

FISHWORKS

FISHMONGER & RESTAURANT

ON ARRIVAL

Prosecco Rustico, Superiore DOCG, £9

Nino Franco, Italy

Champagne, Louis Barthélémy Brut Améthyste £12

Ay, France

Oven-baked sourdough bread

with freshly made aioli and salsa verde £4

with our homemade taramasalata £5

Marinated mixed olives £3.50

with oven-baked chervil tomatoes and roasted sweet peppers

ROCK OYSTERS

Jersey oysters served with shallot vinegar and Tabasco
£3 each / 6 for £16 / 12 for £32

STARTERS

Devilled whitebait £8

Cayenne pepper and chilli coated whitebait,
served with rouille

Hand-dived king scallops £13

Sautéed hand-dived king scallops cooked with white wine
and garlic butter, topped with breadcrumbs and Pernod

Argentinian prawns £11

Pan fried in chilli, ginger, white wine and garlic, served with a
fennel and mint salad. Goes perfectly with Riesling,
Alsace, 2015 £13/glass

Homemade Brixham fish soup £7

with Gruyère croutons and rouille

Quinoa, golden beetroot and tofu salad £7 / £13

Golden and candy beetroot, quinoa, tofu,
served with a grain mustard and lime dressing (ve)

SIDES

Tenderstem broccoli and green beans with shallots and
almonds £5

Tossed side salad £3.50

Carrots roasted with honey and cumin £4

New potatoes with minted butter £4

Thick-cut chips with sea salt £4

Pan-fried spinach with garlic and toasted pine nuts £4

LOBSTER

All our lobsters arrive fresh daily

Whole lobster £36

Steamed and served on ice or grilled and served with garlic
butter, along with your choice of side. Goes perfectly with
Pouilly-Fuissé, Burgundy £12.50/glass

Whole lobster thermidor £37

Served with your choice of side

MAINS

Spicy blackened Cornish mackerel fillets £16

Served with chargrilled chicory, tenderstem broccoli and
cauliflower purée

Seafood and samphire linguine £22

Squid, crevettes and seasonal samphire
with a classic white wine, tomato and basil sauce

Day boat Dover sole - Market price

Served on the bone, simply grilled with lemon
and parsley butter or pan-fried à la Meunière

Cornish ale battered monkfish fillet £23 / cod fillet £16

With thick-cut chips, sea salt, minted mushy peas
and homemade tartar sauce

Oven-roasted sea bass £17

Baked with lemon thyme, olive oil and sea salt,
served whole or filleted

Grilled seafood platter £27

Sautéed scallop cooked with white wine and garlic butter,
topped with breadcrumbs and Pernod, fillet of sea bass, sea
bream and chilli ginger prawns. Goes perfectly with Vermentino,
Sardinia £10/glass

Classic seafood bouillabaisse £20

Mediterranean stew of filleted fish in a tomato sauce with
shallots, garlic, fennel and pepper, served in a copper pan
£1 will be donated to the Fishermen's Mission charity

Handmade courgette fritters and polenta gnocchi £15

Served with roasted aubergine and a tomato sauce (ve)

Half grilled lobster and 10oz sirloin steak £42

With brandy cracked pepper sauce and thick-cut chips
Without lobster £28

A discretionary service charge of 12.5% will be added to your bill. If you have
a food allergy or intolerance, please let us know before you order. While we
do everything we can to control cross contamination, our kitchens handle
all allergens and so do the places our ingredients come from. (ve) Vegan.