of strawberry and cherry on the nose. The palate is crisp, dry and elegant with notes of red cherry and citrus and crushed red apples. An easy drinking refreshing rose.	

SPIRITS

GIN	25ml	50ml
Deck Chair, Brixham (44%)	2.95	4.50
Plymouth, Devon (41.2%)	2.55	3.95
Salcombe 'Start Point', Devon (44%)	2.85	4.25
Conkor, Dorset (40%)	2.85	4.25
Bombay Sapphire, Hampshire (40%)	2.55	3.95
Tarquin, Cornwall (42%)	2.55	3.95
Whitley Neil (43%)	2.55	3.95
Hendrick's, Scotland (41.4%)	2.85	4.25
Tanqueray, Scotland (43.1%)	2.85	4.25
Gordon's Strawberry (37.5%)	2.55	3.95
VODKA		
Absolut Vodka, Sweden (40%)	2.25	3.95
Black Cow Vodka, Dorset (40%)	2.95	5.45
Grey Goose Belvedere, France (40%)	2.95	5.45
RUM		
Jack Daniels (40%)	2.75	4.25



Simply Fish

RESTAURANT & TAKEAWAY

WHITE WINE

Pinot Grigio DOC, Veritiere Veneto, Italy 	5.75 7.40 19.95
Light and slightly spicy with flavours of fresh peaches and lemons and a delicate, nutty finish.	
Columbia Valley Riesling, Chateau Ste. Michelle Washington, USA  	6.15 8.15 22.75
The wine offers crisp apple flavours with subtle mineral notes; an "everyday Riesling" that is an absolute pleasure to drink on its own or with a wide variety of foods. Fresh fruit, dressed crab, mild cheeses and chicken dishes.	
Cuma Organic Torrantes, El Esteco Salta, Argentina  	23.95
Incredibly fresh & floral with notes of rose petals, jasmine and citrus fruits especially orange peel, typical of this grape.	

Land Made Sauvignon Blanc, Yealands Marlborough, New Zealand	7.25 9.30 25.50
Notes of stone fruit and guava, underpinned with notes of fresh herbs. The palate is brimming with fresh/vivacious fruit that is balanced with a crisp, mineral finish.	

Castelo do Mar Albariño Rias Baixas, Spain	27.75
A fresh bouquet of peach and apricot leading to a rich and full palate with a hint of lemony acidity. Clean and well balanced with a dry, concentrated finish.	

Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand 	39.95
Rich and succulent with a zesty citrus and apple-sherbet acidity leading to a long, lingering, and characteristically crisp finish. Fish and chips and mackerel or sardines.	

RED WINE

Markview Cabernet Merlot, McWilliams New South Wales, Australia	5.75 7.40 19.95
Fresh aromas of red and black berries coupled with spice and hints of blue fruits. An intense palate of fresh fruits with a beautifully fine tannin structure. Classically medium bodied.	
Reserve Malbec, Bodegas Santa Ana Mendoza, Argentina 	6.15 8.15 22.75
Powerful with stone fruit aromas of plums and prunes and a hint of spicy oak. A great partner to red meat dishes, particularly when a rich sauce has been used.	

Pinot Noir Les Mougeottes IGP Pays d'Oc Languedoc-Roussillon, France	24.95
Black cherries and raspberry aromas. The palate is medium-bodied with sappy red berry fruit and a silky long finish.	

 Organic  Vegan  Biodynamic

125ml serves are available on wines served by the glass.

LOCAL WINE

175ml | Bottle

Shoreline, Lyme Bay Devon, Great Britain	7.75 10.00 26.95
Well-balanced and refreshing with complex layers. This beautiful wine has enticing notes of rose petal, pineapple and lime. Seafood and salt, leaf salad.	
Pinot Noir Rosé, Lyme Bay Devon, Great Britain	7.75 10.00 26.95
Medium dry, with hints of strawberries and cream, and a rosehip undertone.	

LOCAL BEER & LAGER

From BAYS BREWERY, PAIGNTON, Devon

Bays Topsail (Bitter) Topsail is a well balanced beer, deep amber in colour with subtle sweetness throughout. Match with red meats, chicken.	4% 500ml	4.25
Bays Gold (Lager Style) An easy drinking light golden ale. The unique blend of hops creates lemon citrus overtones which tantalise and refresh the palate. Partner with white fish.	4.3% 500ml	4.25
Bays Devon Dimpling (Rich and smooth) A strong golden beer with a fresh hop character. This ale has a smooth taste with a balanced sweetness throughout. Devonshire through and through!	5.1% 500ml	4.25

LOCAL CIDER

Hunts Fruit Cider Pixie Juice (Blackcurrant) Red Head (Strawberry)	3.8% 500ml	3.95
Cornish Orchard Blush Cider A fruity aroma of fresh raspberries. Crisp dessert apple finish.	4% 500ml	3.95

DRAFT

Bays Devon Rock Larger A 21st century beer brewed with specially selected hops and local malt. Crisp and refreshing.	4.5% PINT	4.45
	4.5% 1/2 PINT	2.45
Hunts Andsome Bay Cider Perfectly balanced made with bittersweet and bittersharpp apples.	4.8% PINT	4.15
	4.8% 1/2PINT	2.15

COFFEE & TEA

Americano	2.00
Latte	2.50
Cappucino	2.50
Flat White	2.50
Double Espresso	2.00
Tea - pot or cup for one	1.95

SOFT DRINKS

Coke/Diet Coke/Sprite/Fanta	330ml	2.00
Belvoir Elderflower Pressé	250ml	2.95
Belvoir Cucumber&Mint Pressé	250ml	2.95
Belvoir Raspberry Lemonade	250ml	2.95
Luscombe Cool Ginger Beer	250ml	2.95
Coastal Waters - Still/Sparkling	330ml	1.50
Appletizer	330ml	2.95
Mixers: Fever-Tree	200ml	2.00



Simply Fish

RESTAURANT & TAKEAWAY

ABOUT SIMPLY FISH

Robert and Kelly Simonetti are the founders of Robert's Fisheries Ltd.

Robert's family have been involved in the Torbay fishing industry for generations. The experiences of his childhood led Robert to develop his wholesale and retail fishing business in 1988, now situated in Brixham's newly developed multi-million pound fish quay. Robert's Fisheries started trading in the Markets of London. The success of this venture provided the foundations to open their retail shop in Paignton, where they stayed for 20 years before relocating to the New Fish Markets in Brixham in 2009.

Robert's Fisheries aim to supply the finest quality of fresh Brixham fish and shellfish. Maintaining the highest standards at all times. A core principle of the family business is to support the local fishing industry, with Brixham being their primary port.

In April 2011, Robert and Kelly decided to open a fish and chip restaurant Simply Fish, using all fresh fish primarily landed on Brixham Market. Also promoting local sustainable species like pout - a lovely white flaked fish that is very similar in taste to cod.

DAILY SPECIALS

Please check our daily special board for the best from today's market.

ASK CHEF

"If you are not sure what fish to choose, why not ask the chef what's best"

STARTERS

Fresh Cornish Porthilly Oysters	3 for £6.00 half dozen £11.00
Served with shallot vinegar, lemon and tabasco sauce	
Catch of the Day Fishcake	£7.95
Served with our famous homemade tartare sauce	
Brixham Scallops	£8.95
Grilled on the half shell with garlic butter and parsley, served with crusty bread	
Sizzling Cuttlefish	£8.95
Pan fried with olive oil, chilli garlic butter and parsley, served with crusty bread	
Brixham Moules Mariniere	£7.95/£10.95
Local mussels steamed in white wine and cream served with crusty bread, garlic butter and shallots	
Prawn Cocktail	£8.25
Served in a marie rose sauce with fresh salad crevette to garnish and crusty bread	
Simply Fish Soup	£9.95
My Mum's recipe with the best fish and shellfish from Brixham, served with crusty bread	
Mixed Fish Goujons	£7.95
A mix of what's best from the market dipped in tempura batter served with an asian style dipping sauce.	
Sizzling Garlic Tiger Prawns	£7.95
Served on a hot skillet with ginger, garlic, chilli and spring onions with crusty bread	
Pan Fried Mushrooms (Vegetarian)	£7.25
With a garlic, parsley & cream sauce served on grilled toast	
Greek Style Halloumi Fries (Vegetarian)	£7.95
Sprinkled with a smoked paprika and served with a cool cucumber, mint and garlic yoghurt dip	

SIDES

Double Cooked Chips	£2.95
House Salad	£3.25
Mushy or Garden Peas	£1.50
Curry Sauce	£1.50
Homemade Slaw	£1.75
Roasted Veg or Tempura Veg	£3.25
Garlic Mash	£3.25
Rice	£1.50
Baked Beans	£1.50
Garlic Bread	£2.50
Crusty Bread	£1.00

PLATEAU DE FRUITS DE MER Banquet for 2

Half Lobster Dressed Crab
4 Oysters
6 Crevettes
2 Scallops
Mussels
Salt Pepper Squid
Pan Fried King Prawns
Peeled Prawns
Mixed Fish Goujons

All served with crusty bread, mayonnaise and shallot vinegar.

£79.95
(24 hours notice)

KIDS MEALS

(Under 12 years)

£6.95

Kids meals includes a choice of one main, served with beans, mushy or garden peas.

Fish & Chips
Fishfinger & Chips
Sausage & Chips
Scampi & Chips
Fishcake & Chips
Halloumi Fries & Chips
Chicken Chunks & Chips

As all our fish is bought daily on Brixham Market it is subject to availability. We will often have a very good alternative if your choice is unavailable. Fish may contain shell or bones.

FOOD ALLERGIES & INTOLERANCES
Please speak to a member of staff.

GLUTEN FREE FISH & CHIPS
are available. Please allow a little extra time for us to prepare this for you

BURGERS

All served with chips and homemade slaw

Simply Burger £12.95
Homemade 100% beef quarter pound burger. Served with fresh salad and tomato in a toasted brioche bun with spicy relish and onion rings.
Add cheese +£1.00

Catch of the Day Burger £13.95
Today's catch. Lightly battered. Served with salad in a toasted bun with homemade caper mayonnaise

Chicken Burger £11.95
Served on a toasted bun with salad, tomato and pickled red cabbage.

MAIN COURSE

Brixham Pout or Whiting Fillet (The Boss's Favourite)	£11.95
Fried in a light crispy batter with our famous homemade tartare sauce, double cooked chips with a lemon garnish and parsley	
Prime Cod Fillet	£12.95
Fried in a light crispy batter with our famous homemade tartare sauce, double cooked chips with a lemon garnish and parsley	
Local Haddock or Hake	£13.95
Fried in a light crispy batter, with our famous homemade tartare, sauce double cooked chips with a lemon garnish and parsley	
Fillet of Brixham Plaice (In season April-Dec)	£14.95
Fried or grilled with shallots and garlic butter, served with double cooked chips and salad garnish	
Monkfish & Scallop Tempura	£18.95
Lightly battered served with double cooked chips, homemade tartare or chilli sauce and salad garnish	
Breaded Wholetail Scampi	£11.95
Served with double cooked chips, salad garnish and lemon caper mayonnaise	
Yaya's Famous Curry	£18.95
Large chunks of monkfish & king prawns in his fantastic sauce. Served with double cooked chips or rice, poppadums and mango chutney	

Squash Chickpea & Spinach Curry (Vegan) £13.95
Served with double cooked chips or rice, poppadoms & chutney

36 Day aged Ribeye Steak £24.95
Charred in a Bertha oven to your liking. Served with double cooked chips, onions rings, roasted tomatoes, mustard and salad garnish

Large Skate Wing £16.95
Fried or grilled with garlic butter and capers served with double cooked chips, homemade tartare sauce & salad garnish

Chargrilled Halloumi (Vegan) £12.95
Served with a tomato salad or roasted vegetables with double cooked chips

DESSERTS

Please ask a member of staff for a list.