

LAZY LOBSTER

NIBBLES

SOURDOUGH & BUTTER 6.50

OLIVES, FETA & ANCHOVIES 4.95

SMALL PLATES

recommended portion for 2 people is 2-3 small plates and 1 side

FROM THE SEA...

BRIXHAM CRAB TIAN 16.50

cheese straw, watercress & caper salad and brown crab mayo

BEETROOT & GIN CURED SALMON 14.50

crispy panko coated poached egg, hollandaise sauce, pickled cucumber, keta

SMOKED HADDOCK & RED LEICESTER CROQUETTES 14.00

piccalilli, sweet chilli & tomato chutney

PAIR OF SEARED BRIXHAM SCALLOPS 14.00

Lobster bisque, Jerusalem artichoke purée, crispy salsify

RED THAI CRISPY HAKE 15.50

crispy soft shell crab, satay sauce caramelised pineapple

LAZY LOBSTER RISOTTO 24.50

grilled native lobster, squid ink and parmesan risotto, gremolata

RIVER TEIGN MUSSELS 12.50

confit garlic, white wine, parsley cream

TIGER PRAWNS 21.00

chilli, garlic, miso & lime butter

GRILLED OCTOPUS AND NDUJA 15.50

butterbean and smoked applewood, rocket chimichurri

GRIDDLED MACKEREL AND CRISPY SQUID 15.50

miso, ginger and citrus dressing, pak choi, pickled baby carrots

RED MULLET AND CLAMS 15.50

griddled red mullet, steamed clams in garlic white wine and saffron, sea greens

FROM THE LAND...

30 DAY DRY AGED RIBEYE 21.50

pommes rosti, borderlaise sauce

SZECHUAN BBQ FRIED PORK BELLY 14.00

wild mushrooms, miso mayo & crispy crackling

ROAST BREAST OF DUCK 16.50

sweet potato purée, savoy cabbage with garlic and lardons, red wine jus

DUCK MASALA DOSA'S 16.50

rice pancake's topped with confit duck leg in a spicy masala sauce, mango salsa

SIDES

Crispy spiced New Potatoes 6.50

Heritage tomatoes and ras el hanout couscous, Tahini 6.50

Roast Jerusalem Artichokes, Pickled clams, gremolata 6.50

Seared Hispi Cabbage, Crab Butter 6.50

Griddled asparagus wrapped in Serrano ham, roast garlic butter, chilli 6.50

Feeling lazy? Try a taste of everything

THE REEF & BEEF PLATTER

£80 per person, min 2 people

A SELECTION OF ALL OUR MOST POPULAR DISHES, A
TASTE OF THE SEA IN THE HEART OF THE COUNTRY

TO DRINK

A glass of sparkling wine

TO EAT

30-Day dry aged ribeye steak – seared medium rare

Native lobster

Seared Brixham scallops

Crispy soft-shelled crab

Grilled tiger prawns

A selection of shellfish

All served in a sizzling roast garlic butter, studded with samphire and served with...

Asparagus wrapped in Serrano ham Spiced crispy new potatoes

PUDDINGS

DARK CHOCOLATE MOUSSE

8.50

Raspberry ripple ice cream, white chocolate shards

STICKY TOFFEE PUDDING

8.50

Salted caramel ice cream, honeycomb

PASSION FRUIT SORBET

6.20

all puddings, including ice creams and sorbets, are made in house by our head chef

COFFEE

Espresso

2.25

Macchiato

2.90

Americano

2.75

Flat white

3.00

Latte

3.10

Cappuccino

3.10

PLEASE MAKE YOUR SERVER AWARE OF ANY
ALLERGIES OR INTOLLERANCES