



# Evening Menu

Served every day from 6pm till 9:30pm

*\*Please remember to see specials boards\**

## Nibbles

	Warm crusty bread basket, balsamic reduction	£3.80
	Mixed wild garlic & basil marinated olives	£3.50
	Mixed wild garlic & basil marinated olives, crusty bread, balsamic reduction	£6.00
	Cheesy nachos, topped with salsa	For 1 £5.50 To share £9.50

## Starters

Gluten free bread roll available - please ask  
\* Upgrade your starter to a main to add chips & salad

		Homemade Soup of the Day Crusty bread	£5.50	
		Local Mussels White wine, garlic and cream sauce. Crusty bread.	1/2kg £10.00	1kg £18.00
		Crevettes, 4 Garlic butter, crusty bread.	£9.50	
		Brixham Crab OR Prawn cocktail Marie rose sauce, crusty bread.	£9.00	
		Panko Coated Calamari (5) Sweet chilli dip.	£8.50	£12.00*
		Whitebait, Homemade Tartare Sauce	£7.50	£11.50*
		Brixham Smoked Mackerel Pate Salad garnish, crusty bead & chutney	£8.50	
		Brixham Scallops (4) Pan seared garlic butter, salad garnish, crusty bread.	£11.00	
		Goats Cheese & Caramelised Red Onion Tart Salad garnish.	£7.50	
		Crispy Duck Wings (4) With plum sauce	£8.00	£12.00*

## Mains

		Seafood Platter £13.00 Devon Crab, Scottish Smoked Salmon, Luxury Prawns.		16oz Prime Devon T-Bone Steak £24.00 Chargrilled to your liking, beer battered onion rings, homemade coleslaw, chunky chips.
		Battered Brixham Fish of the Day £13.00 (Please see chalk board) Chunky chips, homemade tartare sauce.		8oz Prime Devon Rump Steak £17.00 Chargrilled to your liking, beer battered onion rings, homemade coleslaw, chunky chips.
		Add garden or mushy peas £1.00.		Add homemade creamy peppercorn sauce £2.50
		Homemade Fish Pie £13.00 Salmon, white fish of the day & smoked haddock, cheese & dill sauce. Mashed potato and mature cheddar. Side salad.		Make it a Surf 'n' Turf... Add 3 large crevettes £6.00
		Shellfish Trio £17.00 Devon 'crack your own' crab claws, crevettes, Devon mussels, garlic butter, crusty bread.		Breakwater Classic Burger £12.00 6oz prime Devon steak burger, crispy smoked streaky bacon, Monterey Jack cheese. Homemade coleslaw, chunky chips.
		Traditional Seafood Paella £19.00 Mussels, prawns, clams, crevettes, white fish of the day, chorizo. Authentic rice & seasonings. Served in a paella pan, crusty bread.		Breakwater Blue £12.00 6oz prime Devon steak burger, Cornish Blue cheese, mushrooms. Chunky chips, homemade coleslaw.
		Baked Crab Thermidor £16.50 White Devon crab meat, thermidor sauce, mature cheese. Dauphinoise potatoes, side salad.		Vegan Quinoa, Beet & Edamame £11.50
		Chicken New Yorker £12.50 Chargrilled chicken supreme, crispy smoked streaky bacon, Monterey Jack cheese, BBQ sauce. Homemade coleslaw, chunky chips.		Bean Burger Red onion chutney, jacket potato, side salad.
				Vegan Penang Vegetable Curry £13.00 Rice, side salad, crusty bread.
				Beetroot, Butternut Squash & Roasted Red Onion Lasagne £12.00 Side salad, garlic bread

## Sides

	Chips	£3.50		Crusty Bread Basket	£3.80		Mushy Peas	£1.00
	Cheesy Chips	£4.50		Crusty Bread Roll	£2.00		Dauphinoise Potatoes	£3.50
	Garlic Bread	£3.00		Onion Rings	£3.50		Bread & Butter	£1.00
	Cheesy Garlic Bread	£3.50		Salad Bowl	£2.00		Homemade Coleslaw	£1.50

## Desserts

Cheese Trio,  
3 Local Cheeses,  
Luxury Crackers,  
Red Onion Chutney  
and Garnish

£8.00

 	Melting Chocolate Fudge Cake	£5.50
	Hot Bramley Apple Pie	£5.50
	Warm Lemon Sponge	£5.50
	All above served with a choice of Luxury ice cream (please see flavours) OR clotted cream	
	Mango & Passionfruit Ice cream cheesecake, Devon clotted cream	£6.00
	Salted Caramel Ice cream cheesecake, Devon clotted cream	£6.50
	Belgian Waffle, chocolate sauce, salted caramel ice cream	£6.50
	Flaming Baileys Crème Brulee	£6.50
	Chocolate Brownie Ice Cream Sundae	£7.50
	Strawberry Meringue Ice Cream Sundae	£7.50
	Chocolate Fondue –	For 1 - £6.00
	Strawberries,	For 2 - £8.50
	marshmallows, shortbread	

## Ice Cream & Sorbets

All £2.50 per scoop

Lemon  
Mango  
Raspberry  
  
Clotted cream  
Chocolate  
Strawberry  
Mint Choc Chip  
Honeycomb  
Salted Caramel  
Rum & Raisin

## Liqueur coffees

Liqueur Coffees - All £5.00

(Served sweetened topped with fresh cream)

Baileys • Tia Maria • Irish whisky • Scotch whisky  
Brandy • Disaronno.

Remember  
to see  
special  
boards  
for more  
Drinks &  
Desserts

## Hot Drinks

	Regular	Large
<b>Flat White</b>	£2.50	£2.90
A traditional coffee, half & half.		
<b>Black Americano</b>	£2.50	£2.90
Hot or cold milk on the side...?		
<b>Cappuccino</b>	£2.70	£3.15
Espresso topped with frothed milk, topped with chocolate sprinkles.		
<b>Latté</b>	£2.70	£3.15
Espresso topped with steamed milk, with a touch of froth.		
<b>Mocha</b>	£3.15	£3.40
A rich shot of coffee and chocolate, topped with steamed milk.		
	Single	Double
<b>Macchiato</b>	£2.20	£2.50
A short, intense shot of coffee topped with a little frothed milk.		
<b>Espresso</b>	£2.20	£2.50
A strong Stimulating shot of black coffee.		
<b>Hot Chocolate</b>		£2.60
<b>Hot Chocolate with whipped cream</b>		£2.80
<b>'THE WORKS'</b>		£3.20
Hot chocolate, with whipped cream, marshmallows and chocolate flake.		
Add an extra shot of espresso to your coffee.		60p
Add a shot of flavoured syrups to any of your coffee or hot chocolate...		60p
Choose from... Hazelnut, Caramel, Gingerbread, Vanilla, Cinnamon, Peppermint.		
<b>Pot of Tea For One</b>		£2.00
<b>Fruit &amp; Herbal Teas</b>		£2.10
Earl Grey, Summer Berry, Camomile, Pure green tea, Green tea with lemon, Pure peppermint, Redbush, Sweet Cranberry.		
<b>Babychino</b>		£2.10
Warm frothy milk with fresh chocolate sprinkles.		

 Vegetarian  Suitable for vegans  Gluten Free  Meals that can made suitable for gluten free diets  Dairy Free

To make this meal gluten free, swap chips and onion rings for dauphinoise potatoes - and please ask for a gluten free bread roll if needed.

As our kitchen uses a vast amount of ingredients, allergens are present. If you are unsure about any of our meals please ask a member of staff to see our allergen information booklet. All our chips are 100% potato - but they are fried in the same oil as our batter - if you would like to swap them for  Dauphinoise potatoes please ask. All our food is freshly prepared, please allow a minimum of 30 minutes for your food to arrive, this will increase at busy times and decrease at quiet times. Fish & Poultry dishes may contain bones, and as our crab is hand-picked, please take care whilst eating. All weights are approximate and before cooking.