



APPETISER

Fresh Made Taramasalata – Smoked Cods Roe with Olive Oil, Garlic & Lemon £2.25

TO START

Fried Herring Roes with Butter & Capers £4.50
 Whitebait with Aioli £4.95
 Fish Soup with Rouillé & Croutons £5.95
 Italian Grilled Vegetables with Pecorino & Basil (v) £5.50
 Grilled Lyme Bay Scallops with Hollandaise Sauce & Herb Salad £7.95
 Steamed South Devon Mussels with Wine & Parsley £6.95 / 10.50
 Grilled Mackerel Fillet with Caper & Onion Salad £5.95
 Grilled Brixham Squid Piri Piri Style £7.25
 Six Grilled Oysters with Parmesan & Pancetta £9.95
 A Plate of Smoked Glenarm Salmon £8.00 / 12.00
 Dartmouth Crab Salad with Cucumber & Mayonnaise £9.95
 Tomato, Basil & Mozzarella Salad (v) £6.50 / 10.00

SHELLFISH

Fine de Claire Oysters – 6 / 12 £8.00 / £15.50
 Plateau de Fruit de Mer – For Two per person £19.95
 Plateau de Fruit de Mer – For Two with a whole Lobster per person £29.95
 Whole Nova Scotia Lobster with Fries £24.95
Grilled with Garlic Butter or poached to order with Mayonnaise
 Alaskan King Crab with Garlic Butter & Fries £25.95
These crabs are a real experience

MAIN COURSES

Langoustine Risotto £14.95
 Moroccan Spiced Grilled Swordfish with Tomato & Parsley Salad £12.95
 Fried Red Gurnard Fillets in Breadcrumbs with Tartare Sauce £11.95
Gurnard is a fabulous local fish in plentiful supply
 Smoked Haddock Fishcakes with Spinach & Hollandaise £10.95
 Roasted Skate with Black Butter & Capers £14.25
 Grilled Sea Bass with Rosemary, Lemon & Olive Oil £13.95
 Sea Bream Baked with Herbs & Reisling £14.95
 Tagliolini with Broadbeans, Peas and Asparagus (v) £11.50
 Grilled Aberdeenshire Sirloin on the Bone with Béarnaise & Fries £17.95
 Zuppa Del Pescatore £18.95
Fish Stew with Thyme, Saffron & Garlic
Served in the Cooking Pan, made for 1 or 2

FISH TO SHARE

SEA BREAM / SEA BASS / TURBOT / BRILL

See board for today's availability
Your fish will be roasted with herbs & garlic, then served whole at the table
Bream & Sea Bass can be baked in a Sea Salt crust
We have a limited number of specially produced magnums of Xerlo – perfect to share with a whole fish

SIDES

Green Salad £2.25
 Fennel, Mint, Lemon & Chilli Salad £2.50
 Greek Salad £2.95
 Spinach with Garlic & Olive Oil £2.50
 Roasted Tomatoes with Pesto £2.95
 Mash £2.50
 Buttered New Potatoes £2.75
 Fries £2.50

CHILDRENS MENU

Fishcake £ 3.95
 Fishfingers
 Bowl of Mussels
 Spaghetti with Tomato Sauce

PROSECCO & CHAMPAGNE

NV Prosecco Rustico – Nino Franco 125ml Glass £5.50 Bottle £28.00
Fine, pleasant creamy and refreshing – really delicious
 NV Faive Rosé – Nino Franco Bottle £32.50
Creamy with plenty of strawberry flavours
 NV Billecart-Salmon Brut Réserve 125ml Glass £8.50 Bottle £49.00
One of the best Champagnes we have tasted
 NV Billecart-Salmon Rosé Half Bottle £34.00 Bottle £65.00
Finest Rosé Champagne

FISHWORKS OWN BLEND

Every year we produce our ideal fish wine with our winemaker friend Josep Guasch – an outstanding Spanish producer. The Magnums are produced in a limited quantity of 50 and Double Magnums only 10. The wine is amazing from these big bottles

2005 Xarel Lo – Ferret Guasch 175ml £5.50 250ml £7.95 Bottle £19.90
 2005 Xarel Lo – Ferret Guasch Magnum £59.00
 2005 Xarel Lo – Ferret Guasch Double Magnum £110.00

ROSE

2005 Gebre Rosé – Ferret Guasch Bottle £21.95
 2005 Gebre Rosé – Ferret Guasch Magnum £59.00
 2005 Gebre Rosé – Ferret Guasch Double Magnum £110.00
 2006 Pinot Grigio Ramato – Sacchetto, Veneto Glass £5.95 Bottle £22.95
Only 6000 bottles of this luscious Rose are produced annually.

WHITE WINES

2006 Vin de Pays Retz – Nicolas Choblet, Loire Valley 175ml £3.95 250ml £5.50 Bottle £15.95
Dry, clean, refreshing.
 2006 Pinot Grigio – Fattori, Veneto Bottle £24.95
 2006 Sauvignon – Fattori, Veneto Bottle £27.50
Gooseberry fruit with good ripeness
 2006 Albarino – Mar de Frades, Galicia 175ml £7.50 250ml £9.50 Bottle £27.95
 2006 Il Fiore – Braida, Piemonte Bottle £28.50
Chardonnay and Riesling, unusual, delicious
 2006 Sauvignon Semillon – Chateau Le Raz, Bergerac Bottle £17.95
Nettle and citrus flavours
 2005/6 Chablis – Clotilde Davenne Bottle £30.95
Pure brilliance, finest Chablis tasted in years.
 2005/6 Costa di Giulia – Michele Satta Half Bottle £18.95 Bottle £28.95
Coastal Tuscan wine, drinking brilliantly
 2005/6 Petit Chablis – Clotilde Davenne Bottle £25.75
Youth, vigour and character
 2005/6 Picpoul de Pinet – Cave de Florensac Bottle £17.50
Bone dry wine
 2005/6 Insolia – Valle Dell'Acate Half Bottle £13.95 Bottle £22.95
Citrus fruit, fresh and dry
 2005/6 Muscadet Le Pavillon – Nicolas Choblet Half Bottle £12.00 Bottle £19.00
 2005 Pouilly Fume – Domaine Barillot Bottle £28.00
 2005 Muscadet Claretierre, Luneau Papin Half Bottle £10.00
 2005 G Vin Blanc Sec de Chateau Guiraud Bottle £26.00
Luscious, wonderful dry white Bordeaux
 2005 Sancerre – Roger Bontemps 175ml £7.50 250ml £9.50 Bottle £29.50
 2004/5 Puligny Montrachet – Domaine Alain Chavy Half Bottle £35.00 Bottle £59.00
 2004 Sauvignon Saint Bris – Clotilde Davenne Bottle £22.00
A new favourite of ours
 2004 Riesling, Waipara, New Zealand Bottle £29.00
Dry, refreshing Riesling
 2004 Pouilly Fuisse – Vincent Besson Bottle £35.00
Fuisse of the highest quality
 2003 Asso di Fiori – Braida, Piemonte Bottle £42.00
Full complex brilliant Chardonnay
 2000 Chablis 1er Cru Montee de Tonnerre – Francois Raveneau Bottle £80.00
 1999 Muscadet Cotes de Grandlieu Bottle £21.00
4000 bottles of this mineral vibrant, fantastic wine.

SOME GREAT REDS WITH FISH

2006 Gamay – Nicolas Choblet 175ml Glass £3.95 Half Bottle £16.00
Elegant with touch of spice.
 2005 Sancerre Rouge – Roger Bontemps Half Bottle £16.00 Bottle £29.50
Delicious Pinot, ideal chilled.
 2005 Il Baciale – Braida Bottle £30.00
Fabulous, full bodied wine.
 2005 Bourgogne Coteaux D'Auxerre, Clotilde Davenne Bottle £23.50
Pure Pinot, Red fruits
 2005 I Bastioni Chianti Classico – I Collazzi Bottle £26.00
8700 bottles One of our gems.
 2005 Rioja single vineyard, Ramon Bilbao Bottle £19.00
Elegant and persistent.