

LUNCH

TWO COURSES FOR

£18

TO START

3 Jersey oysters

Served with shallot vinegar and Tabasco

Homemade Brixham fish soup

with Gruyère croutons and rouille

Scallops of the day

Sautéed hand-dived King scallops cooked with white wine and garlic butter, topped with breadcrumbs and Pernod (surcharge £4)

Crispy calamari

Tempura squid with lime mayonnaise

Quinoa, beetroot and tofu salad

Golden and candy beetroot, quinoa, tofu and a grain mustard dressing (ve)

MAINS

Fillet of sea bream

Served with a shaved cucumber, chilli and mint salad

Spicy blackened Cornish mackerel fillets

Served with chargrilled chicory, tenderstem broccoli and cauliflower purée

Cornish ale battered cod

Served with thick-cut chips, sea salt, minted mushy peas and homemade tartar sauce

Handmade courgette fritters and polenta gnocchi

Served with roasted aubergine and a tomato sauce (ve)

Seared yellow fin tuna

Coated in a mixed seed crust, lime, baby watercress and a soy and mirin dressing (surcharge £6)

ADD A SIDE FOR £4

New potatoes with minted butter | Thick-cut chips | Tossed side salad | Carrots roasted in honey and cumin

Don't fancy two courses today? Swap your starter for a glass of our Haut du Bourg Sauvignon Blanc wine for the same price.

A discretionary service charge of 12.5% will be added to your bill. If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from.