

Today's wines, Mitch's Selection

These wines are all drinking very well and are my current favourites from the list, if you would like to see our full cellar list and our rare vintages please let us know

White

Fasto- Verdejo- 2015

125ml Glass £4.50 375ml Carafe £13.00 Bottle £25.00

Verdicchio Dei Castelli Di Jesi- 2015

125ml Glass £7.00 375ml Carafe £21.00 Bottle £40.00

Saint- Aubin 1st Cru -Sur Le Sentier Du Clou - 2015

Bottle £90.00

Rose

Seahorse Rose - Nicolas Choblet - Magnum- 2014

125 ml Glass £6.00 375ml Carafe £18.00

Red

Petalos- Bierzo- 2013

125ml Glass £7.50 375ml Carafe £23.00 Bottle £45.00

Fleurie- Domaine Chasselay 2013

125ml Glass £7.00 375ml Carafe £21.00 Bottle £40.00

Locals menu

Two courses for £20.00

Available lunchtime and early evening until 7pm

To Start

Cured Salmon with maple & pink peppercorns

Bacala Fritti

Main Courses

Monkfish cheeks fried crisp with oyster mayonnaise

Steak of Plaice with salsa verde

Side Orders

Florence Fennel Gratin

Mixed Leaves with lemon & olive oil

Cannelli beans with Chianti salt & olive oil

Menu of Saturday 15th July 2017

Today's aperitif; Negroni Bianco

To Start

Scallops roasted in the shell with white port & garlic £14.50

Aragosta Crudo, carpaccio of crawfish with tomato & basil £13.50

Turbot goujons with aioli £12.50

Insalata Caprese, burrata from Puglia with tomatoes & basil £10.00

Six Fine de Claire oysters, served natural £12.00

Local Dartmouth crab with fennel, celery & mayonnaise £13.50

Spaghetti alla vongole, spaghetti with clams, chilli & garlic £13.00

Main Courses

Dover sole grilled over the fire with rosemary £31.00

Fillet of Hake with sauce romesco & garlic vinaigrette £24.00

Whole of John Dory grilled over the fire with port vinegar £27.00

Steak of Monkfish grilled over the fire with savoury & salsa rossa £28.00

Fillet of Turbot with broad beans & peas £24.00

Whole Lemon sole fried crisp with bottarga mayonnaise £24.00

Fillet of Gilt Head Bream over charcoal with salmoriglio sauce £29.00

Whole Dartmouth Lobster grilled over the fire with garlic butter £28.00

Today's whole market fish

Cooked whole and prepared table side

Monkfish, grilled over the fire for 2 persons £28.00 per person

Red Mullet, grilled over the fire for 2 persons £25.00 per person

Today's Meat

Rib of Devon beef grilled over the charcoal fire with Barolo wine sauce

for 2 persons 900g - £29.50 per person

Side orders

Courgette Fritti £4.00

Cannelli beans with Chianti salt & olive oil £4.00

Florence Fennel Gratin £4.00

Mixed leaves with lemon & olive oil £4.00

Rainbow chard with pepperoncini & garlic £4.00

Buttered Cornish new potatoes £4.00

Insalata pomodoro, San Marzano tomatoes with shallots and oregano £4.00