

## DAILY SPECIALS

Seabass Ceviche, Honey Tequila & Lime - 15

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Red Prawn Crudo - 4 per prawn

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Whole Brill & Wild Garlic - 75

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Loch Duart Salmon, Courgette & Three Corner Wild  
Garlic - 85



## Arrivals

3 | Dima's Vodka Martini - 12 | Pentire & Tonic - 6

Bread & Butter - 2.5

Angel Hair Fries - 3

Gallagher Oyster *Donegal, Ireland* - 3.5

Dressed Oyster, Rhubarb Mignonette - 4

Gordal Olives & Guindilla Chillies - 6

Exmoor Caviar, 10g - 25  
*served with Blinis & Crème Fraîche*

Whipped Cod's Roe, Crisps - 8

Smoked Salmon, Beetroot, Horseradish - 12

Langoustine Carpaccio, North & South Olive Oil - 20

Deep Fried Squid, Aioli - 13

Roast Bone Marrow, Brixham Whelks, Toast - 10

Pickled Herring, Seaweed, XO Sauce - 10

Burrata, Charred Leeks, Crispy Shallots - 12

Fish & Chips, Mushy Peas & Tartar Sauce - 19

Cod & Braised Cuttlefish - 27

Butterflied Red Mullet, Devon Crab & Shellfish Bouillabaisse - 29

Brill on The Bone, Cream Cabbage, Anchovy - 33

Whole Flounder & Caper Butter - 19

Bavette Steak, Peppercorn Sauce, French Fries - 24

Truffle Linguine, Egg Yolk - 19

Hand Cut Chips - 5 / New Potatoes - 5

Colcannon - 5 / Mushy Peas - 3

Seasonal Greens - 5 / Mixed Leaf Salad - 4.5

## Departures

Discarded Banana Rum - 5 | Cognac - 13 | Tawny Port, 1990 - 12

Not all ingredients are listed on the menu, if you have any dietary requirements, please let a crew member know.

A discretionary service charge of 12.5% will be added to your bill. Please note we are a cashless business.

Weights mentioned are approximate uncooked weight. Please be aware that there is a £1 charge per person for still and sparkling filtered water.



## Arrivals & Cocktails

El Bandarra Rose	El Bandarra Vermouth Rose, Soda & Orange	6.5
Dima's Martini	Dima's Vodka, Vermouth, Lemon Zest - <i>add Exmoor Caviar + £10</i>	12
Manhattan	Woodford Reserve, Punt e Mes, Cherry, Agnostura Bitters	12
Negroni	Plymouth Gin, Campari, Punt e Mes	9
East India No. 2	Fino Sherry, White Vermouth, Rhubarb Liqueur, Boozy Cherry	11
Tommy's Margarita	Codiga Tequila, Lime Juice, Syrup, (Straight Up)	12
Bloody Mary	Dima's Vodka, Tomato Juice, Lemon - <i>add Oyster + £3.5</i>	10
Tarquin's Gin & Tonic	Cornish Dry Gin, Schweppes Tonic & Lemon	9
Coastal Spritz 0% abv	Pentire Coastal Spritz & Fever Tree Light Tonic	7.5

## Sparkling

Dorset England	Prince Regent Classic Cuvee, Langham Estate, 2015	11.5	69
Champagne, France	Pol Roger, Brut Reserve, NV	16	96

## White

Manchuela, Spain	Macabeo , Entero Old Vine, 2021	6.5	33
Pfalz, Germany	Riesling Trocken, Georg Mosbacher, 2021	8	48
Vin de France	Je Taime, Mais J'ai Soif, V. Caille, NV	9	54
Otago, New Zealand	Sauvignon Blanc, Rippon, 2020	11	66
Chablis, France	Chardonnay, Dom. Mathias, 2020	13	79

## Rose & Orange

Beaujolais, France	Rose de Syrah, Chappel Smith, 2022	10	60
Kakheti, Georgia	Rkatsiteli, Qvevri Wine Cellar, 2021	9.5	57

## Red

Beaujolais, France	Gamay, P'tit Grobis, Nicolas Chemartin, 2022	9	54
Roussillon, Spain	Grenache, Schistes, Coume del Mas, 2018	11.5	69

## Fortified

Jerez, Spain	Manzanilla Sherry, Innocente, Valdespino	8	40
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## Beers & Cider

Disco Pilsner, 40ft Brewery, 4.8% - 420ml	5.5
Table Beer, Kernel, 3% - 330ml	6
Milk Stout, Wiper & True, 5.6% - 440ml	7
Lucky Saint, 0.5% - 330ml	5.5
Medium Dry Perry, Burrow Hills, 6% - 500ml	8

## Soft Drinks

Coke, Diet Coke & 7up, 330ml	6
Orangina, 250ml	4.5
Firey Ginger Beer, 200ml	4
Filtered Sparkling Water Cover Charge	1
Tea: Breakfast, Apple & Cinnamon, Lemon & Ginger, Peppermint, Chamomile	2.5
Coffee: Short, Long or with Milk	2.5

