
OYSTERS

Jersey Rocks
six 14.00 dozen 28.00

Fine de Claires
six 18.00 dozen 36.00

Mixed oysters
six 16.00 dozen 32.00

DRESSED OYSTERS

Natural
Vietnamese-style
three 8.00 six 16.00

Natural
with Hawksmoor sausages
three 8.00 six 16.00

Fried
with devilled tartare
three 8.00 six 16.00

CAVIAR

From sturgeon ethically farmed in Finland.

Imperial
30g 50.00 50g 80.00

Royal
30g 70.00 50g 110.00

Steak tartare & caviar (2-4 people)
50g 100.00

Chase (Herefordshire)
4.80 (25ml)

Frozen vodka
Babička (Czech)
5.00 (25ml)

Beluga Gold (Siberia)
12.50 (25ml)

SEAFOOD

Charcoal-roasted scallops
with white port & garlic
14.50

Wild sea bass
raw, with chilli & ginger
14.50

Palamos red prawns
with garlic & olive oil
18.00

Steamed lobster
with whipped butter
half 20.00 whole 40.00

Elberry Cove mussels
with bay & chilli
11.00

Brixham crab salad
with brown shrimps & little gem
11.50

Steamed shellfish with lemon & olive oil

Lobster, langoustines, mussels, clams, cockles and shrimps from around the British coast, along with wild deep-water Spanish prawns. A hot Fruit de Mer for two to share as a starter or (a hungry) one as a main course.

75.00

STARTERS

Hawksmoor smoked salmon
with cream cheese & rye bread
11.00

Fillet steak tartare
with sourdough crisps
12.50/16.50

Seasonal vegetables
with goats' curd
8.50 / 12.75

Tamworth belly ribs
with vinegar slaw
10.50

Heritage tomato salad
with fennel & Bottarga
8.00

Doddington Caesar
with Cantabrian anchovies
7.50 / 11.25

FISH

Monkfish (300g)
grilled over charcoal
32.00

Dover Sole (400g)
grilled or meunière
36.00

Hake (200g)
steamed, with sorrel salsa verde
24.00

BRIXHAM LOBSTER

Steamed (900g)
with whipped butter
40.00

Devised (900g)
Singapore-style
45.00

Lobster roll
with sriracha mayonnaise & yuzu
22.00

STEAKS

Chateaubriand
13.00/100g

Fillet (300g)
34.00

with

Porterhouse
9.00/100g

Bone-in sirloin (500g)
28.00

Two fried eggs
3.00

T-bone
8.00/100g

Rib-eye (400g)
30.00

Grilled bone marrow
4.00

Bone-in prime rib
7.50/100g

D-Rump (350g) aged 55 days
20.00

Half lobster
20.00

Sauces: Béarnaise, Peppercorn, Bone marrow gravy, Anchovy Hollandaise, Stilton Hollandaise, Bottarga butter 3.00

SIDES

Triple cooked chips
4.00

Macaroni cheese / with lobster
5.00 / 16.00

Doddington Caesar salad
4.00

Jansson's temptation
6.00

Creamed spinach
4.50

Butter lettuce & herb salad
4.00

Mash & gravy
4.00

Spinach, lemon & garlic
5.00

Shaved fennel & watercress
4.00

Baked sweet potato
3.50

Heritage tomato salad
4.00

Elliot's bread & butter
2.00

SET MENU

2 courses 24.00, 3 courses 27.00 (12:00 - 15:00 & 17:00 - 18:30)

Brixham crab salad
with brown shrimps & little gem

Tamworth belly ribs
with vinegar slaw

Wild sea bass
raw, with chilli & ginger

Rib-eye (250g) | Hake (200g) | Seasonal vegetables with goats' curd
& one side: Triple cooked chips, Mash & gravy, Butter lettuce salad or Shaved fennel & watercress

Peanut butter shortbread

Passion fruit crème brûlée

Lemon meringue sundae