

Ocean Reach Restaurant

Here is a brand new restaurant that can be seen against the sky-line to the south of Thurlestone. Ocean Reach is on Bolberry Down and is part of the recent development of sea-view homes where Port Light Hotel was previously situated. It is delightfully fresh with clean lines. In modern, simple construction materials, its crisp, unfussy style is used in the garden and in the toilets, as well as in the restaurant.

Bronzed overhead lamps and the red flare of flames in the fireplace brighten the decor's neutral shades of grey, black and white. One good framed picture of a school of fish in blue brings more of the ocean mood into the room. The windows' wide view of the ocean and the south west coastal path is the Ocean Reach's outlook. Seating on the veranda is behind wind-breaks and blankets are provided if needed. Wicker chairs and wooden tables, arranged on tasteful multicoloured slabs, continue the seaside ambience of the surrounding Bolberry Down. It will please many to know that dogs are welcome here.

We found the menu interesting with steaks, fish, vegetarian, poultry and duck meals to choose from. Fabulous fish dishes included smoked haddock and salmon fishcakes with parsley sauce. There is hake and chips with peas and tartar sauce; River Ex mussels with white wine, garlic and thyme; and there's a spicy crab pasta with chilli, lemon and herbs. All of these fish dishes are priced between £13 and £15.

If meat is in your preferred choice, there's a superbly tender duck confit; a Ribeye steak with blue cheese sauce; and pork belly with a Massaman curry Thai sauce. These are priced between £13 and £15 with the exception of the steak at £19.

From the range of starters, we tried the Chicken parfait which was very good at £6.25 and, for £5.00 the soup of the day was a deliciously flavoured courgette and mint soup. Both starters were served with toast, but not just any toast, it could be said that it's the best toast ever, from a loaf of granary bread. It arrived at the table, crisp and light; just perfect with both the pate and the soup.

The menu undergoes changes so be prepared for other tasty dinners. You can enjoy good wine by the glass or bottle. And for a £7 desert, sweetness comes in the form of Red Berry Bakewell tart; Chocolate Orange cream, or Rose & Raspberry mascarpone cheesecake.

Oceans Retreat Restaurant's winter opening times are Thursdays, Fridays, Saturdays and Sundays from 10.00am. Call Hannah to make a reservation on 01548 562467 or email info@oceansrestaurant.co.uk Book a lunch or dinner table for two, or for bigger groups with no sense of crowding. Or drop by for a tea or coffee stop with cake from their selection. For a tasty light lunch there is a range of sarnies: Roast beef with horse radish; fresh picked Salcombe crab; thick cut bacon – made with white bread or the wonderful Granary.