

MENU

CRUSOES RESTAURANT

14 THE QUAY, BRIXHAM

TQ5 8AW

01803 858681

www.crusoesrestaurant.co.uk

STARTERS/PLATTERS

Soup of the day	£5.95
served with fresh crusty bread	
Marinated Greek olives	£4.95
served with fresh crusty bread	
Beer battered calamari rings	£7.25
with sweet chilli sauce	
Home-made Marie Rose prawn cocktail	£7.25
served on a bed of cos lettuce and fresh crusty bread	
Pan seared Scallops	£8.25
in garlic butter served with a side salad and fresh crusty bread	
Garlic cream mushrooms	£7.25
Served on toasted ciabatta	
Chicken liver parfait	£7.95
Served with fresh ciabatta & homemade onion chutney	
Fish platter	£16.95
Smoked mackerel pate, fish goujons, smoked salmon, 1/2 pint of shell on head on prawns served with ciabatta, aioli and dill pickled cucumber	
Mediterranean platter	£15.95
Sun dried tomatoes, hummus, grilled halloumi, olives, chargrilled vegetables and crusty ciabatta.	

SIDES & SALADS

Mixed leaf salad	£2.95
Hand cut chips	£3.95
Crushed new potatoes	£3.95
Seasonal vegetables	£3.95
Garlic bread	£3.50
Cheesy garlic bread	£4.50
Warm chicken Caesar salad	£11.95
with crispy bacon, home made croutons, fresh parmesan, anchovies and crusty bread	
Grilled halloumi salad	£9.95
On a bed of mixed leaves, peppers, cucumber & spring onion	

MAINS

From the sea

Moules Marinière	£16.95
simmered in White wine, garlic, parsley and cream served with fresh crusty bread	
Pan fried Seabass fillet	£17.95
on a bed of crushed garlic and herb buttered new potatoes with wilted spinach in a white wine and cream sauce	
Fresh shellfish platter	£29.95
including, King Prawns, Whole Crevettes, Mussels, Scallops and Shell on prawns with crusty bread and salad	
Brixham Fish tasting platter	£17.95
a selection of 5 local fish served simply grilled with butter and served with vegetables or salad and a choice of potatoes	
Scottish salmon fillet	£13.95
served on a bed of mushroom tagliatelle and garlic bread	

Crusoes Shellfish platters

for 2 to share. £79.95 (single £48)

(24 hours notice required)

(Whole lobster, Whole crab, Mussels, Scallops, King prawns, Whole Crevettes, Shell on Prawns, salad and crusty bread)

From the land

Thai green Vegetable curry	£12.95
served with Jasmine rice and prawn crackers (Chicken or King Prawn options for £3.00)	
Roasted vegetable lasagne	£12.95
served with mixed leaf salad & garlic bread	
Soz Rib eye steak	£17.95
with chips, salad, flat field mushroom & roasted cherry tomatoes	
Chicken supreme	£15.95
Served with a bacon & mushroom cream tagliatelle	
Trio of Lamb cutlets	£18.95
Served with mashed potatoes, fresh vegetables & a lamb jus	
Home-made Steak Burger with bacon & mature cheddar OR Butternut squash and Feta burger	£11.95
served in a Brioche bun with hand cut chips & side salad.	

HARBOUR HOT ROCKS

10oz Sirloin £18.95, 10oz Rump £19.95, Soz Fillet £22.95, Chateaubriand £44.95 (for 2)

SURF & TURF Prawn skewer £3.95

3 Skewers of King Prawns £15.95, Marinated Chicken breast £14.95

Peppercorn, mushroom or Port & Stilton sauce £2.00

***** FOR YOU TO COOK TO YOUR LIKING*****

Drinks

SOFT DRINKS

JOLLY'S CRAFT COLA

PEPSI MAX

JOLLYS CRAFT LEMONADE

ORANGE JUICE/APPLE JUICE

TOMATO JUICE

TAP SODA WATER/TONIC WATER

LUSCOMBE DEVON TONIC WATER RANGE

(TONIC, LIGHT OR CUCUMBER)

FEVERTREE GINGER ALE

ALE/LAGER/CIDER

BAYS BREWERY

GOLD/TOP SAIL/DEVON DUMPLING ALES

SHARPS - DOOMBAR AMBER ALE

TETLEYS

BAYS DEVON ROCK

PERONI/PERONI GLUTEN FREE/

PERONI LIBERA (alcohol free)

BUDWEISER

SANDFORD ORCHARDS - DEVON RED

THATCHERS GOLD

BAYS WINDFALL

PROSECCO & CHAMPAGNE

ARALDICA ASTI SPUMANTE (IT) £21.95

(A fresh grapey aperitif with soft peach notes & an appealing finish, light in body)

**MIRABELLO PINOT GRIGIO ROSÉ SPUMANTE BRUT (IT)
£23.95**

(A soft sparkling, vibrant pink Rose with delicate aromas of red berries and a palate of lush summer fruit.)

NUA, PROSECCO (IT) £19.95/125ml glass £6.95

(Elegant & crisp with fruity bouquet of citrus and tropical fruit)

**GREMILLET, CHAMPAGNE BRUT SELECTION NV (FR)
£49.95**

(This champagne shows fine mousse in the glass with fresh floral aromas & a crisp citrus finish)

WINE

RED WINE

TORRE SOLAR, TEMPRANILLO PETIT VERDOT (ES)

£18.95

available by the glass, 175ml £4.95, 250ml £6.95.

(A succulent, juicy red bursting with ripe blackberry and spice character perfect with spiced dishes, charcuterie & rice dishes)

PABLE CORTEZ, MALBEC (AR) £19.95

available by the glass, 175ml £4.95, 250ml £6.95.

(A vibrant red with violet overtones with an aroma of delicate & harmonious berries, plums and cherries)

PRIMITIVO DEL SALENTO, DOPPIO PASSO (PO) £22.95

(Plump black cherry, blueberry, raisin and lavender. Off dry, round and super smooth perfect with beef, lamb & game)

LE FOU, PINOT NOIR (FR) £24.95

(Made without oak, this wine displays intense, sweet berry fruit with lush cherry and plum flavours with a hint of herbs, ideal with lamb, cold meats & wild mushrooms)

SHARPHAM PINOT NOIR 2017 (UK) £28.95

(Aged in oak barrels, this is a firm structured wine with a deep ruby colour and underlying rich and vibrant red fruit flavours)

WHITE WINE

CAVES ALIANCA 'CASAL MENDES', VINHO VERDE (PO)

£18.95

available by the glass, 175ml £4.95, 250ml £6.95.

(Refined, fresh, fruity and ever so slightly spritzy)

DOMAINE LA SERRE, PICPOUL DE PINET (FR) £19.95

available by the glass, 175ml £4.95, 250ml £6.95.

(Bright citrus aromas of fresh grapefruit and lemon with a floral hint, perfect with Pasta, Poultry and lean fish)

SIXTY CLICKS, SAUVIGNON BLANC SEMILLON (AUS)

£22.95

(A breezy nose of squeezed lime, melon's and fresh pineapple. Bright and tangy palate perfect with pork, chicken or seafood)

FELICETTE, GRENACHE BLANC VEGAN (FR) £24.95

(Fresh aromas of peach and citrus fruits with a hint of exotic fruits and a well-balanced minerality, ideal with seafood and shellfish or creamy poultry dishes)

SHARPAHM DART VALLEY RESERVE 2017 (UK) £27.95

(Soft, fruity, off dry wine, achieved by the careful blend of two grape varieties)

ROSÉ WINE

CHIARETTO ROSÉ, ANCORA (IT) £18.95

available by the glass, 175ml £4.95, 250ml £6.95)

(A blend of Barbera and Pinot Noir grapes packed with puckering cherry fruit, tangy and vibrant)

ZINFANDEL ROSÉ, WILDWOOD (USA) £21.95

(Sweet summer fruits watermelon, strawberry and a hint of exotic lychee with a fresh finish)