

**Fishworks celebrates the freshest seasonal seafood. We receive daily deliveries from Brixham and South Coast markets. By working closely with our suppliers we ensure our seafood is honestly and sustainably caught.**

## ON ARRIVAL

**Prosecco Rustico, Superiore** DOCG Nino Franco, Italy **£8**

**Champagne, Louis Barthélémy Brut Améthyste**, Ay, France **£11.50**

**Oven baked sourdough bread** **£3.50**

With freshly made aioli and salsa verde

**With our homemade taramasalata or mackerel pate** **£4.50**  
**or with both** **£5.50**

**Marinated mixed olives** **£3.50**

With oven baked chervil tomatoes and roasted sweet peppers

## ROCK OYSTERS

Served with shallot vinegar and Tabasco

**£2.75 each / 6 for £15 / 12 for £30**

Jersey / Carlingford / Fine de Claire Prestige

Ask the team about our Oyster Masterclasses

## STARTERS

**Scallops of the day** **£13**

See specials for today's choice

**Fishworks cocktail of prawns** **£11**

Served in a bloody mary sauce

**Homemade Brixham fish soup** **£7**

With Gruyère croutons and rouille

**Quinoa, golden beetroot and tofu salad** **£7 / £13**

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

**Steamed mussels** **£8 / £15**

Cooked in a white wine, cream & garlic sauce.

Served with caramelised garlic bread

Recommended with Albarino, Mar de Frades-Rias Baixas **£10/glass**

**Scottish smoked salmon** **£10**

With sweet pickled cucumber relish, lime, capers and griddled black rye-bread

**Smoked fish plate** **£9**

Smoked salmon with traditional accompaniments, smoked haddock croquettes with homemade tartar sauce, and homemade smoked mackerel pate with oatcakes

Recommended with Muscadet 'Signature' 2009 **£8/glass**

## SEAFOOD PLATTERS TO SHARE

**Fruits de mer** **£35**

Shellfish classic of mussels, clams, Devon crab, crevettes and oysters, served on a bed of crushed ice

**Add a fresh whole lobster** **+£28**

**Fishworks tasting platter for two** **£75**

A showcasing three-tiered platter

Tier 1 – Smoked salmon, smoked haddock croquettes and smoked mackerel pate

Tier 2 – Fresh oysters, mussels, Devon crab and crevettes on ice

Tier 3 – Filleted grilled sea bass, scallops, squid, wild prawns and sea bream

**Fritto Misto** **£24**

Lightly coated and crispy fried squid, whitebait, monkfish, prawns, halibut and samphire served with fresh lime and a saffron rouille

## SIDES

Tossed side salad **£3.50**

Carrots roasted with honey and cumin **£4**

Jersey Royals with minted butter **£4**

Double cooked chips with sea salt **£4**

Pan-fried spinach with garlic and toasted pine nuts **£4**

Green beans and mangetout with shallots & almonds **£4**

## LOBSTER & CRAB

All our lobsters and crabs arrive fresh daily

**Whole lobster** **£35**

Steamed and served on ice or grilled and served with garlic butter.

Served with your choice of side

Recommended with Pouilly-Fuissé, Burgundy **£12.50/glass**

**Whole lobster thermidor** **£36**

Served with your choice of side

**Whole Devon crab cracked and served on ice - Market price**

With a lemon mayonnaise

**Hand-picked Devon dressed crab - Market price**

## DAY BOAT FISH TO SHARE

**Fresh from our fish counter - Market price**

Our day boat fish is landed daily from the South Coast and is priced by weight, salt baked or roasted with garlic and herbs, then served whole and filleted at the table

See specials for today's landings

## MAINS

**Beesands day boat Ray wing** **£21**

Pan fried and served with parsley and caper black butter

**Seared yellow fin tuna** **£22**

Coated in a mixed seed crust lime, baby watercress and a soy & mirin dressing

**Seafood and samphire linguine** **£22**

Squid, mussels, crevettes and seasonal samphire with a classic tomato and basil sauce

**Day boat Dover sole - Market price**

Served on the bone, simply grilled with lemon & parsley butter or pan-fried à la Meunière

**Cornish ale battered monkfish fillet** **£22 / cod fillet** **£15**

With double cooked chips, sea salt, minted mushy peas and homemade tartar sauce

**Oven-roasted sea bass** **£17**

Baked in lemon, thyme, olive oil and sea salt served whole or filleted

**Grilled seafood platter** **£27**

Fillets of sea bass, sea bream, south coast scallops, chilli & ginger prawns with hollandaise sauce

Recommended with Vermentino, Sardinia **£10/glass**

**Zuppa del Pescatore** **£19**

Fisherman's stew of fish and shellfish, white wine, tomato and thyme served in a copper pan

**£1 will be donated to the Fishermen's Mission charity**

**Artichoke ravioli** **£15**

Ravioli stuffed with artichokes and served with chargrilled vegetables and pine nuts in a spinach & cream sauce, finished with truffle oil and Italian cheese (v)

**Half grilled lobster & 10oz sirloin steak** **£42**

With brandy cracked pepper sauce and double cooked chips

**Without lobster** **£28**

If you have any food allergies or intolerances, please let your server know before ordering. Whilst we make every effort to control cross-contamination, our ingredients are manufactured and our dishes are prepared in environments where allergens are present. We cannot therefore guarantee that any item on our menu is allergen-free. Please check the allergen information each time you visit our restaurant as we may update our recipes. Enjoy our drinks responsibly. A discretionary service charge of 12.5% will be added to your bill. VAT included at the standard rate. (v) Vegetarian (vg) Veggan