

Sunday Ploughman's Planks

Burgers

Veggie Burger

Topped with red onion jam, smoked chilli aioli, pickled cucumber, leaves & melted Gruyère cheese, served in a toasted brioche roll with fries

Little Piggy Burger

Handmade steak & bacon burger topped with Gruyère cheese, smoked pancetta and red onion jam, served in a brioche bun with fries

SF (GF)

£14.95

Scallop, Hake & Prawn Burger

Scallops, prawns & hake deep fried in panko breadcrumb patty with sweet chilli sauce, mango salsa & served with fries

SF

Little Crabbie Burger

Homemade steak & bacon burger topped with hand picked white crab meat and rouille dip. Served in a brioche bun with fries SF (F)

£15.95

Dietry

Soya Free **GE** Gluten Free

🔟 Vegan 🕕 Dairy Free 🚺 Veqqie

Available by the foot 1/2/3/4



Cheese £10 |£19.50 |£28.50 |£37

Sticky Toffee Moonshine Homemade toffee cake with a toffee moonshine sauce

Mixed £13.50 |£25.50 |£37.50 |£49.50





Available to customise to suit dietary requirements Veqan (VG) Veqqie 🕡 Dairv Free 📭





Mousse au Chocolat

1920s French patisserie chocolat mousse SF GF V

SF GF V

Crème Brûlée

French custard with a caramelised sugar crust SF GF V

Shack Brownie

Homemade chocolate and coated pecan brownie with clotted cream ice cream SF V

Tarte Tatin

Apple & caramel pastry tart SF V

£3.50

Sova Free (SF) Gluten Free (GF)



Local Breads & Dips

A selection of local breads with hummus, beetroot pesto & shack dip 

# Dolmades

Traditional stuffed vine leaves with rice, dill & lemon 

## Whitebait

Whitebait lightly dusted with flour, paprika & lemon deep fried & served with rouille dip

SF DF

Padron Peppers

Roasted padron peppers - simple & well seasoned

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## £3.95

Bengali Pakora

Indian spiced seasonal veq with a mango chilli & lime salsa

### SF GF VG OF V

Patas Bravas

Shack fries with a homemade bravas dipping sauce SF GF VG OF V

Popcorn Shrimp

Deep fried prawns with a sweet chilli sauce

Tartiflette

French savoyard dish of potatoes, reblochon cheese, onions & bacon SF GF

Torpedo Prawns

3 Panko coated king prawns with a choice of thai sweet chilli sauce or satay sauce

Truffle Fries

Shack fries with rosemary salt and truffle oil SF GF VG OF V

£4.95

Tapas

Monkfish Curry

Goan coconut, tamarind, lime & chilli curry with Brixham monkfish SF GF OF

Teriyaki Beef

Teriyaki marinaded rump steak with spring onions & lime **ME** 

Crevettes

Pan fried with chilli, lemon, garlic, thyme, smoked paprika & white wine SF GF

Tarzuela de Mariscos

Spanish seafood stew with tomato, chorizo, smoked paprika, prawns, mussels & hake. SF GF OF

Bavette Steak

Quickly grilled flank steak cooked pink with salsa verde SF GF OF

£7.95



Half Lobster Tail

Grilled lobster tail in garlic butter SF GF

£14.95



Fresh Calamari

Lightly coated squid rings, well seasoned with garlic aioli

Lobster Mac N Cheese

Homemade Gruyère mac 'n' cheese with Devon lobster tai

Fish & Chips Bites

Sourdough battered Brixham hake & skinny fries

Chorizo Gambero

King prawns cooked in oil with garlic, sweet paprika & chorizo SF GF

Scollipops

2 Seared Brixham scallops in garlic butter with parma ham

SF GF £5.95

Gruèyere Truffle Fries

Truffle fries topped with melted Gruyère

SF GF

£6.95

Albondigas Apeitivo

Scallops, prawns and hake deep fried in panko breadcrumbs with sweet chilli sauce & lime

Bloody Mary Prawn Cocktail

King prawns marinaded in vodka with a spicy tomato vodka sauce

Shack Crab Cakes

Potato & crab cake flavoured with coriander & lime. served with a sweet chilli dip

SF £7.95

