

Friday 2nd February 2024  
Tide Times

Low Water: 19:04 (+1.91m)

High Water: 21:58 (+4.58m)

Opening Times

Friday - Saturday  
Lunch 12.00 - 14.30  
Dinner 17.30 - 20.00

Sunday  
Lunch 12:00 - 14:30



**Sustainability**

It is an important part of our ethos. We will only serve sustainably caught seafood and support local fishery causes.

We aim to serve the freshest fish and shellfish.

Certain items may be limited in availability depending on the fishing conditions.

# ALL YOU CAN EAT BUFFET

**£20PP FOR ADULTS**

**£12.50PP FOR CHILDREN (12 AND UNDER)**

Cape Malay Pittas

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Fish Pie

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Mixed Leaf Salad

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Potato Salad

fennel, spinach

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Satay Fish Skewers

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Prawn Salad

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Choc 'n' Nut Marquise

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Apple Crumble & Custard

Shellfish Soup

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Baked Mackerel Chermoula

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Cous Cous Salad

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Seaweed & Sesame Slaw

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Tomato & Chorizo Mussels

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Sole Goujons & Fries

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Goan Fish Curry & Rice

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Lemon Vol au Vents

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**THIS IS A SAMPLE MENU. ITEMS ARE SUBJECT TO CHANGE.**

**Carbon Free Dining**

To help improve our carbon neutral footprint, we're adding 99p to every bill which pays for the planting of one fruit tree by carbonfreedining.org. Let us know if you'd prefer to opt-out!

**Finger Bowls**

Seafood can be messy, but that's no 'claws' for concern. Please ask us if you need a finger bowl.

**Need a Straw?**

We have reusable ones on sale for 1.00

**Dog Menu**

Something for your best friend  
Fish Supper 6.50

## WHITE WINES

bottle | 175ml | 125ml

<b>Cape Marlin, Chenin Blanc</b>	27.00   7.50   5.90
South Africa - apple - honeyed - stone fruits	
<b>Araldica, Cortese</b>	28.00   7.90   6.20
Italy - honeysuckle - ripe grapefruit - lime	
<b>Ai Galera, 'Mistico', Verdelho, Fernao Pires</b>	28.00   7.90   6.20
Portugal - fruity - smooth - juicy	
<b>Picpoul de Pinet, de la Madone</b>	34.00   8.30   6.75
France - bone dry - citrus fruits - oyster pairing	
<b>Calancombe Estate Vintage Reserve</b>	34.00   8.30   6.75
South Devon - Madeleine Angevine - peach - crisp	

<b>Organic Verdejo, Sinfonia</b>	33.00
Spain - fresh - vibrant - grassy	

<b>Guy Saget Muscadet Sevre &amp; Maine Sur Lie</b>	34.00
France - fresh lemon - green apple - pear	

<b>Marques de Reinosa, Rioja</b>	37.00
Spain - medium bodied - fresh pear	

<b>Sauvignon Blanc, Riversdale</b>	39.00
New Zealand - peach - gooseberry - citrus notes	

<b>Lusco Albarino</b>	42.00
Spain - juicy pear - lemon - fruity	

<b>Chablis, Domaine Daniel Séguinot</b>	45.00
France - unoaked - white nectarine - stone fruits - long finish	

<b>Sancerre, La Perriere</b>	55.00
France - acacia - white flower - crisp	

## GIN BAR

<b>Oyster Shack Tidal Road</b> - lemon - samphire	6.50
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<b>Oyster Shack Avon Berry</b> - gooseberry - elderflower	6.50
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<b>Plymouth</b> - lemon - juniper berries	6.20
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<b>Salcombe Start Point</b> - grapefruit	7.60
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<b>Salcombe Rose Sainte Marie</b> - grapefruit	7.60
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<b>Dartmouth</b> - lemon - juniper berries	7.90
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<b>Papillon</b> - grapefruit - juniper berries	7.60
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## COCKTAILS

<b>Kir Royal</b> - prosecco - creme de cassis	9.90
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<b>Negroni</b> - gin - vermouth - campari - orange	9.90
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<b>Espresso Martini</b> - espresso - kahlua - vodka	9.90
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<b>Baileys Espressotini</b> - espresso - baileys - vodka	9.90
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<b>Aperol Spritz</b> - aperol - prosecco - dash of soda	9.90
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<b>Bramble</b> - gin - lemon juice - sugar syrup - crem de mure	9.90
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## BEER & CIDER

### ON TAP...

<b>Devon Rock Lager</b> - pint 5.90/half 3.30
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4.5% - refreshing - clean - light

<b>Devon Cove Pale Ale</b> - pint 5.90/half 3.30
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4.1% - english malts - smooth - refreshing

<b>Devon Red Cider</b> - pint 5.90/half 3.30
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4.5% - rich apple - citrus bite - medium dry

### BOTTLES

<b>Devon Dumpling</b> - 500ml 5.20
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4.8% - full bodied - golden brown

<b>Topsail Amber Ale</b> - 500ml 5.00
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4% - deep amber - smooth - toasted hops

<b>Guinness</b> - 500ml surger 4.70
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4.2% - bitter - sweet - velvety

<b>Rock Steady Craft Lager</b> - 330ml 3.90
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1% - low alcohol - refreshing - crisp - light

<b>Apple Rose Blush Cider</b> - 500ml 5.50
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4.0% - medium sweet - pinot noir blush

<b>Old Blossom Cider</b> - 500ml 5.50
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4.0% - elderflower - sweet

## SOFT DRINKS

<b>Turner &amp; Hardy Tomato Juice</b>	3.20
vine ripened tomatoes	

<b>Luscombe Juices</b>	3.30
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apple - orange - cool ginger beer - hot ginger beer - sicilian lemonade - elderflower bubbly

2.60

<b>Fever-Tree Tonic</b>
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ask about our flavours

<b>Still / Sparkling Water</b>	3.75
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<b>Coca Cola</b>	2.50
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<b>Diet Coke</b>	2.50
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<b>Coke Zero</b>	2.50
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<b>Schweppes Lemonade</b>	2.50
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<b>Schweppes Ginger Ale</b>	2.50
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## HOT DRINKS

**Coffee** - Owens organic Gara roast americano, espresso, double espresso, latte, flat white, mocha cappuccino, macchiato, cortado - all 3.50

**Teas** - english breakfast, earl grey, green, camomile, peppermint - all 3.00

## ROSE & ORANGE WINES

<b>Volondas, Rose</b>	25.00   7.60   6.00
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Chile - clean - strawberry - medium bodied

<b>Pinot Grigio Rosé</b>	27.50   7.90   6.20
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Italy - strawberry - peach - light - blush

<b>Solara Orange Wine</b>	34.00
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Romania - peach - dried apricot - honey

<b>Calancombe Pinot Noir Rosé</b>	38.00
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South Devon - strawberry - citrus fruit

<b>Saint Louis de Provence</b>	39.00
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France - fresh - vibrant - dry - wild berries

## CHAMPAGNE & SPARKLING

<b>Prosecco, Doc, Extra Dry, La Fornarina</b>	bottle 33.50   125ml 7.20
Delicate - particularly fruity - refreshing	

<b>Deutz Champagne Brut</b>	65.00
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Acacia flowers - brioche - silky texture

<b>Calancombe Blanc De Noirs Brut</b>	89.00
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Baked apple - gentle spice - strawberry - cream

## RED WINES

<b>Merlot, La Famille Lacasse</b>	28.00   7.90   6.20
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France - plum - damson

<b>Malbec, Pablo Cortez</b>	34.00
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Argentina - ripe plum - cherry - chocolate

<b>Pinot Noir, Neptune Point</b>	39.00
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New Zealand - soft plum - red cherry - fine tannins

<b>Fleurie, La Reine de L'Arenite</b>	45.00
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France - morello cherry - black forest gateaux

## DESSERT WINE & PORT

<b>Chataeu Belingard</b>	bottle 500ml 34.00   75ml 5.95
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rich - smooth - balanced

<b>Tawny Port</b>	75ml 5.80
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smooth - complex - refined

<b>DelaForce White Port</b>	75ml 4.80
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smooth - fruity - elegant

<b>Croft Pink Port</b>	75ml 6.80
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strawberry - raspberry - blueberry

<b>Trio of Port</b>	11.50
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One tawny, one white, one pink - a perfect accompaniment to the cheese board. All 50ml measures.