

MAIN MENU

SERVED 12PM-9PM
MONDAY TO SATURDAY

NIBBLES / SMALL PLATES

MIXED NUTS

A carefully selected mix of premium nuts. (NU)

BELAZU

House Spanish mixed olives with garlic, cornichon, sun-blushed tomato & Borettane onions. (G) (GFa)

LOCAL FOCACCIA & SOURDOUGH

Served with whipped butter or tapenade dip. (G) (M) (SU)

TARAMASALATA

Lebanese flatbread with chive oil. (G) (F) (M)

BRIXHAM CALAMARI

Served with a saffron rouille. (MO) (G)

JAMÓN IBÉRICO & MANCHEGO CROQUETTES

With a chimichurri sauce. (M) (E) (G)

FETA & HERB STUFFED PADRÓN PEPPERS

Served in a romesco sauce. (NU) (G)

STARTERS

STORNOWAY BLACK PUDDING SCOTCH EGG

With a tomato & chilli jam. (E) (G) (SU)

BURRATA

Marinated heritage tomato, grilled sourdough, basil and pesto. (G) (M) (NU) (V)

ST AUSTELL BAY MUSSELS

Roast garlic, shallot and white wine cream sauce, served with grilled sourdough. (MO) (SU) (G) (M)

MACKEREL ESCABECHE

With a shaved fennel and carrot salad. (F)

ROAST GARLIC ARANCINI

Black garlic mayo and micro salad. (VE) (GF)

LITTLE ONES

CHICKEN CHUNKS WITH CHIPS & BEANS (G)

FISH FINGERS WITH CHIPS & PEAS (G)

SAUSAGE & MASH WITH PEAS & GRAVY

TOMATO & CHEESE PASTA (G)

SANDWICHES (SERVED 12:00-4:30PM)

PULLED BEEF BRISKET CIABATTA

Celeriac remoulade, crispy onions, gherkins with mustard mayo. (G)

KOREAN BBQ JACKFRUIT CIABATTA

Celeriac remoulade, crispy onions and gherkins with a mustard mayo. (G) (V) (VG)

SMOKED HADDOCK RAREBIT

With pickled shallot and chive crème fraîche (F) (M) (E)

CLUB SANDWICH

Triple stack: chicken, bacon, egg, lettuce and tomato. (G)

DEVON CRAB SANDWICH

White and brown Devon crab meat and lemon mayo. (G)

Disclaimer: Menu items are subject to availability and may sell out. We will offer alternatives where possible. Descriptions may not list all ingredients. Please speak to a member of staff if you have allergies. We cannot guarantee dishes are nut-free. Fish may contain bones. All weights are approximate before cooking

Allergen information: (NU) Contains nuts - (G) Gluten - (V) Vegetarian (S) Soy - (SE) Sesame - (VG) Vegan - (GFa) Gluten free available - (F) Fish (E) Contains egg - (MO) Molluscs - (CR) Crustaceans - (SU) Sulphites (PE) Peanuts - (M) Milk

FROM THE SEA

- 5.5 **BEER BATTERED FISH** 21.
Served with house triple-cooked chips and marrowfat mushy peas. (G) (M) (GFa)
6. **ROAST FILLET OF MONKFISH** 25.
Sauce Provençale with a roast garlic pommes purée. (F)
- 6.5 **THE YACHT FISH PIE** 22.5
Locally caught market fish and prawns, served with sautéed greens. (M) (CR)
7. **BOUILLABAISSE** 26.
Brixham market fish, mussels, potato, croutons and rouille. (F) (MO) (G)
- 7.5 **PRAWN & CRAB SALAD** 19.
Grilled king prawns, white crab meat, brown crab mayo and pickled cucumber. (CR) (E)

FROM THE LAND

12. **10OZ RIBEYE STEAK** 37.
Served with a black garlic wedge salad, roasted vine cherry tomato, confit portobello, and triple-cooked chips. (M)
11. **Add Café de Paris butter or green peppercorn sauce. CHICKEN PROVENÇALE** 3.
26.
Poached chicken supreme, stuffed with tomato and garlic in a tomato herb and olive sauce with roasted garlic pommes puree (M)
12. **SHIN OF BEEF & BONE MARROW PIE** 27.
Shin of beef cooked in stout with button mushrooms in puff pastry, parsley mash, caramelised Roscoff onions and glazed green beans. (G) (M) (E)
- 11.5 **THE YACHT BURGER** 22.
6oz beef burger with chorizo chutney and Manchego cheese, cheddar coleslaw and fries. (G) (M) (E)
9. **SPICED BEAN BURGER** 19.
Smoked paprika aioli and roquette pesto. (G) (VE)
9. **CHILLI CHICKEN SALAD** 18.
Pulled chicken, pomegranate seeds, roasted cashew nuts and chilli dressing. (NU) (SU)
9. **GOAT'S CHEESE SALAD** 16.
Macerated strawberries, candied walnuts, quinoa and leaf salad. (V) (NU)

THE YACHT SPECIALS

13. **ABERDEEN ANGUS CÔTE DE BOEUF (SERVES 2)** 90.
Served with lobster mac 'n' cheese, triple-cooked chips and Café de Paris butter. (CR) (G) (M) (E)
Please allow 40 minutes cooking time.
14. **GRILLED HALF/WHOLE LOBSTER** MP.
With Café de Paris butter, fries and salad. (CR) (M)
16. **JERK LAMB CHOPS** 29.
Served with rice and peas, pickled Scotch bonnets and spring onion.

SIDES | EXTRAS

- TRIPLE-COOKED CHIPS** 5.
ADD CHEESE 1.
- TRUFFLE PARMESAN FRIES** 8.
- COURGETTE & TRUFFLE PARMESAN FRIES** 8.
- ROCKET & PARMESAN SALAD** 6.
- SEASONAL VEGETABLES** 7.