

SHARING & STARTERS

BAGUETTE <i>Salted Butter</i>	5	SOUPE DU JOUR <i>Todays Soup</i>	8
SMOKED ALMONDS	4	MOULES À LA NORMANDE <i>Devon Mussels cooked in Cider & Thyme</i>	13
GORDAL OLIVES <i>Rosemary & Garlic</i>	4	HAND PICKED DEVON CRAB <i>Devon White Crab, Toasted Brioche, Dill, Pickled Cucumber</i>	20
ANCHOIS AU VINAIGRE <i>Anchovies in Vinegar, Olive Oil, Garlic & Chervil</i>	8	SCALLOPS <i>Local Scallops, Cauliflower Purée, Apple, Merguez Sausage, Truffle Dressing</i>	19
MERGUEZ SAUSAGES <i>Red Pepper Piperade, Confit Garlic Aioli</i>	9	TARTIFLETTE <i>Potatoes, Camembert, Bacon, Caramelised Onions & White Wine Cream</i>	17
BAKED PETIT CAMEMBERT <i>Black Grape Chutney, Truffle Honey, Baguette</i>	13		

MAINS

FISH & CHIPS <i>Minted Peas, Tartare Sauce</i>	25
MOULES - FRITES À LA NORMANDE <i>Devon Mussels cooked in Cider & Thyme, Sea Salt Fries</i>	28
STEAK - FRITES 10oz 28 DAY DRY AGED SIRLOIN STEAK <i>Garlic & Herb Butter, Green Peppercorn Sauce, Sea Salt Frites, Roquette</i>	42
ADD GARLIC AIOLI 1.50	
CATCH OF THE DAY (See Specials board)	TMP
GRILLED LOBSTER (Half or Whole) <i>Sea Salt Frites, Thermidor Butter, Roasted Garlic Aioli, Charred Lemon</i>	TMP
LOCAL WHOLE CRAB (Served cold) <i>Sea Salt Frites, Garlic & Herb Butter, Roasted Garlic Aioli, Charred Lemon</i>	TMP
CHILLED FISH PLATTER <i>Smoked Salmon, Lemon, Anchovies, Shell on Prawns, Butter, Baguette, Roquette, Crème Fraîche</i>	30

SEE BOARDS & SPEAK TO OUR TEAM FOR TODAYS MARKET PRICE AND CATCH OF THE DAY

SIDES

ROQUETTE SALAD <i>Walnuts & Roquefort Blue</i>	6	SEA SALT FRITES <i>Confit Garlic Aioli</i>	6
TENDERSTEM BROCCOLI <i>Caramelised Onions, Toasted Almonds</i>	6	NEW POTATOES <i>Garlic Butter</i>	6

LA ROCHELLE

PLATTERS

LE ROYALE (Served on ice)

THE PERFECT SHARING TWO TIER PLATTER, ENOUGH SEAFOOD TO FEED UP TO FOUR.

Whole Crab, Whole lobster, Mussels, Shell on Prawns, 6 Langoustines, 6 Crevettes, 8 Oysters

Merlot & Shallot Mignonette, Thermidor Butter, Confit Garlic Aioli
Garlic & Herb Butter, Charred Lemon

LA GOÛT DE LA MER (Served on ice)

3 Oysters, Shell on Prawns, Mussels, Hand-picked Crab, 2 Langoustines, 2 Crevettes

Thermidor Butter, Aioli, Charred Lemon

HOT PLATTER (Served hot)

Half Lobster, 3 Crevettes, 3 Langoustines, Cider & Crème Fraîche, Mussels, 2 Crab Claws

Thermidor Butter, Confit Garlic Aioli, Garlic & Herb butter

ADD EXTRAS

Crispy Whitebait 10oz Sirlion 3 x Langoustines 3 x Crevettes 3 x Oyster

OYSTERS

Merlot & Shallot Mignonette, Lemon

ADD
Half a bottle of House Champagne

CHOOSE EITHER

Three for 12

Six for 24

Twelve for 45

Please Note.
This is a raw product & comes with associated risks.

DESSERTS

CRÈME BRÛLÉE <i>Sablé Breton Biscuit</i>	9	FRENCH CHEESES <i>Comte, Camembert, Roquefort, Biscuits, Truffle Honey, Black Grape Chutney,</i>	14
CHOCOLATE PARFAIT <i>Peanut & Sea Salt Chocolate, Caramel Cream</i>	12	VANILLA ICE CREAM <i>Kirsch Cherries, Dark Chocolate, Chocolate Sponge</i>	8

Please notify us of any dietary requirements to ensure we can provide accurate advice on the allergens in our dishes. We prepare the food in the same area so cannot guarantee absolute separation. A discretionary 12.5% service charge is added to the bill

PRIX
FIXE 2 COURSES - 32
3 COURSES - 37
12-2.45pm everyday

STARTERS

SOUPE DU JOUR
Todays Soup

-

CRISPY WHITEBAIT
Confit Garlic Aioli

-

ROQUETTE SALAD
Bacon Lardons, Caramelised Onion, Roquefort Blue, Breadcrumbs

MAINS

CRAB LINGUINE
Devon White Crab, Garlic and Chili Crème Fraîche

-

FISH & CHIPS
Minted Peas, Tartare Sauce

-

MERGUEZ
SAUSAGE BAGUETTE
Pepper Piperade, Frites, Confit Garlic Aioli, Roquette

DESSERTS

VANILLA ICE CREAM
Dark Chocolate Sauce

-

CAMEMBERT
Black Grape Chutney, Biscuits

Enjoy a 175ml glass of our house wine for **just £6** when ordering two or more courses from the PRIX FIXE menu

SELECT FROM:

R'ardeshe Merlot Syrah
Ardeche Grenache Merlot Rose
D'ardeche Sauvignon Blanc Grenache

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FIXE

2 COURSES - 32
3 COURSES - 37
12-2.45pm everyday

STARTERS

SOUPE DU JOUR
Todays Soup

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CRISPY WHITEBAIT
Confit Garlic Aioli

-

ROQUETTE SALAD
Bacon Lardons, Caramelised Onion,
Roquefort Blue, Breadcrumbs

MAINS

CRAB LINGUINE
Devon White Crab, Garlic and Chili
Crème Fraîche

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FISH & CHIPS
Minted Peas, Tartare Sauce

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MERGUEZ
SAUSAGE BAGUETTE
Pepper Piperade, Frites, Confit Garlic
Aioli, Roquette

DESSERTS

VANILLA ICE CREAM
Dark Chocolate Sauce

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CAMEMBERT
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D'ardeche Sauvignon Blanc Grenache

A SELECTION OF OUR FAVOURITE DRINKS

DESSERT COCKTAIL

CRÈME BRÛLÉE MARTINI 10
Vodka, Egg, White Cocoa, White Chocolate, Vanilla

TARTE TATIN MARTINI 10
Vodka, Apple Liqueur, Caramel Syrup, Cream

DESSERT WINE

BORDEAUX 50ml 10
Sauternes Classique Ginestet 2022

APÉRITIF'S

APEROL D'OR 20
Aperol, St Germain, Lime, Triple Sec, Bottega Gold Half Bottle

FRENCH NEGRONI 12
French Gin, Pampelle Liqueur, Vermouth

OLIVETTE 12
French Gin, St Germain, Vermouth, Olive

RIVE GAUCHE 11
French Gin, Mint, Lime, Gomme

ST GERMAIN SPRITZ 16
St Germain, Lemon, Gomme, Thyme, Champagne

WINES

LES TERRASSES 175ml 7
Select from:
R'ardeshe Merlot Syrah 2021
Ardeche Grenache Merlot Rose 2021
D'ardeche Sauvignon Blanc Grenache 2021

BEERS & CIDERS

ROSA BLANCA 5.5

DAMM LEMON 5.25

ANNINGS DEVON JURASSIC COAST 7
Select from:
Pineapple & Grapefruit | Mixed Berries | Elderflower & Cucumber

CRABSHACK

RESTAURANT



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