

Spring/Summer Sample Menu 2024

Opening Times

Every Day
Lunch 12.00 - 14.30
Dinner 17.00 - 19.30



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 of the previous week.

ROCK OYSTERS

3.75 | 6 x 19.50

Being born out of an oyster farm over 30 years ago means that oysters remain at the heart of our menu. All our oysters are sourced as locally as possible. We highly recommend experimenting with our hand crafted seasonal toppings. Choose any number of oysters with any combination of toppings...

OYSTER TOPPINGS OF THE DAY

1. Red Wine Shallot Vinaigrette
2. Cucumber, Spring Onion & Soy
3. Truffle, Hazelnut Vinaigrette
4. Ginger & Wasabi
5. Fennel & Yuzu
6. Bloody Margaret

NIBBLES

Shack Pickled Shellfish cockles, mussels	5.50
Gordal Olives	5.50
Mixed Smokehouse Nuts	5.50
Anchovy Banderillas	5.50
Cocktail Salchicon	6.50
Hummus dukkah, flat bread	7.50
Mixed Nibble Platter (a selection of all the nibbles)	16.50

STARTERS

Prawn Cocktail pimento sauce, iceberg lettuce, celery, paprika	10.50
Prawn & Crab Crunchy Taco sriracha, cucumber, spring onion	9.00
BBQ Hand Dived Scallops celeriac & apple puree, black pudding crumble	14.85
Baharat Lamb Salad pomegranate, bulgar wheat, yogurt	9.00
Charred Peach burrata, rocket, roasted seeds	8.00
Spider Crab & Saffron Croquettes aioli	8.00

TODAY'S MAINS

BBQ Catch of the Day side salad of the day	see board
Coleman's of Salcombe Pork Chop satay sauce, sesame slaw	16.50
Vegan Burger vegan cheese, salad, fries	17.00
Cauliflower Steak satay sauce, sesame slaw	16.00
Coleman's Double Cheeseburger chipotle ketchup, salad, fries	18.50
Traditional Mussels garlic & white wine, bread	18.00

SIDES

Fries	4.50
Mixed Leaf Salad radish, spring onions, toasted seeds, house dressing	4.50
Shack Slaw Salad	4.00
Bread Board balsamic & olive oil	4.00

LOBSTER (subject to availability)

Lobster 1½ lb, garlic butter, mixed leaf salad	see board
Whole Crab mixed leaf salad, bread, mayo	see board

KIDS MENU (under 12's)

Catch of the Day salad, fries	9.50
Penne Pasta pomodoro, cheese	8.50
Kids Cheese Burger salad, fries	9.50

ICE CREAM & OTHER TREATS

Affogato vanilla ice cream scoop & single espresso shot add amaretto	6.00 3.50
Red Velvet Chocolate Brownie vanilla ice cream	8.50
Churros biscotti sauce & chocolate sauce	8.50
Godminster Cheddar chutney, crackers	13.00
Add a trio of port to your cheeseboard - see reverse	11.50

Local Devon Ice Cream & Sorbet	7.00
2 scoops, choose your flavours	
Ice Cream - vanilla chocolate honeycomb blackcurrant & cream chunky ginger	
Sorbet - mango raspberry	
Kids Ice Cream 1 scoop, choose your flavour from above	4.00
Boozy Ice Creams! - single scoop with a flavoured shot	7.50
"Chocolate Orange Bomb" - Chocolate Ice Cream & Chocolate Orange Gin	
"Apple Pie & Cream" - Clotted Cream Vanilla & Apple Pie Moonshine	
"Rhubarb & Custard" - Vanilla Ice Cream & Rhubarb Liqueur	

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 part of the experience. Please ask us if you require 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