

Appetisers

- BREAD AND OLIVES sourdough, salted butter and marinated Kalamata olives 4.50
 SAGANAKI HALLOUMI honey, oregano and sesame seeds 4.50
 PADRON PEPPERS extra virgin olive oil and sea salt 4.50

Starters

- TOMATO SOUP black olive tapenade 5.95
 GRILLED MOUNT'S BAY SARDINES with a tomato, garlic and thyme dressing 6.95
 WARM SALAD OF WOOD PIGEON with potatoes, watercress, and shallots 8.95
 SMOKED MACKEREL PÂTÉ with melba toast, beetroot, and mixed leaves 7.95
 PASTA ALLA PESTO TRAPANESE almond, basil and pecorino 7.95
 FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 9.95
 CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 9.95 | Main 18.95
 MOULES MARINIÈRE a classic French style mussel with onion, butter, white wine, and parsley 9.95 | Main with chips 18.95
 GRILLED SCALLOPS IN THE HALF SHELL with a hazelnut and coriander butter 15.95

Lunchtime Specials

- CRAB SANDWICH handpicked crab meat with mayonnaise and rocket in a white bloomer 9.95
 MOULES FRITES Westcountry mussels and thin cut chips 13.95
 FISH AND CHIPS a slightly smaller lunch time version of our famous fish and chips 12.95

Set Menu

- GRILLED MACKEREL SALAD
 sun-dried tomatoes, fennel seeds and a sherry
 vinegar dressing
- COARSE PORK & HERB TERRINE
 with toasted sourdough and beetroot chutney
- SALAD OF POACHED EGG
 frisée, croutons and a Dijon mustard dressing
-
- HAKE ALLA CARLINA
 a Venetian recipe of a hake fillet with a sauce of
 tomatoes and capers
- PONDICHERRY COD CURRY
 a fragrant cod curry from southern India served
 with basmati rice
- PASTA ALLA PESTO TRAPANESE
 almond, basil and pecorino
- STEAMED SEA BASS FILLETS
 with spinach and beurre blanc
- £4.95 supplement
-
- PASSION FRUIT PAVLOVA
 Chantilly cream
- STICKY TOFFEE PUDDING
 Vanilla ice cream
- SELECTION OF ICE CREAMS
 AND SORBETS

2 COURSES 20.95 | 3 COURSES 25.95

Our set menu is available every day for lunch and dinner apart from Saturday evenings from 5pm.

Mains

- MACKEREL RECHEADO lightly spiced mackerel fillets served with a kachumber salad and raita 10.95
 SMOKED HADDOCK FISH CAKES soft boiled egg and a mustard sauce 14.95
 FISH AND CHIPS battered prime cod from sustainable stocks served with chips, mushy peas, and tartare sauce 17.95
 GRILLED HAKE with spring onion mashed potato and soy butter sauce 19.95
 CHICKEN PAILLARD chargrilled chicken breast served with watercress and a red wine and shallot dressing 16.95
 INDONESIAN SEAFOOD CURRY with sea bass, cod and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli 26.95
 WHOLE DOVER SOLE meunière with noisette butter, dusted with flour and fried in an oval pan 39.95
 CRISP CHINESE PORK BELLY jasmine rice and bok choy 17.95
 10oz RIBEYE STEAK "seasoned with my own pepper mix" from our Launceston butcher Philip Warren, with thin cut chips, lettuce, shallots, and cabernet sauvignon vinegar 29.95 | ADD BÉARNAISE SAUCE 3.00
 FENNEL RAVIOLI porcini mushrooms, sun-dried tomatoes, and hazelnuts 15.95

Classics

- CORNISH LOBSTER grilled with fines herbes and served with thin cut chips 44.95
 ROAST TRONÇON OF WILD TURBOT WITH HOLLANDAISE SAUCE turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate 42.50

Sides

- BUTTERED NEW POTATOES 2.95
 THIN CUT CHIPS 3.50
 GREEN BEAN AND COCONUT SALAD 4.00
- GARDEN SALAD with fines herbes 3.50
 BUTTERED GREEN BEANS 4.00
 TOMATO, SHALLOT AND BASIL SALAD 3.50
- HISPI CABBAGE 3.50



Sample menu

BOOK

Desserts

PASSION FRUIT PAVLOVA with Chantilly cream 6.95

PINEAPPLE TARTE TATIN with Cornish clotted cream 7.95

CHOCOLATE PAVÉ peanut crumb and salted caramel ice cream 7.95

STICKY TOFFEE PUDDING with Cornish clotted cream 7.50

SELECTION OF ICE CREAMS AND SORBETS vanilla, chocolate, strawberry, mango, raspberry and blood orange 6.95

A SELECTION OF CHEESES 3 for 9.95 or 5 for 13.95

Dessert Wine

CAMPBELLS RUTHERGLEN MUSCAT, AUSTRALIA
100ml 8.00 / Bottle 30.00

DOMAINE DE GRANGE NEUVE, 2011 MONBAZILLAC
100ml 6.95 / Bottle 31.00

PETIT VÉDRINES, CHÂTEAU DOISY VÉDRINES,
SAUTERNES 2013, BORDEAUX Bottle 40.00

Port & Digestifs

QUINTA DE LA ROSA 2010 LBV PORT (2012) 5.50

QUINTA DE LA ROSA TAWNY PORT (10 Year old) 6.00

QUINTA DE LA ROSA VINTAGE PORT (2007) 11.50

AKASH-TAI SHIRAUME UMESHU SWEET SAKE 5.25

After Dinner Cocktail

ESPRESSO MARTINI
Black Cow vodka, espresso coffee liqueur,
double espresso and vanilla syrup. 9.95

Liqueurs (25ml)

BAILEYS (50ml) 5.00 / DRAMBUIE 3.65 / GRAND MARNIER 3.65

COINTREAU 3.95 / AMARETTO SALIZA 3.95 / LIMONCELLO 4.25

Coffee

Origin coffee. Blend of 50% Brazilian and 50% Colombian. Tasting notes of chocolate cookie, berry syrup and pecan nuts.

CAPPUCCINO / ESPRESSO / CAFÉ LATTE / CAFÉ MOCHA / AMERICANO

Coffees start from 2.10

Breakfast Menu

Sample menu

TOASTED BREADS AND PRESERVES

toasted white and wholemeal bread from Baker Tom with
marmalade and strawberry jam 4.50

SMOKED KIPPERS

poached or grilled 9.95

SMOKED SALMON AND SCRAMBLED EGGS

12.95

HUEVOS RANCHEROS

Mexican style eggs served on corn tortillas with tomato,
chilli sauce and re-fried beans 6.95

POACHED, FRIED OR SCRAMBLED EGGS

served on toasted sourdough 4.50

SMOKED HADDOCK OMELETTE

with Parmesan cheese 6.95

ENGLISH BREAKFAST

Streaky bacon, sausage, tomato, mushrooms, black pudding, toasted sourdough and
your choice of Clarence Court egg fried, poached or scrambled 9.95

Hot Drinks

COFFEE

Espresso | Americano | Macchiato |
Cappuccino | Café Latte | Flat white
From 3.15 / Filter 2

TEA

English breakfast | Earl Grey | Green tea
| Chamomile | Fresh mint | Lemongrass
and ginger From 3.15

Juices

ORANGE 3.15

APPLE 3.15

TOMATO 3

PINEAPPLE 2.65

CRANBERRY 2.65