

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

– FOR THE TABLE –

FishWorks bread board, salsa verde and aioli (v)	£2.75
<i>With our famous taramasalata</i>	£3.95
FishWorks assiette of oysters: 2 cucumber and dill relish, 2 Bloody Mary and 2 garlic glaze	£14.95
Marinated Greek olives with sun blushed tomato and roasted sweet peppers (v)	£3.25

– OYSTERS –

ROCK OYSTERS

Prestige Spéciales de Claire/Lindisfarne/Dorset/Jersey
Mixed selection
Each £2.65 / 6 for £14.00/ 12 for £28.00

– TO START –

Steamed mussels with garlic, shallots and parsley	£6.75
Grilled South Coast scallops with white wine, garlic butter and breadcrumbs	£9.95/£19.00
Handpicked Brixham crab with toast and fresh lemon	£8.95
Crisp fried whitebait with wasabi mayonnaise	£5.25
Brixham fish soup with Gruyère crouton and rouille	£6.25
Pan fried hook and line caught squid with fresh gremolata and chilli	£8.75
Linguini with clams, chilli, garlic and fresh parsley	£9.25/£15.00
Scottish smoked salmon with traditional accompaniments	£8.00
FishWorks cocktail of prawns with vodka Mary Rose sauce	£9.95
Devon Blue and English pear salad with chicory, honey glazed walnuts and slow roasted tomatoes (v)	£6.95

– SHELLFISH & CRUSTACEA –

FishWorks Fruits de Mer	£26.50
The shellfish classic of mussels, clams, brown crab, crevettes and oysters, served on crushed ice <i>Add a whole Nova Scotia lobster</i>	£26.00
Whole Dartmouth crab, served cracked with lemon mayonnaise (priced per weight)	
Whole Nova Scotia lobster, simply grilled with garlic butter, parsley and fresh lemon	£26.95

– SOUTH COAST FISH ON THE BONE –

(for a minimum of two, priced by weight)

*Today's selection of larger fish will be presented at the table and served
roasted with herbs and garlic or salt baked.*

– MAINS –

Wild Madagascan prawns with garlic, white wine, chilli and fresh ginger	£17.95
FishWorks battered cod with chipped potatoes, fresh mushy peas and tartare sauce	£14.95
Simply grilled Brixham Dover sole served on the bone with lemon and parsley butter (priced by weight)	
Seared yellowfin tuna with cracked black pepper, rocket, soy and mirin dressing	£19.95
Roasted sea bass with rosemary, served on or off the bone, with lemon and olive oil	£15.95
Day boat Devon ray served with black butter and capers	£14.50
Whole sea bream roasted with white wine, tomatoes, olives and thyme potatoes	£16.25
Feta and chargrilled artichoke linguini with mixed olives, sun blushed tomatoes and fresh herb pesto (v)	£12.50
Ribeye steak (10oz), matured for 21 days with peppercorn sauce and chipped potatoes	£22.95
Zuppa del pescatore	£19.50
Traditional fisherman's stew of fish and shellfish, saffron, tomato and thyme, served in the pan <i>£1 donated to the Fishermans Mission in Brixham for every zuppa sold</i>	
FishWorks surf and turf	£37.99
Grilled half lobster and 21 day matured rib eye steak with tarragon hollandaise, garlic butter and chipped potatoes	

– TODAY'S LANDINGS –

*Please see our blackboards for today's catch or choose your fish straight
from our fishmonger's slab and have it cooked to your preference.*

– SIDES –

English garden salad	£3.25
Sugar snap peas, roast garlic and shallots	£3.75
Chipped potatoes	£3.75
Fresh shaved fennel salad with herbs, lemon and chilli	£3.50
Creamy mashed potatoes	£3.25
Fennel and anchovy gratin potatoes with a Parmesan crust	£3.50
Pan fried spinach with garlic and toasted pine nuts	£3.75
Buttered new potatoes with chervil	£3.25
Oven roasted vine tomatoes with chervil pesto	£3.75

*The South Coast fishermen do their best to land a good catch however due to seasonality and availability produce cannot always be guaranteed.
A discretionary service charge of 12.5% will be added to your bill. VAT included at the standard rate.*