

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

Albarino- Mar de Frades- 2015

125ml Glass £7.00 375ml Carafe £21.00 Bottle £40.00

Sauvignon-Brandolini D'adda- 2013

125ml Glass £6.00 375ml Carafe £18.00 Bottle £35.00

Muscadet- Domaine Du Haut Bourg- 2014

125ml Glass £5.00 375ml Carafe £16.00 Bottle £35.00

Rose

Pinot Grigio- Ramato - Fattori- 2013

125 ml Glass £5.00 500ml Bottle- £20.00

Red

Rioja- Monte Llano- 2014

125ml Glass £4.50 375ml Carafe £13.00 Bottle £25.00

Fleurie- Domaine Chasselay 2013

125ml Glass £7.00 375ml Carafe £21.00 Bottle £40.00

Locals menu

Two courses for £20.00

Available lunchtime and early evening until 7pm

To Start

Pickled Herrings with carrots & shallots

John Dory fried crisp with aioli

Main Courses

Roasted Ray wing with aged vinegar & capers

Steak of Plaice with sauce vierge

Fillet of Megrim Sole with bottarga mayonnaise

Side Orders

Florence Fennel Gratin

Mixed leaves with lemon & olive oil

Courgette Fritti

Menu of Friday 11th August 2017

Today's aperitif; Joe's Gin & Tonic

To Start

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

Six Fine de Claire oysters, served natural £12.00

Coze a vapore, bay mussels steamed with vermentino wine, bay & chilli £10.00

Insalata Caprese, burrata from Puglia with tomatoes & basil £10.00

Crostini Di Alici, salt cured anchovies from Cantabria £12.50

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

Rombo Crudo, Cured Brill with tomato & basil £12.00

Local Dartmouth crab with fennel, celery & mayonnaise £13.50

Main Courses

Dover sole grilled over the fire with rosemary £31.00

Gurnard grilled over the fire with salsa verde £21.00

Fillet of John Dory with braised courgettes £23.50

Fillet of Silver mullet with San Marzano tomatoes & oregano £20.00

Steak of Monkfish grilled over the fire with savoury & salsa rossa £24.00

Whole Red mullet grilled with saffron vinegar £24.00

Fillet of Cod pan roasted with samfaina & aioli £22.00

Today's whole market fish

Cooked whole and prepared table side

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

John Dory, grilled over the fire for 2 persons £24.50 per person

Sea bass, baked in ocean salt for 4 persons £22.00 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

Side orders

Courgette fritti £4.00

Florence Fennel Gratin £4.00

Insalata pomodoro, San Marzano tomatoes with shallots and oregano £4.00

Mixed leaves with lemon & olive oil £4.00

Buttered Cornish new potatoes £4.00

Rainbow chard with pepperoncini & garlic £4.00