

Thursday 5th October 2023

Tide Times

Low Water: 11:33 (+1.56m)

High Water: 17:29 (+4.97m)

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 near 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

Crab Gougere
choux bun, crab béchamel

Poached Oyster, Mussel & Clam
oyster emulsion, sea vegetables

Coquille St Jacques
scallop, baked in shell

Pork Belly
lobster ravioli & bisque

Coley Wellington
coley, spinach, dill sauce

Dessert Oyster
kiwi, mint mojito granita

Lemon Meringue Pie
blood orange sorbet

Chocolate Brownie Torte
brownie, crèmeux

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