

## CRAFT BEERS

<b>Mitch's Choice</b>	
The Seafood Coast Ale - Devon, 330ml 4.2% Mitch worked with Salcombe brewery to select this delicious thirst quenching ale that drinks wonderfully with seafood	4.25
Devon Amber - Devon, 500ml 3.8% Made by our friends at Salcombe Brewery, a classic tasting traditional bitter. Delightfully dry & hoppy	4.95
Joe's Beer - Devon, 330ml 4.6% A beer for beer drinkers made exclusively for our bar in Dartmouth, Joe's Bar.	4.30
HIX India Pale Ale - Dorset, 500ml 4.2% Mitch & Mark Hix's favourite beer made by Palmers	4.95
HIX Oyster Ale - Dorset, 500ml 5.5% For the stout lover, dark & rich	4.95
Estrella Galicia - Spain, 330ml 5% A pale beer lager brewed in Spain's coastal region of Galicia, dry & very refreshing	4.50
Estrella Galicia, Gluten Free - Spain, 330ml 5.5% Gluten free beer from our favourite Spanish brewery	4.50
Estrella Galicia, Alcohol free - Spain, 250ml 0% Alcohol free beer made by our favourite Galician brewery	3.00
Palmers Dorset Gold - Dorset, 500ml 4.5% ABV Lightly hopped, golden premium ale	4.50
Palmers 200 - Dorset, 500ml 5% ABV Full bodied, rich & malty, with a distinctive hoppy character	4.50

## CIDER

Sea Cider - Devon, 330ml 4.5% A fresh sparkling medium dry cider with great depth of flavour	4.30
---	------

## SUMMER COCKTAIL

<b>Dark &amp; Stormy</b> 4.95 The national drink of sunny Bermuda! Palmer's ginger beer poured over ice then topped with Goslings dark rum & fresh lime
--

## PREMIUM GIN & TONIC

The Original Rockfish Rosé Gin 5.95 double 8.95 Seafood Coast Gin, served with Mediterranean tonic, orange & the tiniest drop of campari
We serve our gins in 25ml measures with Fever Tree tonic
Plymouth Gin single 4.95 double 6.95 The South West's original Navy Gin, served over ice with fresh lemon
Seafood Coast Gin single 5.50 double 7.95 Our own gin distilled on the back of a VW truck at a Rockfish restaurant with wild fennel, pink pepper & cardamon
Hendricks single 5.50 double 7.95 Refreshing elderflower & cucumber flavoured gin

## BLOODY MARY'S

Made with Polish vodka, Italian Casalasco tomato juice, sherry, fresh lemon, celery salt & a dash of balsamic vinegar

Magnificent 8.95  
Made with a little spice

Marvellous 8.95  
Heat level 2 with more spice for an extra kick

## HALF PRICE SUNDAYS

Sundays 12-2pm enjoy a Bloody Mary for half the price

## SOFT DRINKS

Dandelion & Burdock	2.95
Coca Cola	2.95
Coca Cola - Diet	2.95
Bundaberg Root Beer	2.95
Palmers Ginger Beer	2.95
Pink Lemonade	2.95
Cranberry Fizz	2.95
Pure Valencia Orange Juice	2.95
Pure Devon Apple Juice	2.95
Elderflower Fizz	2.95

## ICE CREAM FLOATS

Coke Float 3.95 Traditional coke & vanilla ice cream
Boston Cooler 3.95 Ginger beer & vanilla ice cream
Brown Cow 3.95 Root beer & vanilla ice cream
Snow White 3.95 Lemonade, vanilla ice cream & strawberry sauce

## WINES BY THE GLASS & CARAFE

	175ml	Carafe (375ml)
<b>Mitch's Choice</b> Xarel-lo, Josep Guasch, Spain Mitch has blended this wine each year using the grape varieties that go into making Cava, the taste is clean, vibrant & fresh. Perfect with all seafood	6.50	13.00
Rockfish Sauvignon Blanc, France Fresh & grassy, a lovely seafood wine	5.50	11.00
Bourgogne Blanc Mitch chose this fabulous white burgundy made by Besson, it's the perfect fish wine	6.95	13.90
Picpoul de Pinet, Cave de L'Ormarine, France Bone dry & great with all seafood	6.00	12.00
Rousanne Chardonnay Rousanne brings a delicious richness to this wine	6.00	12.00
Seahorse Rosé, Nicolas Choblet, France Mitch blended this wine for our flagship restaurant	6.50	13.00
Rioja Black Label, Ramon Bilbao, Spain Made from old vines this wine has a rich plum flavour, classic Rioja!	6.00	12.00

## WINES BY THE BOTTLE

	125 ml	Bottle
<b>Sparkling</b> Prosecco, Nino Franco, Italy A fresh, clean wine, perfect for a celebration & great with shellfish	5.75	29.50
Hambledon, English Sparkling Wine A delicious wine made in the Champagne style from Hampshire		45.00
Champagne, Louis Barthelemy, France A full bodied & fresh tasting Champagne from a small independant producer		55.00

## White Wine

	Bottle
Rockfish Sauvignon Blanc, France Fresh & grassy, a lovely seafood wine	19.95
Picpoul de Pinet, Cave de L'Ormarine, France Bone dry & great with all seafood	23.00
Xarel-lo, Josep Guasch, Spain Mitch blends this wine himself each year	25.00
Rousanne Chardonnay Rousanne brings a delicious richness to this wine	23.00
Muscadet Le Pavillon, Nicolas Choblet, France Wine for shellfish, crisp, fresh & dry	24.00
Pinot Grigio, Antonio Fattori, Italy A really good Pinot Grigio, one of the best we've found	24.00
Bourgogne Blanc Mitch chose this fabulous white burgundy made by Besson, it's the perfect fish wine	27.00
Tonnix, Quinta de la Rosa, Portugal A delicious wine blended by Mitch & Mark Hix	28.00
Petit Chablis, Domaine Garnier et Fils, France Lots of minerality, a great wine from a great producer	29.50
Albarino, Mar de Frades, Galicia The vineyards overlook the ocean, you can taste marine air, dry as a bone & super smooth	36.00
Domaine Berthelemot, Puligny Montrachet 'Les Levrons' A rich & intense Puligny with great complexity	60.00

## Rosé Wine

Seahorse Rosé, Nicolas Choblet, France Mitch blended this wine for our flagship restaurant	25.00
---	-------

## Red Wine

Gamay, Nicolas Choblet, France Easy on the palette, drinks well with all seafood, especially grilled fish	19.95
Merlot des Acanthes, Vignerons de Tavel, France A smooth and soft expression of Merlot, very easy drinking	21.00
Rioja Black Label, Ramon Bilbao, Spain Made from old vines this wine has a rich plum flavour, classic rioja!	23.00
Saint Emilion Grand Cru, Clos de La Cure A very classy Saint-Emilion Grand Cru	50.00