

F O O D

S T A R T E R S

Scallops, Cafè de Paris	6each
Burrata, tomatoes, hazelnuts, balsamic	13
Bang bang prawns, chilli, spring onion	13
Squid & aioli	13
Prawn ceviche, samphire, capers	14

starter / main

Sizzling prawns, garlic, chilli	15 / 28
Local mussels, garlic, white wine, shallots	14 / 26
Octopus, romesco, peppers, dill	14 / 27

M A I N S

Fish of the day	market price
Fritto Misto, mixed fried seafood, aioli	23
Crab linguine, tomato, chilli, shallot, garlic	28
Local fish goujons, fries, tartare	26
Chicken burger, smoked cheese, bacon mayo	22

S A N D W I C H E S *(until 6pm)*

Fish finger, baby gem, tartare, tomato	14
Salcombe crab, lemon, dill, mayo	20

S I D E S

Rosemary salted fries	6
Samphire & peas	6
Leaves, pomegranate, parmesan	6

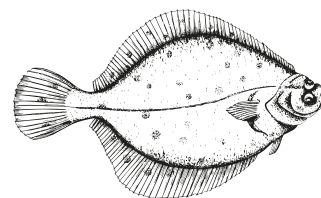
P U D D I N G

Tiramisu	8
Affogato <i>(add frangelico +3)</i>	7
Sorbet, limoncello	6
Cake of the day	4.5
Salcombe dairy ice cream	4.5
<i>Chocolate mint vanilla salted caramel strawberry mango sorbet</i>	

W H I L E Y O U W A I T

Local sourdough, seaweed butter	6.5
Gordal olives	6.5
Local oysters, shallot, cider vinegar	4.5 each
Boquerones, olive oil, lemon	6.5

BEACH
HOUSE



DEVON