

Nibbles

Marinated Olives-
Garlic & Lemon **£4** ✓/GF

Warm Bread Board-
Balsamic Oil & Butter **£5** ✓

Share Camembert-
Rosemary, Garlic & Bread
£12

Sticky Glazed Chorizos-
Crusty Bread **£8**

Albero Nibble Board to Share- Olives, Charcuterie Meats,
Mozzarella, Sundried Tomatoes, Marinated Artichokes, Balsamic Oil &
Warm Bread **£18**

Small Plates

3 Brixham Scallops- Baked in Garlic,
Parsley & Lemon Butter **£12** GF

Salt & Chilli Crispy Calamari-
Roasted Garlic Aioli **£11**

Olive Tapenade Bruschetta-
Sunblushed Tomato, Basil & Balsamic
£7 ✓✓

Shell On Prawns- Chilli, Garlic, White
Wine & Parsley **£12** GF

Devon Crab Arancini- Aged
Parmesan & Roast Garlic Aioli **£12**

Prosciutto Bruschetta- Goats
Cheese, Caramelized Fig & Honey
Dressing **£8.50**

Crispy Halloumi – Sweet Chilli Jam &
Lime **£8**

Large Plates

Prawn Linguine- Garlic, Chilli, White
Wine, Tomato & Parsley **£24**

Chicken Primavera- Mafalda Pasta,
Sundried Tomato, Creamy Parmesan
Sauce & Spinach **£19**

Catalan Hake- Chorizo, Bean &
Fennel with a Saffron & Tomato Broth
£20

Mushroom Linguine- Garlic, White
Wine, Spinach & Cream **£18** ✓ or ✓✓

Braised Lamb Shank- Pomme
Puree, Mint Salsa Verde, Lamb Jus &
Rosemary **£21**

Melitzanes Baked Aubergine-
Buffalo Mozzarella, Oregano, Harissa,
Passata Sauce **£16** ✓ or ✓✓

*Dairy Free & Gluten Free Available on
Pasta Dishes*

Pizzas

Margherita- Mozzarella & Basil
£12 ✓

Diavola- Spicy Salami, Chorizo,
Chilli & Honey **£16**

Ortolana- Artichoke, Sun-Blushed
Tomato & Olives **£14** ✓

Tuscan Pollo- Chicken, Chorizo &
Sun-Blushed Tomato **£16**

Gambero- Prawn, Chorizo, Chilli,
Garlic Butter & Rocket **£17**

Quattro Stagioni- Wild
Mushroom, Prosciutto & Olives &
Artichoke **£15**

Pepperoni- Mozzarella &
Oregano **£13**

CRUST DIPPER-
Roast Garlic Dip **£1**

On The Side

Crispy New Potatoes-
Garlic Butter **£5** ✓

**Seasonal Sautéed
Vegetables-**
£5 ✓/GF

Skin on Fries-
£4.50
Garlic Parmesan
Fries **£5.50**

Garlic Bread **£4-**
Add Cheese **+£1** ✓

Salad- Tomato, Shaved
Fennel & Balsamic **£5** ✓✓

Market Fish

On The Black Board

Our Chefs take great pride in buying the freshest Fish straight from Brixham market. With the market in view you're guaranteed a daily fresh catch. Less is more when it comes to Fish & we believe simple is best. Roasted whole to lock in all that flavour. Choose a Butter from below to compliment your fish.

River Fowey Mussels

Your Choice of Flavour- All £17

All Served With Crusty Bread- add Cream

- White Wine, Shallot, Garlic & Thyme
- Tomato, Chilli, Garlic & White Wine
 - Chorizo, Devon Cider, Leek & Rosemary

Butter

- Garlic & Herb
- Caper, Dill & Lemon
- Extra Virgin Olive Oil & Parsley

Dessert

- Sticky Toffee Pudding- Vanilla Ice-cream & Caramel Sauce **£8**
- Cheesecake of the Day **£6**
- Selection of Ice-creams & Sorbets **£4**