

Main Menu

Hook Bites

Bread & Balsamic Oil (V)	6.5
Mixed Olives (V)	4.5
Anchovies	4.5

Set Sail

Spiced Calamari	12
Cornish cuttlefish, cuttle ink aioli	
Thai Fish Cakes	12
locally caught whitefish, ginger, chilli, lemon grass, sweet chilli dip	
Insalata Di Mare	9
selection of marinated seafood, mixed leaf, citrus vinaigrette	
Tiger Prawn Cocktail	12
baby gem lettuce, toasted sourdough, marie rose sauce	
Crispy Whitebait	9
lemon aioli	
Smoked Mackerel & Lime Paté	9
toasted sourdough	
Pan Fried Goat's Cheese (V)	10
Roasted Beetroot, Raspberry Coulis	
Oven Dried Tomato Arancini (V)	10
spiced tomato relish	
Mini Chorizo	9
sweet chilli glaze	
Hummus & Pita Bread (V)	9
oven dried tomatoes	

Shucks Ahoy

Three Rock Oysters	14
Six Rock Oysters	22
tabasco, lemon	
Five Locally Caught Seared Scallops	16
- pea puree, chorizo	
- garlic & tarragon butter	
- white wine, orange cream	

Hook & Line Burgers

All served on a brioche bun with a side of chips

Classic Cheeseburger	19.5
100% beefburger, cheddar cheese, tomato, lettuce, gherkin, fried pickle	
Fried Chicken Burger	18.5
chicken breast, tomato, lettuce	
Mackerel Fillet Burger	16
lettuce, tomato, horseradish cream	
Moving Mountain Burger (V)	19.5
vegan cheese, tomato, lettuce, gherkin, fried pickle	

Main Haul

Ask your server for today's catch, hooked and cooked by us!	(Market Price)
5 Grilled Sardines	17
lime & coriander slaw, toasted sourdough	
Hook & Line Fish & Chips	19.5
locally caught white fish, homemade tartare	
Monkfish Scampi & Chips	20
locally caught breaded monkfish, tartare sauce	
Chip Shop Classics	5
mushy peas, katsu curry, pickled onion	
Ocean City Chowder	20
locally caught whitefish, mussels, potato, sweetcorn, sourdough bread	
Monkfish Coconut Curry	24
steamed rice, pitta bread	
Chickpea & Butternut Squash, Coconut Curry (V)	17
steamed rice, pitta bread	
Seafood Platter	55
oysters, sardines, cuttlefish calamari, garlic butter prawns, smoked mackerel paté, scallops, mussels, lemon aioli and toasted sourdough	
Westcountry Mussels & Chips	22
classic - white wine, garlic	
thai style - coriander, coconut milk, chilli, lime	

Caught In Between

your choice of granary or white bread

Fish Finger Sandwich	17
breaded locally caught white fish, baby gem lettuce, tomato, homemade tartare sauce	
Brie & Grape Sandwich (V)	14
sriracha sauce	
3 Filled Tortillas	
shredded iceberg, coriander, chermoula, sriracha, lemon aioli, lime & coriander slaw	
Fish (grilled or fried)	17
Prawn (grilled or fried)	18
Chicken (grilled or fried)	17
Beetroot & Roasted Chickpea (V)	16

Little Sailors 12

Fish & Chips with garden peas
Mussels & Chips
Taco & Chips (see above)
Monkfish Scampi & Chips with garden peas
Chicken Goujons & Chips with garden peas (grilled or fried)

Starboard Sides & Sauces

Chips	4.5 (V)	Mushy peas	3.5 (V)	Pickled Onion	0.8 (V)
Herb roasted new potatoes	4.5 (V)	Garden peas	3.5 (V)	Homemade Tataré Sauce	3.5 (V)
Buttered greens	4.5 (V)	Lime & coriander slaw	3.5 (V)	Katsu Curry	3.5 (V)
Onion rings	4.5 (V)	Garden Side Salad	4.5 (V)	Lemon Aioli	3.5 (V)

We're an independent seafood restaurant, with our own fleet of UK fishing vessels. The scallops and most other shellfish and white fish on our menu are caught by us. Wherever possible, all other produce is sourced locally, with sustainability, conservation and seasonality in mind.

All our dishes are cooked fresh to order. Please advise a member of staff of any allergies prior to ordering. Full allergen information is available on request and while every care is taken, all dishes are prepared in the kitchen where allergens may be present.

