

Starters

Soup of the day served with fresh home-baked bread £5.95

Beer battered calamari rings with sweet chilli sauce £7.25

Crusoes own home-made Marie Rose prawn cocktail served on a bed of coz lettuce and crusty artisan bread £7.25

Sides

Marinated Greek olives served with crusty artisan bread £4.95 (GF, V, VF)

Mixed leaf salad (GF, V, VF) £3.95

Hand cut chips (GF, V, VF) £3.95

Sweet potato fries (GF, V, VF) £3.95

Crushed new potatoes in garlic or herb butter £3.95

Fresh buttered seasonal vegetables (GF, V, VF) £3.95

Garlic bread £3.95 (With cheese £4.50)

Greek salad with Feta cheese £4.95

English salad with radishes, spring onion and baby tomatoes £3.95

Flat field mushroom and Roast cherry vine tomatoes £2.95

Symbols explained;

GF - Gluten free

V - Vegetarian

VF – Vegan

Crusoes

Bistro Café / Restaurant

Mains

Roasted vegetable lasagne served with mixed leaf salad & crusty bread £9.95
(GF, V & VF options available)

Moules Marinière, simmered in White wine, garlic, parsley and cream served with artisan bread £15.95

Brixham Fish tasting platter, a selection of 5 local fish served simply grilled with butter and served with vegetables or salad and a choice of potatoes or crusty bread £16.95

Thai green Vegetable curry, served with Jasmine rice and prawn crackers £10.95 (GF, V & VF options available)

Home-made 8oz Crusoes Steak Burger, served in a Brioche bun with hand cut chips, side salad and home-made coleslaw £11.95

Add any of the following for £1.50 per item,

Bacon, mature cheddar, Stilton, flat field mushroom, Home-made onion rings

Crusoes Amazing Shellfish platters, for 2 to share.

(available with 24 hours' notice) £79.95 (single £48)

(Whole lobster, Whole crab, Mussels, Scallops, King prawns,

Whole Crevettes, Langoustines, salad and crusty bread)

PLEASE TAKE A LOOK AT OUR SPECIALS BOARD FOR MORE OPTIONS.

NEW Crusoes Harbour Hot Rocks.

All served with your side salad, potatoes of your choice and garlic & herb butter and served on a **Crusoes Harbour Hot Rock for YOU to cook to your liking!**

10oz Rump £18.95, 10oz Sirloin £19.95, 8oz Fillet £22.95, Chateaubriand (for 2) £44.95

(add King Prawns for a surf and turf for only £3.95)

* Lamb Cutlets £18.95 * 3 skewers of King Prawns £15.95 *

* Marinated butterfly chicken fillet (ask for today's marinade) £14.95 * Halloumi £10.95 * Seabass or Salmon en cooked on the Rocks £13.95

upgrade to Peppercorn sauce, Stilton and Port sauce or Mushroom sauce for £2

Desserts

All home-made on site and £5.95

Grilled figs with honey served with elderflower sorbet

(GF, V, VF)

Trio of ice cream with chocolate wafers (Vanilla, Chocolate, Strawberry, Toffee, Honeycomb, Elderflower/Raspberry or Lemon sorbet)

West country cheese board with biscuits & chutney (£7.25)

Selection of home-made fresh fruit tarts, cakes and pastries available alongside our dessert specials, please ask for today's options.

About our products.

Here at Crusoes we are passionate about local produce whenever possible. That is why we buy our fish daily from Brixham fish market.

Our meat comes from reliable, organic sources in Cornwall and South Devon and we buy direct from local butchers who always deliver the highest quality of meat for the time of year.

Our fruit, salad & vegetables may not always be grown in Britain due to the seasonality of this kind of produce, but we always look for the nearest and best quality.

& if we say its home-made, it's because it is, we have chefs working throughout the day & night to ensure that you get the best we can offer & if you'd like to change something just let us know and we'll see what we can do!