

Today's wines, Mitch's Selection

These wines are all drinking very well and are my current favourites from the list, if you would like to see our full cellar list and our rare vintages please let us know

White

Costa di Guilia-Bolgheri- 2012
125ml Glass £7.50 375ml Carafe £23.00 Bottle £45.00

Verdicchio Classico- 2015
125ml Glass £7.00 375ml Carafe £21.00 Bottle £40.00

Saint- Aubin 1st Cru -En Remilly 2010
Bottle £90.00

Rose

Seahorse Rose - Nicolas Choblet - Magnum- 2014
125 ml Glass £6.00 375ml Carafe £18.00

Red

Refosco- Conte Brandolini- 2012
125 ml Glass £6.00 375ml Carafe £18.00 Bottle £35.00

Tonnix- Quinta de la Rosa- 2015
125ml Glass £6.00 375ml Carafe £18.00 Bottle £35.00

Locals menu

Two courses for £20.00

Available lunchtime and early evening until 7pm

To Start

Coze a vapore, bay mussels steamed with vermentino wine, bay & chilli

Small shrimps with garlic & wet polenta

Main Courses

Steak of Plaice with salmoriglio sauce

Fried fillet of Lemon sole with salsa Limone

Side Orders

Mixed leaves with lemon & olive oil

Florence Fennel Gratin

Courgette Fritti

Menu of Thursday 18th May 2017

Today's aperitif; Joe's gin & tonic

To Start

Scallops roasted in the shell with white port & garlic £14.50

Grilled cornish asparagus with chives & butter £10.00

Six Fine de Claire oysters, served natural. £12.00

Insalata di polpo, Galacian octopus with capers, oregano & potato £13.50

Fritti di Mare, chiperones & camerones fried crisp with aioli £11.50

Local Dartmouth crab with fennel, celery & mayonaise £13.50

Orata Crudo, raw sea bream with ginger & coriander £11.00

Main Courses

Dover Sole grilled over charcoal with rosemary £31.00

Roasted Ray wing with capers & aged vinegar from Modena £22.00

Fillet of Hake with garlic vinaigrette & sauce romesco £21.00

Whole John Dory grilled over the fire with port vinegar & olive oil £20.00

Whole lemon sole fried crisp with bottarga mayonnaise £24.00

Whole roasted Brill with lemon & olive oil £28.00

Grilled fillet of Gurnard with pepperonata £20.00

Today's whole market fish

Cooked whole and prepared table side

Monkfish grilled over the fire for 2 persons £28.00 per person

Turbot, grilled over the fire for 2 persons £27.00 per person

Today's Meat

Rib of Devon beef grilled over the charcoal fire with Barolo wine sauce
for 2 persons 900g - £29.50 per person

Grilled leg of Pyrenees lamb with trotters and marsala £28.00

Roasted Coquelet with broad beans £22.00

Side orders

Insalata pomodoro, Marinda tomatoes with shallots and oregano £4.00

Courgette Fritti £4.00

Buttered Cornish new potatoes £4.00

Mixed leaves with lemon & olive oil £4.00

Florence Fennel Gratin £4.00

Broad bean tops with salsa verde £4.00