

MAIN MENU

SERVED 12PM-9PM
MONDAY TO SATURDAY

NIBBLES

MIXED NUTS

A carefully selected mix of premium nuts. (DF) (GFa)

BELAZU

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

LOCAL FOCACCIA & SOURDOUGH

Served with whipped butter or tapenade.

STARTERS

STORNOWAY BLACK PUDDING SCOTCH EGG

With a tomato and chilli jam. (DF)

BRIXHAM CALAMARI

Served with a saffron rouille. (DF)

JAMÓN IBÉRICO & MANCHEGO CROQUETTES

With a chimichurri sauce.

FETA & HERB-STUFFED PADRÓN PEPPERS

Served in a romesco sauce. (DF) (GFa)

BURRATA

Marinated heritage tomato, grilled sourdough, basil and pesto.

JERSEY OYSTERS

Pickled cucumber mignonette with

Champagne granita. (DF) (GF)

SMOKED MACKEREL RILLETTTE

With apple, horseradish and sourdough bread.

ROAST GARLIC ARANCINI

Black garlic mayo and micro salad. (DF) (GFa) (VG)

SANDWICHES

(SERVED 12:00-4:30PM)

PULLED BEEF BRISKET CIABATTA

Celeriac remoulade, crispy onions, gherkins with mustard mayo.

KOREAN BBQ JACKFRUIT CIABATTA

Celeriac remoulade, crispy onions and gherkins with a mustard mayo. (DF)

SMOKED HADDOCK RAREBIT

With pickled shallot and chive crème fraîche.

CLUB SANDWICH

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

DEVON CRAB SANDWICH

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

FROM THE SEA

GRILLED HALF/WHOLE LOBSTER

Market Price.

With Café de Paris butter, fries and salad. (DFa) (GFa)

BEER-BATTERED FISH

21.

Served with triple-cooked chips and marrowfat mushy peas. (GFa)

ROAST FILLET OF MONKFISH

27.

Sauce Provençale with a roast garlic pommes purée. (DF) (GFa)

THE YACHT FISH PIE

Locally caught market fish and prawns, served with a side salad.

BOUILLABAISSE

Brixham market fish, mussels, potato, croutons and rouille. (DF) (GFa)

PRAWN & CRAB SALAD

Grilled king prawns, white crab meat, brown crab mayo, pickled cucumber and house leaf mix. (DF) (GFa)

FROM THE LAND

10oz RIBEYE STEAK

34.

Served with a black garlic wedge salad, roasted vine cherry tomato, confit portobello and triple-cooked chips. (DF) (GFa)

Add Café de Paris butter or green peppercorn sauce.

3.

CHICKEN PROVENÇALE

26.

Poached chicken supreme, stuffed with tomato and garlic in a tomato, herb and olive sauce with roasted garlic pommes purée. (DF) (GFa)

THE YACHT BURGER

22.

6oz beef burger with chorizo chutney and Manchego cheese, cheddar coleslaw and fries.

SPICED BEAN BURGER

19.

Smoked paprika aioli, roquette pesto with fries. (VG)

CHILLI CHICKEN SALAD

18.

Pulled chicken, pomegranate seeds, roasted cashew nuts and chilli dressing. (DF) (GFa)

GOAT'S CHEESE SALAD

16.

Goat's cheese with macerated strawberries, candied walnuts, quinoa and mixed leaves. (GFa)

PIZZA

Stone-baked 12-inch hand-stretched sourdough pizza topped with rich Italian pizza sauce and mozzarella.

MARGHERITA

14.

With fresh basil.

PEPPERONI

15.

Dry-cured pepperoni.

BURRATA

16.

Cherry tomatoes, fresh burrata with a pesto drizzle.

NAPOLITANA

15.

Anchovies, capers, olives and oregano.

THE SMOKEHOUSE

17.

Brisket, pickled red onions and roquito pearls with sriracha sauce.

THE YACHT

20.

Smoked salmon, Atlantic prawns and finished with fresh crab meat.

ADD A PIZZA DIP

ALL 2.

Black garlic mayo | BBQ | Hot honey | Chilli oil
Romesco sauce | Garlic oil | Chimichurri | Pesto

LITTLE ONES

CHICKEN CHUNKS WITH CHIPS & BEANS (DF)

9.

FISH FINGERS WITH CHIPS & PEAS (DF) (GFa)

9.

SAUSAGE & MASH WITH PEAS & GRAVY (DF)

9.

TOMATO & CHEESE PASTA

9.

SIDES | EXTRAS

TRIPLE-COOKED CHIPS

5.

ADD CHEESE

1.

TRUFFLE PARMESAN FRIES

8.

ROCKET & PARMESAN SALAD

6.

Allergen information:

(DF) Dairy-free | (DFa) Dairy-free available | (GF) Gluten-free
(GFa) Gluten-free available | (VG) Vegan

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.