



BREAKFAST SERVED UNTIL 11:30am - BREAKFASTS CANNOT BE CHANGED EXTRA ITEMS CHARGED AT £2.50

BREAKWATER BREAKFAST ★	13
1 bacon, 1 butchers sausage, 1 fried egg, 1 hash brown, baked beans, fried bread, mushrooms & tomato. Add black pudding- 2.50	
BIG BREAKWATER BREAKFAST ★	16
As above with additional butchers sausage, bacon & hash brown. Add black pudding- 2.50	
VEGETARIAN FULL ENGLISH 	14
2 vegetable sausages, 2 hash browns, fried egg, fried bread, baked beans, mushroom & tomato	
BRIXHAM SCALLOPS & BACON ★	19
Local pan fried Scallops, crispy bacon, 2 poached eggs & granary toast.	
SMOKED SALMON BREAKFAST ★	16
Scottish Smoked Salmon, Scrambled eggs, grilled tomato, and granary toast	
VEGAN POTATO HASH <small>VEGAN GF</small>	14
Sweet potatoes, new potatoes & onions, pan fried with garlic & fresh herbs, with grilled tomato, mushrooms.	
SMASHED AVOCADO  ★	15
Freshly baked baguette with smashed avocado, grilled tomatoes, 2 poached eggs, tomato & chilli jam. Add grilled Halloumi £3 / Add Bacon £2.50	
EGGS ON TOAST 'HOW DO YOU LIKE YOURS'  ★	7
Fried, poached or scrambled on white or granary toast	
ROUND OF TOAST 	3
White or granary? With a side of butter, jam & marmalade	
TOASTED TEACAKE 	4
With butter & jam	

BAPS SERVED UNTIL 11:30am

BACON BAP ★	6.5	VEGETABLE SAUSAGE BAP 	6.5
2 rashers of prime back bacon			
SAUSAGE BAP	6.5	FRIED EGG BAP 	5.5
2 local butchers sausages			
		ALL EXTRAS (per item)	2.5
		bacon, sausage, tomato, mushrooms, hash brown, avocado, fried egg	

SIDES SERVED FROM 12PM

CHIPS  ★	5.5	DAUPHINOISE GF	4
CHEESY CHIPS  ★	6.5	SIDE SALAD <small>VEGAN GF</small>	3
ONION RINGS 	4	FRESH VEGETABLES <small>VEGAN GF</small>	3
GARLIC BREAD	4	HOMEMADE SLAW	2
CHEESY GARLIC BREAD 	5	MUSHY PEAS <small>VEGAN GF</small>	2.5
CRUSTY BREAD ROLL	1.5	BREAD AND BUTTER 	1.5
		CURRY SAUCE  GF	2.5

SANDWICHES SERVED 12PM TILL 5PM

ALL SANDWICHES SERVED ON WHITE OR GRANARY BREAD WITH CRISPS AND DRESSED SALAD GARNISH (G.F ROLL AVAILABLE ON REQUEST)

100% BRIXHAM CRAB ★	16
Fresh hand picked white & brown mixed crab meat	
PRAWN MARIE ROSE ★	15
SMOKED SALMON & CUCUMBER ★	14
WESTCOUNTRY HAM & CHUTNEY ★	12
CHEDDAR CHEESE & DEVON CHUTNEY  ★	10

STARTERS & NIBBLES FROM 12PM

FRESHLY BAKED BREAD <small>VEGAN</small>	6
Balsamic & Olive oil	
ANTIPASTI OLIVES <small>VEGAN GF</small>	7
Marinated Olives, sun dried tomatoes, sweet red peppers & pickles	
1/2 kg DEVON MUSSELS ★	13
Steamed with a garlic & white wine cream sauce finished with fresh parsley, with freshly baked bread.	
GARLIC KING PRAWNS ★	13
Shell on kings prawns, pan fried in a garlic butter, with warm crusty bread	
BRIXHAM SCALLOPS GF	15
Brixham Scallops, pan fried in garlic butter, with black pudding & pancetta	
CALAMARI (6)	12
Lightly coated panko squid rings, sweet chilli sauce	
PORK BELLY BITES GF	12
Slow roast belly pork with a sticky, Asian glaze	
HALLOUMI FRIES  ★	10
With greek yoghurt, honey & chilli flakes	

FRESH BRIXHAM SEAFOOD FROM 12PM

BRIXHAM BATTERED FISH OF THE DAY ★	19
Chips, homemade tartare sauce & lemon wedge + Mushy Peas 2.5 / + Curry Sauce 2.5 / + Bread & Butter 1.5	
BREAKWATER HOMEMADE FISH PIE GF	19
Brixham fish of the day, smoked haddock & salmon in a creamy white sauce with fresh dill & cheddar, with a mixed side salad OR fresh steamed vegetables	
1kg DEVON MUSSELS ★	24
Garlic & white wine cream sauce & fresh parsley, freshly baked bread	
SEAFOOD & CHORIZO PAELLA ★	26
Traditional Seafood & Chorizo paella, made with Mussels, King Prawns, Clams, Squid, Local white fish, with traditional rice and seasonings. With warm crusty bread.	
BRIXHAM CATCH OF THE DAY ★	POA
Grilled with garlic butter. Served with chips OR dauphinoise potatoes & dressed mixed salad OR steamed vegetables	
BRIXHAM SCALLOPS ★	26
Local Pan fried Scallops, garlic butter, dauphinoise potatoes OR chips & steamed vegetables OR dressed salad	

LOCAL MEATS FROM 12PM

BREAKWATER BURGER ★	17
100% Westcountry beef burger, cheddar cheese, crisp lettuce, gherkins, sliced tomato & chips	
PIRI PIRI CHICKEN ★	19
Half roasted chicken, glazed in peri peri sauce, chips & coleslaw	
8oz RUMP STEAK ★	24
with chips, mushrooms, grilled tomato, dressed mixed leaves add....peppercorn sauce £3.5 add...onion rings £3	

VEGAN DISHES FROM 12PM

WILD MUSHROOM & SPINACH RISOTTO <small>VEGAN</small> ★	18
Served with freshly baked crusty bread	
MOVING MOUNTAINS BURGER <small>VEGAN</small>	16
Beetroot, mushrooms, oyster mushrooms & onions. Vegan cheese, mixed leaves, tomato, chilli jam & chips	

SALADS FROM 12PM

BREAKWATER FISHERMANS SALAD ★	24
Brixham Crab, Scottish Smoked Salmon, Prawns & Shell on King Prawns with mixed salad, dips & crusty bread.	
BRIXHAM CRAB SALAD ★	19
Mixed white & brown Brixham crab meat served with mixed salad, crusty bread & dressing	
PLOUGHMANS SALAD 	17
Mature cheddar cheese, pickles, gherkins, Devon chutney, crusty bread, mixed salad & dressing	
CHICKEN & BACON RANCH	18
Crisp lettuce, southern fried chicken fillets, crispy bacon & ranch sauce, with freshly baked bread	
	add Halloumi - £3 add Westcountry Ham - £3 add Avocado - £3

LOADED FRIES FROM 12PM

STEAK & PEPPERCORN SAUCE ★	16
Sliced Westcountry Steak, topped with creamy peppercorn sauce	
CHEESE & CRISPY BACON ★	12
Crispy bacon & melted cheddar	

DESSERTS FROM 12PM

WARM CHOCOLATE BROWNIE <small>VEGAN GF</small>	7
Goopy chocolate brownie with plant based salted caramel ice cream	
PASSIONFRUIT ICE CREAM CHEESECAKE GF	8
Topped with a fruity mango glaze. Served with local clotted cream	
CHOCOLATE FUDGE CAKE GF	7
Melting chocolate fudge cake with a choice of pouring cream OR ice cream	
HOMEMADE BAILEYS CREME BRULEE GF	8
Classic French dessert with a hint of baileys	
STRAWBERRIES & CREAM ICE CREAM ROULADE GF	7
Served with local clotted cream	

WAFFLES & SUNDAES ALL 8

CHOCOLATE BROWNIE	KINDER BUENO
STRAWBERRY MERINGUE	TERRYS CHOCOLATE ORANGE
MINT AERO	LOTUS BISCOFF

ICE CREAMS 1 SCOOP 3.60 / 2 SCOOPS 5.60 / 3 SCOOPS 7

CLOTTED CREAM VANILLA GF	SALTED CARAMEL GF
CHUNKY CHOCOLATE GF	UNICORN
STRAWBERRY GF	LOTUS BISCOFF
BLACKCURRANTS & CREAM GF	PLANT BASED VANILLA <small>VEGAN GF</small>
MINT CHOCOLATE GF	PLANT BASED SALTED CARAMEL <small>VEGAN GF</small>
HONEYCOMB GF	MANGO SORBET <small>VEGAN GF</small>
RUM & RAISIN	

