

F O O D

S T A R T E R S

Half shell scallops w/ cafe de paris butter	6 each
Bang bang prawns w/ chilli & spring onion	13
Salt & pepper squid w/ aioli	12
Burrata w/ figs & hot honey	13
Mussels w/ shallots, garlic & white wine	12/22
Sizzling prawns w/ chilli, shallots & garlic	15/28
Soup of the day freshly made w/ sourdough	10
Arancini daily flavours w/ aioli	13

M A I N S

Fish of the day priced daily	
Local fried fish goujons, fries & tartar	24
Fritto misto mixture of local fried fish, aioli	23
Italian seafood stew tomato base, local fish & shellfish	25
8oz sirloin steak w/ romesco & watercress	28
Chicken caesar salad chicken, bacon, croutons	19
Chicken burger	22

W H I L E Y O U
D E C I D E

Local sourdough w/ whipped seaweed butter	8
Gordal Olives	6.5
Local oysters w/ cider & shallot vinegar (each)	4

S A N D W I C H E S

served with vegetable crisps

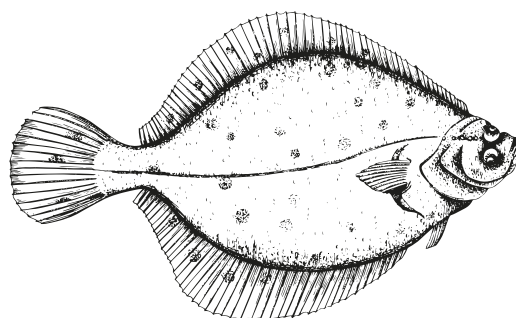
From noon - 6pm

Fish Finger Club	14
<i>Tomato, tartare, iceberg</i>	
Squid & Aioli	14

S I D E S

Rosemary salted fries	6
Samphire & peas	6
Mini caesar salad	6

B E A C H
H O U S E



D E V O N