

ACCOMMODATION

Six newly refurbished rooms comprising luxurious handmade King size Vispring beds, Goosefeather pillows, duvets and crisp all Cotton linens. Bathrooms, tea & coffee making facilities, iron and ironing board, safe and hairdryer and a good wholesome full English breakfast.

Great for couples, solo adventurers and furry friends (dogs).

Non reserved parking permit for local car park included.

Ask at the bar for more details.

Price from £80.00 per night

WELCOME TO THE FORT

Welcome to “The Fort” a Grade 2 listed 18th Century public house built on reclaimed land, you can see the old sea wall behind the steps leading to Buckley Street as you turn right leaving the pub, and sometimes the sea advancing up the street on a high tide with a storm behind it.

The Inn, originally The Union Inn (renamed 1952) has been knocked through and had its layout changed many times since building with our “Ships Bar” being the old stables, now housing a table football machine and pool table. You can still see the old hand rails on the steps made by The Salcombe Shipsmith of the same iron and design as used on the Jackstays for the old sailing ships built here during the same period. We have found musket balls in the lime render and mortar made using the shell filled sand from the local beaches.

OUR FOOD

Our talented, hard working kitchen - Kris, Adam, Ondrej, Martin, Ryan, Tim, Joe and Kris 2 use top quality sustainable local produce where available, making our own dishes on the premises.

Beef and Lamb from Dartmoor Farmers Cooperative, all at least 21 day matured grass fed native cattle and sheep with very high animal welfare standards cut by Master Butchers. This meat is multi award winning and some of the best we have tasted.

The Salcombe Meat Company (Alex Brazier).

Fresh fish daily, responsibly caught high quality fish and shellfish from day boats whenever the weather permits. Mussels from the River Exe.

Crab and Lobster from Andy Harris, just on Customs Quay as you turn left out of the pub where the steamers used to drop off passengers from Kingsbridge.

Sausages and black pudding from Paul, Matt and the team at Colemans Butchers here in Salcombe.

Fruit and Vegetables from Paul and John at Wilton Farm Produce across the water at South Pool, growing their own vegetables and buying what they do not from neighbouring farms.

All Jane Brannans excess vegetables.

Cheese is Westcountry, Devon Blue, multi award winning from Ticklemore Cheeses of Totnes, Organic Cornish Brie from Cornish Country Larder in Newquay and Barbers Extra Mature Cheddar from Shepton Mallet Somerset.

We also sell Black Cow Vodka from Barbers.

Bread, Pastries, Strawberry Jam and Marmalade come from The Salcombe Bakehouse.

Comb and runny honey from Birdys Devon Honey. Dressing oil from Bell & Loxton South Devon. Blueberries from Dartmoor in season.

Coffee, Organic and Fairtrade from Owens of Modbury, another multi award winning product.

Yoghurt from Langage Farm Devon. Ice Cream and Sorbet from Salcombe Dairy.

Wines and Luscombe’s Devon Tonic Water from Ian and April Marks at Regency Wines of Exeter.

We hope you enjoy your stay. Best regards David, Jenny and the team.



THE FORTESCUE INN Menu



THE FORTESCUE INN

Union St | Salcombe | Devon | TQ8 8BZ
01548 842868 | www.thefortsalcombe.com



Food | Drinks | Pizza | Accommodation

STARTERS

Food served all day 12.00 - 9.30pm

Soup of the Day	£5.20
Thai Style Salcombe Crab Cakes with Sweet Chilli Dip & Salad	£6.95
Seafood Chowder	£7.20
Whitebait with Lime and Chilli Mayonnaise	£5.60
Salcombe Crab Salad and Bread with Lemon Mayonnaise	£8.95
Breaded Brie, Redcurrant Jelly and Salad	£6.20



LUNCH

12.00 - 5.00pm Please place your order at the bars

Salcombe Dressed Crab, Salad, Lemon Mayonnaise served with Crusty Bread	£17.95
Ham and Cheese Ploughmans	£10.95
Ham, Egg, Chips & Peas	£9.95
Lightly Spiced Tomato and Aubergine Linguine with Greek Yoghurt and Salad	£10.45
Wild Mushroom and Devon Blue Cheese Risotto	£12.50
Seafood Chowder and Crusty Bread (Mussels, Prawns and Clams)	£16.25
Locally Caught, Fresh Fish and Chips, Beer Battered, Breadcrumbed or Grilled, Chips and Mushy or Garden Peas	£13.95
Scampi, Chips and Peas	£12.95

All our Beef comes from Dartmoor Farmers, Gold and Platinum Award Winning 21 Day Matured

Dartmoor 9oz Sirloin Steak, Salad and Chips, Grilled Tomato & Field Mushroom	£18.95
Chicken Burger, Rustic Bap with Salad and Chips	£10.95
7oz Dartmoor Beef Burger with Bacon, Cheese, Salad & Chips in a Rustic Bap	£12.95
Colemans Pork Sausages, Mash, Peas & Gravy	£10.95
Crunchy Asian style King Prawn Salad with Rice Noodles	£15.95
Cous Cous and Herb Salad with roasted Nuts, Pomegranite and a Basil dressing	£10.95
Fish Tacos Two soft Tacos with grilled Monkfish and Hake Marinated Coleslaw and a Chipotle Cream Sauce	£16.95
Chicken, Pearl Cous Cous, Herb and Feta Salad with Wholegrain Mustard Dressing	£13.95
Gluten Free Bread available on request	plus 50p



SANDWICHES & BAGUETTES

12.00 - 5.00pm Please place your order at the bars
All served with salad garnish and a handful of chips (Baguettes plus £1)

Salcombe Crab	£10.95
150 gram Hand Picked White and Brown Crab	£14.95
150 gram White Crab Meat	£6.95
Colemans Sausage and Egg	£7.95
Smoked Salmon and Cream Cheese	£6.95
Devon Ham and Strong English Mustard	£8.50
Freshly Beer Battered Fish Finger Sandwich with Cucumber and Tartare Sauce	£6.95
Barbers Extra Mature Cheddar Cheese and Pickle	£8.50
Prawn and Marie Rose	

MAINS

5.00pm - 9.30pm (Pizzas served until late)

Please note pizza and items from our main menu will arrive at differing times.

Seafood Chowder and Crusty Bread (Mussels, Prawns and Clams)	£16.25
Fish Pie, White Fish, Smoked Haddock, Salmon & Prawns, Mashed Potato & Vegetables	£15.95
Salcombe Dressed Crab, Salad, Lemon Mayonnaise and Bread	£17.95
Locally Caught, Fresh Fish and Chips, Beer Battered, Breadcrumbed or Grilled, Chips and Mushy or Garden Peas	£13.95
Scampi, Chips and Peas	£12.95

All our Beef comes from Dartmoor Farmers, Gold and Platinum Award Winning 21 Day Matured and The Salcombe Meat Company

9oz Rib Eye Steak, Grilled Tomato, Mushroom, Chips and Salad	£19.95
9oz Sirloin Steak, Grilled Tomato, Mushroom, Chips and Salad	£18.95
10oz Rump Steak, Grilled Tomato, Mushroom, Chips and Salad	£17.95
Chicken Burger in a Rustic Bap with Salad, Coleslaw and Chips	£10.95
Beef Burger, Chorizo, Goats Cheese and Chilli Sauce, Chips, Salad and Coleslaw	£13.95
Thai Red Monkfish & King Prawn Curry with Rice	£18.50
Lightly Spiced Tomato and Aubergine Linguine with Greek Yoghurt and Salad	£10.45
Wild Mushroom and Devon Blue Cheese Risotto, Rocket and Basil oil	£12.50
Beef and Ale Shortcrust Pie, Vegetables and a choice of Potato	£12.95
Beef, Ale and Devon Blue Cheese Pie, Vegetables and a choice of Potato	£14.50
Colemans Pork Sausages, Mash, Peas & Gravy	£10.95
Thai Vegetable Curry	£11.95
Crunchy Asian style King Prawn Salad with Rice Noodles	£15.95
Cous Cous and Herb Salad with roasted Nuts, Pomegranite and a Basil dressing	£10.95
Fish Tacos Two soft Tacos with grilled Monkfish and Hake Marinated Coleslaw and a Chipotle Cream Sauce	£16.95
Chicken, Pearl Cous Cous, Herb and Feta Salad with Wholegrain Mustard Dressing	£13.95
Gluten Free Bread available on request	plus 50p



DESSERTS

Selection of Salcombe Dairy Ice Creams	1 Scoop - £2.95 2 Scoops - £3.95 3 Scoops - £4.95
Strawberry, Vanilla, Chocolate, Rum & Raisin, Stem Ginger, Honeycomb, Salted Caramel	
Sorbets	
Mango, Passionfruit, Blackcurrant, Lemon	£4.95
Affogato, Vanilla or Honeycomb ice cream with a double shot of Owens Coffee Espresso	£4.95
Sticky Toffee Pudding with Ice Cream and Caramel Sauce	£5.50
Hot Chocolate Pudding with Vanilla Ice cream and Chocolate Sauce	£5.50
Tart Lemon Pot with Griottine Cherries	£5.50
Three West Country Cheese and Biscuits	£7.50
Dessert Wine	
Deen De Bortoli VAT 5 Boytrytis Semillon 125ml Australia 11.0%	£5.10



Mayonnaise contains

Dressings and Tartare Sauce contain

SIDES

Chips	£3.50
Onion Rings	£3.50
Cheesy Chips	£4.00
Green Peppercorn Sauce	£1.60
Garlic Bread	£2.95
Blue Cheese Sauce	£1.60
Cheesy Garlic Bread	£3.50



PIZZA

from 4:00 pm until late

Our Pizzas are handmade here fresh daily by Marco and Adrian using top quality flour and fresh yeast, hand stretched to a thin 12" base, topped with high quality ingredients and cooked in a traditional stone oven.

Pizzas will arrive at differing times from the main menu.

Breakfast
Served from 8:00 - 10:00 am

