

DINNER MENU

SERVED FROM 6PM

WINE LIST

TO START

- Stack of Picked Local Crab Meat, Prawns & Smoked Salmon with Lemon & Dill Crème Fraiche £6.85
Deep Fried Pop Corn Shrimps with a Chilli Dip £6.85
Smoked Chicken, Pea Shoots & Sugar Snap Peas with Mint Dressing £7.75
Spicy Crab Cakes & Chilli Salsa £7.65
Fresh Grilled Mackerel Fillet with Salt Cucumber, Beetroot & Mustard Dressing £6.95
Goats Cheese Roasted Tomatoes, Olives & Balsamic Onions £6.80
Mussels Steamed with White Wine, Garlic & Cream £7.65
Winking Prawn Cocktail £6.95 add crab £2.00
Ten Whole King Prawns Cooked with Crushed Garlic Butter £7.65
Three Sautee'd Scallops with Bacon & Parmesan £7.95
Smoked Haddock, Bubble 'n Squeak & Poached Egg £7.65
Honey Roast Duck Salad with Spring Onion, Cucumber & Hoisin £7.85
Today's Made Soup £5.25

TO FOLLOW

- Fruits De Mer £24.95
with Half a Lobster add £18.60 (good to share!)
(Whole Cracked Crab, Scallops, King Prawns, Mussels, Shrimps & Dips)
Baked Cod with Sunblushed Tomato, Cheddar & a Basil and Pine Nut Crumb £18.45
Chicken Breast with Garlic, Shallots & Lardons in a Cream, White Wine & Tarragon sauce £17.85
Whole Cold Cracked Crab with Aioli £19.40
Sea Bream Fillets with a Warm Chilli, Spring Onion, Sweet Pepper, Soy & Ginger Salsa £18.95
A Cassoulet of Six Scallops, White Bean, Chorizo & Bacon £19.95
Barramundi Fillet with Cherry Tomatoes, Garlic, Sea Beet, Leek & Tarragon £18.95
Monkfish Wrapped in Smokey Bacon on a Spinach Mash with a White Wine & Creamy Sauce £19.50
Char Grilled Fillet Steak £24.70 or Rib Eye Steak £18.95
with either Black Pepper, Garlic Butter or Devon Blue Cheese Sauce
Whole Grilled Dover Sole with Lemon & Tartare Sauce £23.85
Half a Split Lobster Grilled with Garlic, Parsley & Lemon Butter £23.85
Char Grilled Halloumi Cheese with Courgette, Aubergine, Onion, Tomato & Basil £16.95
Goats Cheese Roasted with Sunblushed Tomato and a Basil & Pine Nut Crumb £15.95
Cajun Spiced Chicken Salad with Mango & Chilli Chutney £16.95
Duck Confit on Crushed Potato with a Redcurrant & Orange Jam £18.85

All Served with Fries & Vegetables or Salad Bowl

PUDDINGS

- Chocolate Chip Cookie Rocky Road Sundae
Knickerbocker Glory
Banoffeebocker Glory
Sticky Toffee Pudding with Toffee Sauce & Devon Clotted Cream
Eton Mess with Raspberry Sauce
Crème Brûlée with Prunes & Armagnac
Chocolate Orange Cup Cheese Cake
Salcombe Dairy Mango & Orange Sorbet
Salcombe Dairy Ice Creams
Plate of Cheddar, Devon Blue & Sharpham Brie with Fig Chutney

Any of our Dishes £6.95

Any Flavour Salcombe Dairy Ice Cream Cone £2.35

Please ask a member of staff regarding food allergies

TO FINISH

- Coffee & Amaretti Biscuits £2.95
Liqueur Coffees £5.95
Selection Port, Cognac & Whisky from £3.10

All of our wines contain between 11% and 15% ABV.
Wines by the glass are also available in a 125ml measure.

WHITE

- | | 175ml | 250ml | Btl |
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| 1. Chenin Blanc, Still Bay, South Africa
This Chenin Blanc has mouth-watering tropical fruits balanced by a racy acidity. | 4.25 | 5.50 | 16.95 |
| 2. The Winking Prawn White, Italy
Pear and apple flavours with a fresh finish. A super aperitif and ideal with fish. | 4.50 | 5.85 | 17.95 |
| 3. Sauvignon Blanc, Las Condes, Chile
Intensely floral with elderflower notes and crisp, citrus fruit on the finish. | 4.75 | 6.25 | 18.95 |
| 4. Pinot Grigio, La Casada, Italy
Fresh and crisp with a cream soda nose and classic melon and peach flavours. | 4.75 | 6.25 | 18.95 |
| 5. Chardonnay, La Doutelle, France
A beautifully crafted white wine with full, abundant tropical fruit flavours. | 4.95 | 6.40 | 19.50 |
| 6. Rioja Blanco, Marques de Atillo, Spain
A fruity lemony nose with crisp apple flavours. A perfect match for seafood. | | | 21.00 |
| 7. Viognier, Les Gres, France
Bursting with fruit aromas and flavours; peach, apricots and a dollop of vanilla. | | | 21.50 |
| 8. Picpoul de Pinet, Le Gastronomie, France
Floral aromas and a wonderfully refreshing palate with elegant citrus hints. | | | 24.00 |
| 9. Fiano, Lunate, Sicily, Italy
Stone fruit characters of peach and apricot are in abundance in this Fiano. The palate is full-bodied with good acidity. | | | 19.95 |
| 10. Sauvignon Blanc, Francesca Bay, New Zealand
Crisp gooseberry, apples and pear on the nose and palate. An ideal partner to seafood. | | | 28.00 |
| 11. Albariño, Veiga Naum, Spain
Pale golden lemon in colour, crisp, elegant, fresh and aromatic. | | | 29.50 |
| 12. Petit Chablis, Domaine du Colombier, Burgundy, France
Classic flavours of minerals, citrus and white flowers with perfect balance. | | | 30.50 |
| 13. The Winking Prawn Rosé, France
Very aromatic with a well-balanced fruity palate of cherries and watermelon. | 4.55 | 5.85 | 17.95 |
| 14. Pinot Grigio Rosé, La Casada, Italy
Wonderfully refreshing with crisp, fresh red fruit flavours. | 5.50 | 6.95 | 19.95 |
| 15. Zinfandel, Borrego Springs, USA
A fresh, lively wine with a refreshing, crisp finish of strawberries and melon. | 5.75 | 7.15 | 21.00 |

ROSÉ

RED

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| 16. Pinotage, Still Bay, South Africa
Soft, smoky flavours with plum and cherry fruit, a great example of Pinotage. | 4.25 | 5.50 | 16.95 |
| 17. The Winking Prawn Red, Italy
Lovely, soft and spicy with herbaceous cherries and violets on the nose. | 4.50 | 5.85 | 17.95 |
| 18. Merlot, Las Condes, Chile
Stone fruits with a herbal quality on the nose and flavours of prune and ripe plum. | 4.75 | 6.25 | 18.95 |
| 19. Rioja, Viña Amate, Spain
An easy-drinking wine with bright, fruity notes of black cherry and plum. | | | 20.50 |
| 20. Malbec, Finca La Niña, Argentina
Ripe red and black fruit flavours perfectly balanced with chocolate and coffee notes. | | | 20.95 |
| 21. Shiraz, Coorong Estate, Australia
Spicy blackberry and plum flavours with a long, smooth finish. | | | 22.00 |
| 22. Pinot Noir, Francesca Bay, New Zealand
Aged in oak casks, this fine wine has a vibrant colour and a complex abundance of strawberry, cherry and dark berry fruit. | | | 26.50 |
| 23. Rioja Reserva, Viña Amate, Spain
Aged 18 months in oak barrels & a further 18 months in bottle, creating a silky, smooth wine with aromas of raisins, vanilla and leather. | | | 29.00 |

FIZZ

- | | 125ml | Btl |
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| 24. Prosecco, Tiamo, Italy
Delicate, lightly floral but not lacking in rich fruit of apple and pear. | (187ml) | 5.00 |
| 25. Winking Prawn Cava Rosado NV, Spain
Appetising aromas of ripe red fruits. Refreshing, full flavoured and dry. | 3.95 | 20.95 |
| 26. Prosecco, Barocco NV, Italy
Perfect for any special occasion. Zippy apple and citrus overtones with a dry finish. | | 21.95 |
| 27. Champagne, Ayala Brut Majeur NV, France
Beautifully balanced with good weight and complexity. | | 35.00 |
| 28. Champagne, Bollinger Special Cuvée NV, France
Rich and intense on the nose and palate with a long, satisfying finish. | | 55.00 |

DESSERT WINE

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| 29. Muscat de St Jean de Minervois, France
Sweet and delicate with aromas of raisins, orange peel, toffee and cinnamon. | 4.95 | 14.50 |
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the

Winking Prawn

Salcombe

DAY TIME MENU ~ 11.30am to 4pm

PLEASE PLACE YOUR ORDER AND COLLECT YOUR DRINKS AT THE BOAT, REMEMBERING YOUR TABLE NUMBER

SALADS & FISHY DISHES

All our salads & fishy dishes come with mixed dressed leaves, salad vegetables, french bread & mayonnaise

- Whole Cracked Crab with Garlic Mayonnaise £16.90
- Smoked Chicken, Pea Shoots, Sugar Snap Peas & Mint Dressing £10.25
- ½ Dozen Char Grilled Scallops with Bacon & Parmesan £14.95
- Bucket or ½ Bucket of Shell on Prawns to Pick & Dip £9.75 ~ £6.35
- 6oz Char Grilled Steak with Black Pepper or Blue Cheese Sauce £9.55
- Warm Goats Cheese & Mediterranean Vegetables £9.30
- Cajun Spiced Chicken with Mango Chilli Salsa £8.95
- Grilled Mackerel Fillets, Beetroot & Salted Cucumber £8.45
- Hand Picked Local Crab Meat & Peeled Prawns with Marie Rose £11.95
- Fruits De Mer £23.70 with Half a Lobster add £19.95 (good to share!)
(Whole Crab, Scallops, King Prawns, Mussels, Shrimps & Dips)
- Chilled Split Half Lobster with a Cocktail Dressing £19.95

BAGUETTES, WRAPS & SANDWICHES

Choose white or brown or wrap

All served with dressed leaves & mayonnaise

- Cajun Spiced Chicken with Mango Chilli Salsa £7.25
- Sharpham Brie, Bacon & Fig Chutney £7.45
- "BLT" Char Grilled Smokey Bacon, Lettuce, Tomato & Mayonnaise £5.95
- Hand Picked Local Crab Meat £7.95
- "PO BOY" Deep Fried Pop Corn Shrimps with Sweet Chilli Sauce £7.95
- 6oz Steak with Blue Cheese or Pepper Sauce £8.95
- Peeled Prawns in Marie Rose £7.45
- Smoked Chicken with Pea Shoots & Mint Dressing £6.95
- Gammon Ham, Grated Cheddar & Branston Pickle £5.25
- Char Grilled Chicken & Smokey Bacon £6.95
- Goats Cheese, Olives, Dried Cranberry & Seeds with Balsamic Syrup £6.45
- Honey Roast Duck with Spring Onion, Cucumber & Hoisin £7.95
- Egg & Salad Cream £4.95
- Tuna Mayo £4.85
- Today's Made Soup, French Bread & Cheesy Croutons £5.25
- Winking Prawn Fries £3.25

Just with Bread & Garnish

- Cone of "PO BOY" Deep Fried Pop Corn Shrimps with Sweet Chilli Dip £7.95
- Traditional Prawn Cocktail in a Glass £6.95
- One Dozen King Prawns Cooked In Garlic Butter £14.95
- Kalamata Olives £4.70

DEVON CREAM TEA

- Pot of Tea, 2 Scones, Strawberry Jam & Clotted Cream £6.95

BEERS & CIDERS ~ WINE FROM THE LIST ~ FIZZY DRINKS ~ WATER ~ HERON JUICES ~ J20's
TEAS & INFUSIONS ~ ORIGIN COFFEE & HOT CHOCOLATE
SALCOMBE DAIRY ICE CREAMS ~ COOKIES ~ CAKES

(please ask a member of staff regarding food allergies)

If you loved it here then
try the others in The
Winking Prawn Group

