

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.

Aperitif

A glass of Prosecco Rustico Superiore DOCG Nino Franco, Italy (11% ABV) £6.95
Quite simply one of the finest Proseccos produced

A glass of Champagne, Louis Barthelemy Brut Amethyste, Ay, France (12% ABV) £10.25

Brilliantly clear Champagne with hints of gold. Fresh yet rich and warm on the palate

FishWorks cooler £6.95

Portal white port, tonic water and lime

FishWorks Oysters

Rock Oysters

Prestige | Lindisfarne | Cumbrae | Jersey | Mixed Selection

Each £2.75 | 6 for £14.95 | 12 for £29.95

Native Oysters - see our specials board

(available Sep to Feb)

Recommended with "Double Stout", Westerham Brewery £5.50

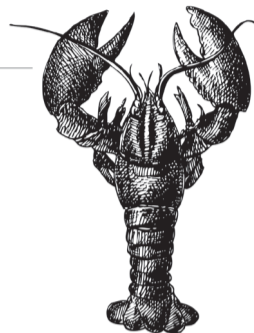
Pre-Starter and Sharing

Oven baked sourdough breadboard with freshly made aioli and salsa verde £2.95

With our famous Taramasalata £3.95

Marinated mixed Greek olives with oven baked chervil tomatoes and roasted sweet peppers £3.25

A steaming pan of Palourde clams cooked with Sherry, served with hot smoked garlic buttered sourdough £12.95



To Start

Scottish salmon cured in Hendricks gin with sweet pickled cucumber relish, lime, capers and griddled black rye-bread £9.25

FishWorks cocktail of prawns with vodka and vanilla marie-rose £9.95

Hand-dived scallops by Nick and Anita at Beesands Devon with garlic butter, white wine, fresh parsley and breadcrumbs (subject to availability) £12.95
Recommended with a glass of "Madeleine," Cornwall 175ml £8.25

Hand picked Devon dressed crab £/kg
(Recommended to share)

Seared yellow fin tuna nicoise with local farm duck egg, kalamata mixed olives, roasted heritage tomatoes and fresh pesto £9.25

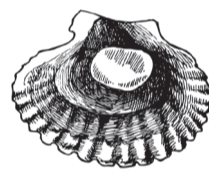
Brixham fish soup with Gruyere croutons and rouille £6.25

'Wookey Hole' cave-aged Dorset cheddar, wild honeyed walnut, oven dried tomato and pear salad with mustard dressing (V) £6.95

Arbroath smokie with freshly poached duck egg and chervil butter £8.95

Steamed mussels with white wine, garlic, lemon thyme and shallots £7.25

Marinated Greek feta salad with kalamata olives (V) £9.95



Shellfish and Crustacea

Fruits de Mer, the shellfish classic of mussels, clams, brown crab, crevettes and oysters, served on a bed of crushed ice £28.50

Add a whole lobster for £28.00

Whole Devon crab served cracked on ice with lemon mayonnaise £/kg

Whole native lobster thermidor £28.95

Mains

Day boat South-Coast lemon sole with Morecambe Bay brown shrimp and brown chervil butter served on the bone £26.95

Lyme Bay cider battered prime cod fillet with double cooked chips, Cornish sea salt, minted mushy peas and fresh gherkins and baby capers tartare £14.95

Skipper's ocean grill with fillets of sea bass, sea bream, hand-dived South Coast scallop, chilli and fresh ginger prawns with hollandaise sauce £26.95

Day boat Dover sole served on the bone, simply grilled with lemon and parsley butter or pan-fried a la Meuniere £/kg

Half-native lobster linguine with smoked garlic and basil tomato sauce £21.95

Wild oyster mushroom risotto with aged parmesan and truffle shavings (V) £14.95

Seared yellow fin tuna with a mixed seed crust, lime, baby watercress, soy and mirin dressing £19.95

Oven-roasted sea bass with fresh lemon thyme, olive oil and Cornish sea salt served whole or filleted £15.95

Whole sea bream with baked fennel, Cornish new potatoes with, thyme, rosemary and garlic tomatoes with mixed olives and lemon £16.95

Pan-fried gurnard fillet with village Greek feta salad £15.95

Zuppa Del Pescatore
Traditional fisherman's stew of fish and shellfish, saffron, white wine, tomato and thyme served in a copper pan £19.95
£1 donated to the Fisherman's Mission in Brixham for every zuppa sold

21 day matured 10oz sirloin of beef, with brandy, cracked pepper sauce and double cooked chips £24.95

FishWorks Surf 'n' Turf, grilled half-lobster, 10oz sirloin of beef with hollandaise, garlic butter and double cooked chips £39.99



South Coast Fish on the Bone To Share

(for a minimum of two and priced per weight)

Today's selection of large fish presented at the table and can be served roasted with herbs and garlic butter or baked in Cornish sea salt crust



Today's Skippers Catch

See our blackboards for today's catch from the skipper's day boats or choose from our fishmonger's slab and have it cooked to your preference...

Sides

Broad & runner bean with wild honey & black pepper dressing £3.75

Cornish new potatoes with minted butter £3.75

Honey roasted carrots with cumin £3.75

Fennel and anchovy gratin potatoes with parmesan and dill crust £3.50

Pan-fried spinach with garlic and toasted pine nuts £3.75

Double cooked chips with Cornish sea salt £3.75

English garden salad, plum tomatoes, chilli, cucumber with fresh herb pesto dressing £3.50

fishworks.co.uk

The South Coast fishermen do their best to land a good catch however due to seasonality and availability the catch cannot always be guaranteed.

For dietary requirements, including food allergies and intolerances, please ask a member of our team for details.

A discretionary service charge of 12.5% will be added to your bill. VAT included at the standard rate.

(V) Vegetarian