

Saturday 9th March 2024

Tide Times

Low Water: 23:32 (+0.70m)

High Water: 17:17 (+4.40m)

Opening Times

Friday - Saturday
Lunch 12.00 - 14.30
Dinner 17.30 - 20.00

Sunday
Lunch 12:00 - 14:30



Welcome

Indulge in an unforgettable 8 course tasting menu inspired by our Head Chef's over 20 years of experience and inspiration found along the South Devon Coast. From unbeatable flavours of fresh fish, to the delicate hints of coastal herbs, pay homage to this remarkable region and enjoy all it has to offer.

Bon Appétit.

TASTING MENU 8 COURSES

£80 PP

Sour Dough
with seaweed butter

Pastry Cigar
oyster, beef cheek

Salcombe Crab
granny smith apple, dill, white chocolate

Sole Veronique
vermouth sauce, grapes

Monkfish
marmite butter sauce, chicken skin crumb, polenta, sweetcorn

Dessert Oyster
gin & lemon sorbet, yuzu pearls

Rhubarb & Ginger
poached rhubarb, ginger rubble, cream cheese

Jen & Berry Fish Phood
chocolate delice, marshmallow, miso caramel

ADD WINE PAIRINGS - £35 PP

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

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

Organic Verdejo, Sinfonia	33.00
Spain - fresh - vibrant - grassy	

Guy Saget Muscadet Sevre & Maine Sur Lie	34.00
France - fresh lemon - green apple - pear	

Marques de Reinosa, Rioja	37.00
Spain - medium bodied - fresh pear	

Sauvignon Blanc, Riversdale	39.00
New Zealand - peach - gooseberry - citrus notes	

Lusco Albarino	42.00
Spain - juicy pear - lemon - fruity	

Chablis, Domaine Daniel Séguinot	45.00
France - unoaked - white nectarine - stone fruits - long finish	

Sancerre, La Perriere	55.00
France - acacia - white flower - crisp	

GIN BAR

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

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

ON TAP...

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

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

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

BOTTLES

Devon Dumpling - 500ml 5.20	
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4.8% - full bodied - golden brown	
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Topsail Amber Ale - 500ml 5.00	
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4% - deep amber - smooth - toasted hops	
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Guinness - 500ml surger 4.70	
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4.2% - bitter - sweet - velvety	
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Rock Steady Craft Lager - 330ml 3.90	
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1% - low alcohol - refreshing - crisp - light	
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Apple Rose Blush Cider - 500ml 5.50	
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4.0% - medium sweet - pinot noir blush	
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Old Blossom Cider - 500ml 5.50	
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4.0% - elderflower - sweet	
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SOFT DRINKS

Turner & Hardy Tomato Juice 3.20	
vine ripened tomatoes	

Luscombe Juices 3.30	
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apple - orange - cool ginger beer - hot ginger beer - sicilian lemonade - elderflower bubbly	
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2.60

Fever-Tree Tonic	
ask about our flavours	

Still / Sparkling Water 3.75	
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Coca Cola 2.50	
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Diet Coke 2.50	
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Coke Zero 2.50	
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Schweppes Lemonade 2.50	
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Schweppes Ginger Ale 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	
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Teas - english breakfast, earl grey, green, camomile, peppermint - all 3.00	
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ROSE & ORANGE WINES

Volondas, Rose	25.00 7.60 6.00
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Chile - clean - strawberry - medium bodied	
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Pinot Grigio Rosé	27.50 7.90 6.20
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Italy - strawberry - peach - light - blush	
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Solara Orange Wine	34.00
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Romania - peach - dried apricot - honey	
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Calancombe Pinot Noir Rosé	38.00
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South Devon - strawberry - citrus fruit	
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Saint Louis de Provence	39.00
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France - fresh - vibrant - dry - wild berries	
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CHAMPAGNE & SPARKLING

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

Deutz Champagne Brut	65.00
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Acacia flowers - brioche - silky texture	
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Calancombe Blanc De Noirs Brut	89.00
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Baked apple - gentle spice - strawberry - cream	
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RED WINES

Merlot, La Famille Lacasse	28.00 7.90 6.20
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France - plum - damson	
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Malbec, Pablo Cortez	34.00
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Argentina - ripe plum - cherry - chocolate	
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Pinot Noir, Neptune Point	39.00
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New Zealand - soft plum - red cherry - fine tannins	
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Fleurie, La Reine de L'Arenite	45.00
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France - morello cherry - black forest gateaux	
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DESSERT WINE & PORT

Chataeu Belingard bottle 500ml 34.00 75ml 5.95	
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rich - smooth - balanced	
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Tawny Port	75ml 5.80
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smooth - complex - refined	
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DelaForce White Port	75ml 4.80
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smooth - fruity - elegant	
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Croft Pink Port	75ml 6.80
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strawberry - raspberry - blueberry	
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Trio of Port	11.50
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One tawny, one white, one pink - a perfect accompaniment to the cheese board. All 50ml measures.	
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