



2016-2017 More Changes at Hanbury's.

Hanbury's famous fish and chips has been a fixture in Babbacombe for more than 36 years and is now one of the best known businesses on the English Riviera.

We now fry our famous fish and chips in Sunflower oil high in monounsaturates and low in saturated fat, an oil with health benefits, a real breakthrough.

Unfortunately we are still unable to fry gluten free fish and chips. To do this we need separate frying pans and we do not have enough space. However, we have added more gluten free and vegetarian options to the menu this year and will try and add more options in the future.

We now have our own gin fridge with a fantastic selection of interesting gins and fevertree tonics. Also we are now serving subject to availability, our own Hanbury's Crafted Beer which is made on the premises in our own micro brewery.

Our restaurant has also had its lighting upgraded with modern LED lighting and for your comfort, all our Lloyd Loom chairs have been fitted with new, attractive, tailor made cushions.

We sincerely hope that our regulars like the changes and that our new customers will be impressed and want to return again and again.

Bon appétit,
David Hanbury
hanburys@sky.com



Appetisers

Marinated Mediterranean Pitted Olives Small £1.65 Regular £2.95



Starters

Prawn Cocktail  (Gluten Free) **£5.65**
dressed with a Seafood sauce and Cayenne pepper and served with bread and butter.

Calamari **£5.65**
dusted in Flour, Fried and served with a small salad and a choice of dip.

V Feta Cheese and Olive Mediteranean Salad (Gluten Free) **£5.65**

Battered King Prawns (6) served with a small salad and a choice of dip. **£6.85**

Smoked Salmon (Gluten Free) **£6.85**
served with Horseradish and a small salad.

Selection of Dips: Sweet Chilli, Mayo, Garlic Mayo, Tomato. (BBQ, 1000 Island NOT Gluten Free)



The Marine Conservation Society is a UK charity dedicated to the protection of our seas, shores and wildlife. We have been a member of this great charity for the past four years and take advice from their fishery officers and website concerning sustainability and conservation issues. If you would like to know more or join the MCS visit their website at www.mcsuk.org





Hanbury's cod and haddock is now certified by the Marine Stewardship Council Chain of Custody standard for seafood traceability which means that our cod or haddock can be traced back to a fishery that meets the MSC environmental standard for sustainable fishing.



IMPORTANT NOTICE
All our food is freshly prepared for you. If you have a theatre/event/appointment please let us know and we will give you an estimated waiting time. Thank you.

Hanbury's Famous Fish and Chips

It's what we built our reputation on. Generous cuts of succulent fish coated in our delicious batter cooked at very high temperatures in Sunflower oil sealing in the flavours. All fish is served with a wedge of lemon, freshly cut chips or Jacket Potato or Crunchy Salad.

	Medium	Large
 Cod	£10.85	£12.85
 Jumbo Cod		£16.95
 Cod Royale Topped with Smoked Salmon	£12.95	
 Haddock (Line Caught)	£11.35	£13.35
Cornish Hake	£12.35	
Lemon Sole	£13.95	
Huss	£11.40	£12.95
Trio of Fish	£13.40	

Cod, Haddock and a fish of the day cooked in Hanbury's light batter.



Calamari lightly dusted in flour including a dip of your choice **£10.85**
Dips: Garlic Mayonnaise, Hellmann's Mayonnaise, Thai Sweet Chilli BBQ, 1000 Island (NOT Gluten Free)

Breaded Seafood

Hanbury's Homemade Cod Royale Fish Cakes (Cod and Smoked Salmon) **(2)** **£9.45**
Why not add on our delicious Homemade Mushy Peas or Petits Pois or Curry Sauce - only £1.35 extra

Oven Roasted

Cod or Haddock Fillet cooked with Lemon and Parsley (Gluten Free with salad or jacket) . . **14.75**
and served with a Crunchy Salad or Jacket Potato or Chips with Petits Pois or Mushy Peas



Please ask about our Daily Specials

Although we fry in Sunflower oil there may be small traces of animal fat in our oil.

SUSTAINABILITY IS THE KEY TO SECURE THE FUTURE OF SEAFOOD

Hanbury's fish is purchased from suppliers who adopt ethical practices and source sustainable fish.

If you would like to know more about sustainable fishing then visit, www.goodfishguide.org.uk

DO YOUR BIT TOWARDS SUSTAINABILITY - TRY SOMETHING DIFFERENT TODAY

Desserts

Sweet Things

Raspberry Pavlova (<i>Gluten free</i>)	£5.65
Salted Caramel Ice Cream Cheesecake	£5.65
Apple and Gooseberry Crumble	£5.95
<i>served with Double Cream or Custard or Ice Cream or Clotted Cream</i>	
Bramley Apple Pie	£5.95
<i>served with Double Cream or Custard or Ice Cream or Clotted Cream</i>	
Triple Chocolate Brownie	£5.65
<i>served with a scoop of Ice Cream of your choice</i>	
Fresh Strawberries <i>Served with Double Cream or Ice Cream or Clotted Cream</i>	£5.65
<i>with a Mini Prosecco (200ml)</i>	£9.65



Salcombe Dairy - Devonshire ice cream



'Salcombe Dairy's philosophy of almost 30 years still applies: create a sumptuous recipe and use only the finest natural ingredients to make the highest quality dairy ice creams, premium sorbets and luxury crushes. Quality without compromise...

The milk has always come straight from the farm first thing each morning, the double cream has always come from the creamery in mid Devon. The sugar and butter come from farther afield because we can't get them in Devon, but it is the best we can find. As for the flavour ingredients – we always secure the very best quality – using nothing artificial or unnatural – and if the best available is in Devon, that's where it comes from.'

Devonshire Cream - Simply Creamy, pure Devon indulgence. Nothing added, nothing needed.

Chocolate Chocolate Flake - Belgian Chocolate ice cream with Belgian Chocolate Flake.

Honeycomb - A texture sensation. Super smooth Vanilla ice cream with crunchy, chewy honeycomb.

Raspberry Ripple - We're going retro baby! Luxuriously creamy ice cream combined with raspberries. Every mouthful is a tangy creamy delight!

Coconut - The taste of a tropical paradise! Subtle creamy coconut ice cream. If you listen carefully you can hear Calypso music with every lick!

Chocolate Orange - Rich Belgium chocolate infused with orange.

Stem Ginger - Crystallised ginger mixed into our rich ice cream giving a sophisticated taste.

Peppermint Chocolate Flake - Our delicious Devon Ice Cream gets a pick-me-up with some clear Peppermint oil and Belgian Chocolate Flake.

Rum & Raisin - Californian raisins steeped in Captain Morgan's Rum.

Kenyan Coffee - Finest Arabica Coffee roasted and ground in Devon, percolated to produce a complex and sophisticated ice cream.

Raspberry Sorbet - Glossy and very pink with an exquisite taste of raspberries.

1 Scoop £2.65 2 Scoops £4.45 3 Scoops £5.95

PLEASE ASK ABOUT OUR DELICIOUS SORBETS

Important Notice for Nut Allergy Sufferers: Our food is prepared in a kitchen where nut ingredients are used.

Wine



List

White Wine

	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
1 Pinot Grigio, Vina Lupino, Italy 2016 <i>A typical Pinot Grigio with delicate flavours of honeysuckle and apple, a cleansing palate and a touch of bitter lemon zing on the finish.</i>	£3.10	£4.30	£6.15	£17.95
2 Sauvignon Blanc, Maota Bay, New Zealand, 2016 <i>This classic Sauvignon Blanc has intense aromas of ripe tropical fruit and hints of gooseberries, followed through with clean finish and vibrant acidity</i>	£3.80	£5.30	£7.60	£22.25
3 Sauvignon, Touraine, French 2014 <i>Pale lemon coloured, the nose is full of grassy fruit, with nettles and gooseberry, but also with hints of passion fruit and guava. The palate is medium bodied with abundant fruit and a crisp, dry finish</i>				£23.75
4 Tosti Prosecco, Italy <i>Gently sparkling, with a delicate bouquet of apple, pear and citrus. The crisp, off-dry palate boasts fresh, fruity flavours complemented by a balancing swirl of mineral.</i>				£20.50
5 Mini Tosti Prosecco, Italy <i>Gently sparkling, with a delicate bouquet of apple, pear and citrus. The crisp, off-dry palate boasts fresh, fruity flavours complemented by a balancing swirl of mineral.</i>			200ml bottle	£6.25
6 Domaine de la Motte Chablis 1er Cru Beauroy, French 2011 <i>Pale gold appearance with a rich inviting scent of melon, apple, some citrus and toasty oak. On the palate, crisply refreshing with a minerally character and an intensity of flavour commensurate with a 1er Cru Chablis. There is a lovely acidic balance which makes this Chablis a marvellous partner to seafood and shellfish or Indian, Thai and Chinese cuisine (avoiding chilli).</i>				£29.50
7 Champagne Gremillet <i>This Champagne is excellent value for money. J.M. Gremillet regularly achieve Silver and Gold Medals in the main wine competitions.</i>				£38.50

Rosé Wine

	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
8 Casal Mendes Rosé, Portugal <i>A pale salmon pink, refreshing and fruity rosé, bursting with strawberries, raspberries, pears and pineapples with a light spritz.</i>	£2.85	£4.00	£5.70	£16.60

Red Wine

	<u>125ml</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
9 Elmuro Tempanillo Garnacha, Spain 2016 <i>This wine is a soft, easy going red with bags of dark berry fruits and just a twist of black pepper.</i>	£2.85	£4.00	£5.70	£16.60
10 Pinot Noir, Calusari, Romania <i>A lovely Pinot Noir, light with a soft welcoming nose of Autumn fruits. Soft smooth and spicy flavours throughout with generous soft fruit flavours and a pleasing aftertaste.</i>				£19.00

Spritzers are available for an extra 40p, please ask.

Please note: Vintages may vary without notice.

All prices include VAT @ 20%