

## Desserts



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 – Strawberries, Marshmallows, Shortbread	For 1 - £6.00 For 2 - £8.50

## Sandwiches

Brixham Crab (50/50 mixed white & brown meat)	£9.50
Scottish Smoked Salmon & Cucumber	£8.00
Luxury Prawn Marie Rose	£8.00
Mature Cheddar Cheese	£6.50
Westcountry Ham	£7.00

(Gluten free bread roll available) + Handful of chips for £1.50. on either white & granary bread with a salad garnish.

## Jacket Potatoes

Brixham Crab (50/50 mixed white & brown meat)	£10.00
Scottish Smoked Salmon & Cucumber	£9.00
Luxury Prawn Marie Rose	£9.00
Mature Cheddar Cheese	£7.00
Westcountry Ham	£8.00

## Ice Cream & Sorbets

All £2.50 per scoop

Lemon  
Mango  
Raspberry

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

## Coffees



<b>Flat White</b> A traditional coffee, half & half.	Regular	Large
	£2.50	£2.90
<b>Black Americano</b> Hot or cold milk on the side...?	£2.50	£2.90
<b>Cappuccino</b> Espresso topped with frothed milk, topped with chocolate sprinkles.	£2.70	£3.15
<b>Latté</b> Espresso topped with steamed milk, with a touch of froth.	£2.70	£3.15
<b>Mocha</b> A rich shot of coffee and chocolate, topped with steamed milk.	£3.15	£3.40
	Single	Double
<b>Macchiato</b> A short, intense shot of coffee topped with a little frothed milk.	£2.20	£2.50
<b>Espresso</b> A strong Stimulating shot of black coffee.	£2.20	£2.50



# Breakfast & Lunch Menu

“Not aiming to be the worlds best restaurant... Just yours!”

01803 856738  
www.breakwaterbistro.co.uk

## Breakfast Menu Served Until 12pm

Changes to breakfasts will be charged at £1 per item.  
"We are trying to keep our breakfast menu simple and tasty – so it doesn't delay us in getting them to you"...

	<b>Small Full English</b>	<b>£7.00</b>
	<b>Large Full English</b>	<b>£8.50</b>
	<small>Both made using free range eggs &amp; locally sourced products. Both served with bloomer toast and marmalade.</small>	
	<b>Vegetarian Breakfast</b>	<b>£7.50</b>
	<small>Vegetable sausages, free range eggs, &amp; bloomer toast and marmalade.</small>	
	<b>Smoked Salmon Breakfast</b>	<b>£8.50</b>
	<small>Scottish smoked salmon, scrambled free range eggs, bloomer granary toast.</small>	
	<b>Vegan Breakfast Hash</b>	<b>£7.50</b>
	<small>Diced potatoes, sweet potatoes, garlic &amp; onions. With grilled tomatoes &amp; mushrooms.</small>	
	<b>Eggs on Toast "How do you like yours?"</b>	
	<b>Poached, Fried OR Scrambled</b>	<b>£4.00</b>
	<small>on white or granary toast.</small>	
<b>Breakfast Baps</b> <small>Served in a delicious toasted bun, choose from...</small>		
	<b>Bacon</b>	<b>£3.50</b>
	<b>Sausage</b>	<b>£3.50</b>
	<b>Fried Egg</b>	<b>£3.00</b>
	<small>Add extra item £1.00.</small>	
	<b>Round of Toast</b>	<b>£2.00</b>
	<small>White or granary, simply with a side of butter &amp; marmalade.</small>	
	<b>Toasted Teacake</b>	<b>£2.25</b>
	<small>Simply with a side of butter &amp; strawberry jam.</small>	

## Sides

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

## Lunch Menu From 12pm

### Nibbles

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

### Starters & Light Bites

\*Upgrade to a main size on selected products to add chips and salad

 	<b>Homemade Soup of the Day</b>	<b>£5.50</b>
	<small>Crusty bread.</small>	
	<b>Local Mussels</b>	<b>½kg £10.00 1kg £18.00</b>
	<small>White wine, garlic and cream sauce. Crusty bread.</small>	
	<b>Crevettes, 4</b>	<b>Garlic butter, crusty bread. £9.50</b>
	<b>Brixham Crab OR Prawn cocktail</b>	<b>£9.00</b>
	<small>Marie rose sauce, crusty bread.</small>	
	<b>Panko Coated Calamari (5)</b>	<b>£8.50 £12.00*</b>
	<small>Sweet chilli dip.</small>	
	<b>Whitebait, Homemade Tartare Sauce.</b>	<b>£7.50 £11.50*</b>
	<b>Brixham Smoked Mackerel Pate</b>	<b>£8.50</b>
	<small>Salad garnish, crusty bead &amp; chutney.</small>	
	<b>Brixham Scallops (4)</b>	<b>£11.00</b>
	<small>Pan seared garlic butter, salad garnish, crusty bread.</small>	
 	<b>Goats Cheese &amp; Caramelised Red Onion Tart</b>	<b>£7.50</b>
	<small>Salad garnish.</small>	
	<b>Crispy Duck Wings (4) With plum sauce.</b>	<b>£8.00 £12.00*</b>

### House Salads

All served with crusty bread and dips, (Gluten free bread roll available – please ask)

 	<b>Seafood Platter</b>	<b>£13.00</b>
	<small>Devon Crab, Scottish Smoked Salmon, Luxury Prawns.</small>	
 	<b>Brixham Crab Salad</b>	<b>£11.50</b>
	<small>50/50 mixed white and brown crab meat.</small>	
	<b>Brixham Smoked Mackerel Salad</b>	<b>£11.00</b>
 	<b>Mature Grated Cheese</b>	<b>£11.00</b>
	<b>Westcountry Ham salad</b>	<b>£12.00</b>

## Mains

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

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

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.