

WHITE WINE

- 1 La Barbacoa** *Verdejo, Spain*
Fresh citrus, green apple, and subtle tropical fruit. Crisp and lively Verdejo with zesty acidity, hints of fennel, and a clean, refreshing finish.
Bottle £23.95 | 175ml £7.25 | 250ml £8.50
- 2 Seafarer Sauvignon Blanc** *Marlborough, New Zealand*
Vibrant lime and grapefruit notes, layered with tropical passion fruit and gooseberry. It is crisp and refreshing pairing perfectly with seafood and salads.
Bottle £29.95 | 175ml £8.95 | 250ml £10.25
- 3 Miopasso Pinot Grigio** *Sicily, Italy*
Lemony-yellow in colour with brilliant glints. A captivating, fresh and lively taste with hints of acacia honey, pear and ripe apple.
Bottle £26.95 | 175ml £8.25 | 250ml £9.25
- 4 Picpoul de Pinet** *South of France*
A dry white wine with a pale gold colour. A fine, fresh nose with fruity and floral aromas. A refreshing palate with hints of citrus.
Bottle £29.95 **Ro's choice - perfect with fish!**
- 5 Waddesdon Rothschild Collection Chardonnay** *Pays d'oc, France*
Very aromatic nose with notes of quince, honey and spices combined with fresher notes of citrus fruits. Fresh with aromas of white pulp combining to bring notes of mango and ginger.
Bottle £29.95

LOCAL WINE

- 6 Sharpham Dart Valley Reserve** *Devon, England*
Super full-flavoured, tropical fruits, guava with a delicate spice, good concentration and high acidity, a zippy estate wine. Energetic and with all the structure for a long and happy life.
Bottle £29.95 | 175ml £8.95 | 250ml £10.25

ROSÉ WINE

- 7 Intorno Pinot Grigio Rosato** *Sicily, Italy*
A light and delicate dry rose with gentle hints of strawberry fruit and a sherbet touch. Soft, refreshing and uplifting.
Bottle £23.95 | 175ml £7.25 | 250ml £8.50
- 8 Rosé La Barbacoa** *Spain*
Bright strawberry and raspberry with a soft, juicy palate, gentle citrus lift and a clean, refreshing finish. Light, vibrant and easy drinking with a lovely summer feel.
Bottle £23.95 | 175ml £7.25 | 250ml £8.50

RED WINE

- 9 Patriarche Merlot** *South of France*
Initial aromas of black fruits are followed by spicy notes. The palate is silky and well-rounded with good tannins and a long length.
Bottle £26.95 - 175ml £8.25 - 250ml £9.25
- 10 Tamari Malbec** *Mendoza Argentina*
Soft red fruit notes with elegantly smooth tannins and a lingering finish. A great example of Argentina's hallmark red wine.
Bottle £26.95 | 175ml £8.25 | 250ml £9.25

SPARKLING WINE

- 11 Prosecco Borgo SanLeo** *Veneto, Italy*
Intense floral, fruity bouquet. A wonderfully fresh and well-balanced, appley palate with just a hint of delicate almond. 11.0% vol
Bottle £27.95 - 20cl Bottle £9.25
- 12 Villa Sandi Prosecco Rosé** *Treviso, Italy*
A beautiful Prosecco Rose with aromatic freshness of red fruits and floral scents in particular notes of pomegranate and rose. On the palate it is silky and full. 11% vol
20cl Bottle £9.25
- 13 Joseph Perrier Cuvée Royale Brut** *Champagne, France*
One of the great overachieving, underestimated small Champagne houses. It has a relaxed, easy-drinking style with a warm brioche weight to support its fresh appley fruit.
Bottle £50.00 | 37.5cl £25.00

SPRITZ COCKTAILS

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| 13 Aperol Spritz <i>'The Orange One'</i> | £9.95 |
| The iconic spritz. | |
| 13 Limoncello Spritz <i>'The Yellow One'</i> | £9.95 |
| Hints of sweet and zesty lemon. Perfect lunchtime sipping. | |
| 13 St Germain Spritz <i>'The Gold One'</i> | £9.95 |
| Elderflower delight.. | |

SPIRITS

Premium Spirits	25ml	50ml
With Fever-Tree Mixer	4.50	6.50
	7.75	9.75

BOTTLED LAGER & CIDER

Peroni 5%	330ml	5.00
Local Bottled Fruit Cider	500ml	5.70
Bays Devon Dimpling 5.1%	500ml	6.00
Guinness 4.2%	538ml	6.00
Guinness 0%	538ml	6.00
Peroni Non-Alcoholic	330ml	4.50

DRAUGHT

	½ Pint	Pint
Bays Devon Rock Lager 4.5%	3.75	6.30
Hunts Andsome Bay Cider 4.8%	3.75	6.30
Cruzcampo 4.8%	3.75	6.30

SOFT DRINKS

Coke/Diet Coke/Fanta/Lemonade	330ml	3.50
Orange & Passionfruit J20	330ml	3.95
Apple & Raspberry J20	330ml	3.95
Luscombe Ginger Beer	270ml	3.95
Luscombe Organic Orange Juice	270ml	3.95
Luscombe Organic Apple Juice	270ml	3.95
Elderflower Pressé	250ml	3.95
Raspberry Lemonade	250ml	3.95
Appletiser	330ml	3.00
Fizzy Blue Raspberry/Cherry Slush Ice Blast		4.50
Kids Juice Carton		2.00
Still/Sparkling Water	330ml 3.00 750ml	6.00
Fever-Tree Mixers	200ml	3.95



RESTAURANT MENU

Wines supplied by St Austell Wines,
St Austell Brewery Co. Ltd., Cornwall.

EST. 1857
ST AUSTELL
BREWERY

% volumes may vary according to availability.
Information listed is correct at time of production. 03/2026

Wines on this list may contain sulphites, egg or milk products.
Please ask a member of staff should you require guidance.

STARTERS

- Fresh Local Oysters (3)** £10.50
served with shallot vinegar, lemon and tabasco sauce
- Oysters Tempura or Rockefeller (3)** £12.95
served in a crispy tempura batter with homemade aioli mayonnaise
Rockefeller: served hot with a parmesan crust topped with gruyere cheese
- Scallops au Gratin** £12.95
on half shell with garlic butter topped with a herb and parmesan breadcrumb crust
- Simply Fish Soup** £13.95
served with a gruyère crouton
- Pan Fried King Prawns** £11.95
with chilli, ginger and garlic butter
- Fish Goujons** £9.50
with homemade tartare sauce
- Pan Fried Mushrooms** £9.95
cooked in a white wine and garlic cream sauce on toast

SIDE DISHES

- Double Cooked Chips £4.50
- Home Made Slaw £3.50
- Curry Sauce | Minted Mushy Peas £3.00
- Bread Roll & Butter £3.00
- Home Made Garlic Mayonnaise £1.80
- Simply Onions Rings (6) £4.00
- Mixed House Salad £4.50
- Tomato and Parsley Salad £4.50
- Pickled Gherkin | Egg | Onion £1.50

ALLERGIES & INTOLERANCES

If you have an allergy or food intolerance, please inform a member of staff before ordering.

MAIN COURSE

BRIXHAM FISH & CHIPS £19.95

- Cod & Chips** £24.95
lightly battered fish with double cooked chips, tartare sauce and lemon wedge
- Roasted Fish Fillet** £29.95
served with mussels and scallop in a cream sauce with double cooked chips
- Brixham Monkfish & King Prawn Curry** £27.95
in our fantastic sauce served with poppadom, mango chutney and rice or double cooked chips
- Moules Marinière** £22.95
local mussels steamed in white wine, cream, garlic butter and shallots with crusty bread
- Simply Fish Soup** £22.95
A Traditional bouillabaisse coupled up with the best fish & shellfish served with a gruyere crouton
- Whole Fish of the Day** (ask your server) £POA
oven roasted with shallots, white wine & garlic butter served with double cooked chips
- Fish Town Burger** £17.95
lightly battered local fish in a bun with homemade tartare sauce, double cooked chips and house slaw
- Breaded Wholetail Scampi** £19.95
served with double cooked chips, salad garnish, tartare sauce and lemon wedge
- Roasted Shellfish Sharing Platter for 2** £75.00
2 Oysters Rockefeller | 2 Tempura Oysters
2 Scallops | 6 King Prawns | Mussels | Fish Goujons | Squid
served with chips, crusty bread and aioli
- Fruit de Mer Banquette Sharing Platter** £100.00
Half Lobster | Dressed Crab | 4 Oysters | 6 King Prawns
Mussels | 4 Scallops | 4 Fish Goujons | Fried Squid
served with chips, crusty bread, Marie Rose sauce, shallot vinegar, tobasco and aioli. 24hrs notice required.

ALTERNATIVES

SMALL FISH & CHIPS £15.95 served until 4.30pm

- Cow Town Burger** £18.95
smashed Devon ground beef patties in a bun with cheese, relish, pickles, salad and onion rings, served with double cooked chips and house slaw
- Chicken Burger** £18.95
deep fried chicken fillet in a bun with homemade garlic mayonnaise, salad and onion rings, served with double cooked chips and house slaw
- Sweet Chilli Chicken Tenders** £18.95
served with double cooked chips, onion rings & house slaw

CHIP SHOP SAUSAGES (3) & CHIPS £15.95

- Vegan Penang Curry** £17.95
Gluten Free coconut sauce with peppers, green beans & Cauliflower, served with rice, poppadom & mango chutney

CHILDREN'S MENU (under 12 years)

All served with chips, ketchup and a drink carton

- Fish Fingers** Battered £8.00
- Sausages** (2) Fried or Battered £7.00
- Chicken Chunks** (4) £7.00
- Add a small **Fizzy Slush** £2.00

GLUTEN FREE OPTIONS AVAILABLE

Prefer your fish grilled? No problem, just ask.

ALL MENU ITEMS SUBJECT TO AVAILABILITY