



Negroni	9.50
Bloody Mary	8.50
Molmenti & Celot rosé prosecco	125ml 6.50
Bristol's Gin 77 with Mediterranean tonic	6.00
Belsazar rosé vermouth	50ml 5.00

Fresh baked Lievito sourdough – served with rosemary & thyme butter	2.50
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TO START & SHARE

Portland Princess rock oyster, shallots, aged red wine vinegar & lemon	each 3.50
Salt cod croquette, tomato vinaigrette & aioli	each 3.60
Grilled wild East Atlantic prawn, thyme, olive oil & sea salt	each 5.25
Confit tuna belly on sourdough toast, tomato concasse, shallots, capers & parsley	12.00
Sea harvest Fowey mussels (Cornwall), shallots, white wine, butter, garlic & parsley	350g 12.00
3 x hand dived Orkney Isle scallops, garlic & fresh herb butter	15.50

TODAY'S MARKET LANDINGS

On the fryer - crisp fried in our delicious beer batter

Prime north Atlantic cod loin (MSC approved), mushy peas, tartare sauce & fresh cut chips	23.00
In shore day boat hake fillet (Brixham), mushy peas, tartare sauce & fresh cut chips	24.00
Line caught Cornish haddock fillet (Newlyn), mushy peas, tartare sauce & fresh cut chips	24.00
Crisp fried chickpea fritter, with madras curry sauce & fresh cut chips (V)	17.50

On the grill - all served with a choice of fresh cut chips or buttered new potatoes

Whole day boat Cornish sole (Newlyn), brown butter, capers & lemon	26.00
Cornish thornback ray wing (Newlyn), garlic & fresh herb butter	26.50
Tranche of south coast brill (Brixham), lemon, capers, olive oil & parsley	29.00
Whole south coast monkfish tail (Brixham), salsa verde, garlic & parsley olive oil (approx. 1kg)	for two 65.00
Free-range chicken breast (Pocock's farm), aioli, garlic & parsley olive oil	21.00

SIDES & SAUCES

Buttered new potatoes	4.50
Buttered hispi cabbage & pancetta	4.50
Salt baked beetroot, whipped Somerset goat's cheese, pickled onion, apple & moscatel dressing (V)	6.00
Fresh cut chips	4.50
Noah's mushy peas / madras curry sauce	3.00

PLEASE ASK YOUR SERVER FOR ADVICE IF YOU ARE EATING GLUTEN-FREE,
OR IF YOU NEED INGREDIENT OR ALLERGEN INFORMATION.
A service charge of 10% will be applied to tables of eight or more people.

