

Bread, olives & marinated oil £4

Scallops of the day – whatever Chef dreams up £8.70

Boathouse cured gravadlax, marinated in English mustard, honey and dill, Malted brown bread with hazelnut & honey butter £7.60

Whole tiger prawns grilled in garlic & herb butter with a sourdough bread £8

Breaded squid rings, tartar sauce £6

Soup of the day (v) £5

Rosary goat's cheese, roasted vegetable and mixed leaf, maple glazed walnuts, cider dressing (v) £7/£12

Baked honey and thyme Camembert to share, rustic bread, marinated olives and whole roasted garlic (v) £12.50

~

Whole baked fish of the day, stuffed with sea fennel and lemon, with shaved fennel, dill and caperberry salad SQ

Sea bass fillet on marsh samphire £16

Brixham dressed crab, bloody mary salsa, Young's beer bread, pea shoot salad £15.50

Boathouse fish pie: salmon, white fish, prawns, mussels topped with creamy maris piper mash and cheddar and herb crust £12.50

Fishcake on lightly creamed leeks and peas, and a poached hen's egg £11

Young's ale battered haddock & chips, minted pea puree and tartar sauce £11.30

Cajun blackened Scottish salmon, salad leaves and mango and chilli salsa £13.80

Boathouse beef burger, brioche bun, Barbers cheddar, West Country bacon and fries £12.30

West Country free range chicken breast sliced and wrapped in smoked bacon on a fresh feta & olive salad, raspberry vinaigrette, honey and shallot dressing £11.50

21 day aged 8oz rib-eye steak, chips, mushroom, plum tomato £20.50 add tiger prawns grilled in garlic & herb butter £5 sherry and pepper sauce £2.70 béarnaise sauce £2.70

Vegetable tart, Waldorf salad (v) £9.80

Recommended sides all £3
Tomato and goat's cheese salad; Waldorf salad; Seasonal Veg; Chips; Creamy mash; New potatoes