



Sample menu

BOOK

APPETISERS & SHARING PLATES

I love starting lunch or dinner with a few plates for everyone to share.

BREAD & OLIVES Coombeshead Farm sourdough, salt cod brandade and marinated kalamata olives. 4.50

We tend to bake our bread a bit dark because that's where the flavour is. It's a fine line between caramelised and burnt - Ben Glazer Head Baker

PADRON PEPPERS A LA PLANCHA with sea salt extra virgin olive oil 5.00

TEMPURA COURGETTE FLOWERS with a sweet chilli dipping sauce 5.00

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black sesame seeds. 4.50

STARTERS

FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 12.95

CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley. 13.95

CRISP SMOKED MACKEREL SALAD with sliced shallots, carrot, apple, basil, peanuts and bird's eye chillies. 12.95

MUSSELS west country mussels with chilli, garlic, tomato and parsley. 13.95

GRILLED SCALLOPS IN THE HALF SHELL with a hazelnut and coriander butter. 16.95

SASHIMI OF SCALLOP, SEA BASS, LOCH DUART SALMON AND YELLOWFIN TUNA with wasabi, Japanese horseradish, pickled ginger and soy dipping sauce. 18.00

OYSTERS CHARENNAISE A seemingly odd combination - freshly opened oysters with some hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage then a good gulp of cold white wine like Muscadet. 19.95

PORTHILLY OYSTERS six shucked oysters served on ice with cabernet sauvignon vinegar and shallot dressing. 21.95

HOT SHELLFISH WITH PARSLEY, CHILLI, OLIVE OIL, GARLIC AND LEMON JUICE mussels, clams, cockles, razor clam, brown crab, scallop, winkles, whelks, langoustine and an oyster. 34.95

A SMALL "FRUITS DE MER" mussels, clams, brown crab, cockles, razor clam, scallop, winkles, whelks, langoustine and an oyster.. 39.95

PASTA ALLA PESTO TRAPANESE with almond, basil and pecorino pesto. 7.95

MAINS

FISH AND CHIPS cod deep-fried in dripping, served with chips, mushy peas and tartare sauce. 19.95

SEAFOOD GRATIN prawns, mussels and cod in a white wine and cream sauce, Emmental and breadcrumb topping and served with caramelised apples. 22.95

STEAMED WHOLE SEA BREAM with garlic, ginger and soy. 29.95

PADSTOW LOBSTER RISOTTO from my newest book Secret France. Made with white wine, cognac, tarragon, tomatoes and garlic. 32.00

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. 32.95

8oz FILLET STEAK from butcher Philip Warren, Launceston, served with rocket and thin cut chips. 33.95 | Béarnaise sauce 3.00

SINGAPORE CHILLI CRAB stir-fried whole crab with garlic, ginger, chilli and coriander. Very much for those who love eating with their hands and getting gloriously messy! 34.95

CHARGRILLED FILLET OF WILD SEA BASS with a tomato, butter and vanilla vinaigrette. 34.95

WHOLE DOVER SOLE either chargrilled with sea salt and lime or meunière with noisette butter, dusted with flour and fried in an oval pan. 41.95

TURBOT WITH HOLLANDAISE SAUCE Turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. 42.95

LOBSTER THERMIDOR a classic French dish of lobster cooked in a light cream and Noilly Prat sauce with fines herbes. Gratinated with plenty of Parmesan and served with thin cut chips. Half large 39.95

GRILLED PADSTOW LOBSTER grilled lobster served with fines herbes. To some picking the meat is too messy but to me it's a memorable feast. Served with minted Cornish potatoes. Medium 49.95

THE "FRUITS DE MER" half a lobster, crab, mussels, clams, cockles, razor clam, scallops, winkles, whelks, langoustines and oysters. served on ice for one 60.00 and sharing for two 85.00

CONFIT TOMATO AND AUBERGINE TARTE TATIN a wonderful vegetarian dish from Secret France. 14.95

SIDES

GARDEN SALAD with fines herbes. 4.00

BROCCOLI with toasted almonds 4.00

THIN CUT CHIPS 3.50

TEMPURA COURGETTE FLOWERS with a sweet chilli dipping sauce 5.00

SEASONAL CABBAGE with confit shallot 4.00

BUTTERED POTATOES with parsley and mint 3.50

PADRON PEPPERS A LA PLANCHA with sea salt extra virgin olive oil 5.00

Trerethern Farm - Most of the vegetables and salads on the menu come from Ronald and Ross Geach's farm just outside Padstow overlooking the estuary. Ross is an ex-chef of ours and we love talking all things veg.

A discretionary charge of 12.5% will be added to your bill.

Please ask for any allergen information.



Sample menu

BOOK

SET LUNCH MENU

Three courses 39.95

FIRST COURSES

MACKEREL RECHEADO mackerel with a ginger and chilli masala and served with a coriander, tomato and onion salad.

CANTALOUPE MELON SALAD Cantaloupe melon salad with Heirloom tomatoes, goats' cheese, cucumber and mint.

PRAWN COCKTAIL with avocado and our own Marie Rose sauce with a trace of brandy.

LEMON SOLE GOUJONS with homemade tartare sauce

MAIN COURSES

STEAMED WHOLE SEA BREAM with garlic, ginger and soy.

PONDICHERRY COD CURRY lightly spiced Sri Lankan curry with coconut milk, served with basmati rice

RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS With porcini and king oyster mushrooms, sun-dried tomatoes and hazelnuts

STEAK FRITES 8oz rump steak seasoned with Rick's peppermix served with thin cut chips.

DESSERTS

RASPBERRY CRÈME BRULEE

STRAWBERRIES AND CREAM

PEANUT BUTTER AND CHOCOLATE CHEESECAKE with white chocolate ice cream

CROXTON STILTON with walnuts and honey

ACCOMPANIMENTS

GARDEN SALAD with fines herbes. 4.00

BROCCOLI with toasted almonds 4.00

THIN CUT CHIPS 3.50

PADRON PEPPERS A LA PLANCHA with sea salt and extra virgin olive oil 5.00

BUTTERED POTATOES with parsley and mint 3.50

SEASONAL CABBAGE with confit shallot 4.00

BÉARNAISE SAUCE 3.00

TEMPURA COURGETTE FLOWERS with a sweet chilli dipping sauce 5.00

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DESSERT MENU

RASPBERRY CRÈME BRÛLÉE
8.95

PINEAPPLE TARTE TATIN
With Cornish clotted cream 8.95

PEANUT BUTTER AND CHOCOLATE CHEESECAKE
With salted caramel and white chocolate ice cream 8.95

HOT CHOCOLATE FONDANT
With coffee ice cream and honeycomb 9.95

ICE CREAMS AND SORBETS
Vanilla, chocolate, strawberry and pistachio, raspberry, strawberry, and mango. 7.95

AFFOGATO
Vanilla ice cream with hazelnut liqueur Frangelico and hot espresso poured over 8.95

A SELECTION OF CHEESES

MELUSINE
A goats cheese from the Poitou/Charentes region of the Loire Valley; soft, creamy and slightly sweet with a flakey centre.

CORNISH KERN
This has something of the texture and flavour of Comté to it. Made at the Lynher Valley dairy that also makes Cornish Yarg, matured for 16 months giving it an intense Gruyère like flavour.

BRIE
Île de France brie. Known for its fine natural white rind, smooth tender body and fresh nutty flavour.

SOLSTICE
Guernsey cow's milk cheese from Somerset washed in Somerset cider brandy making it pungent with a lovely gold hue.

CROXTON MANOR STILTON
From the village of Long Clawson in Leicestershire, a great balance between crumbly texture and tangy flavour.

All our cheeses are served with bread and butter pickle

3 for 9.95 or 5 for 13.95

DESSERT WINES

BRACHETTO D'ACQUI 2018 CONTERO, PIEDMONTE, Italy
100ml £5.75 | 750ml Bottle £40

DOMAINE DE GRANGE NEUVE 2016 MONBAZILLAC, SOUTH WEST, France
100ml £7.50 | Half Bottle £35

VIN SANTO DEL CHIANTI RUFINA 2009 BASCIANO 37.5cl 39.95 | 100ml 11.95

CHATEAU PETIT VEDRINES 2013 SAUTERNES, France
Bottle 375ml £40

PORT

QUINTA DE LA ROSA TONEL No 12, 10 YEARS OLD TAWNY
70ml £7.25 | 500ml Bottle £50

QUINTA DE LA ROSA 2015 LBV 70ml £6.50 | 500ml Bottle £55
Served with Petit Fours

VEGAN MENU

STARTERS

ASPARAGUS DIJONAISE 11.50

TOMATO, AUBERGINE, TAMARIND STEW with sour dough 7.95

SUMMER SALAD of pea, radish and lentils 7.95

MAINS

ROASTED COURGETTE RED ONION, THYME, AND HARICOT BEANS 15.95

TEMPURA VEGETABLES with a Thai dipping sauce 17.95

PONDICHERRY VEGETABLE CURRY lightly spiced Sri Lankan curry with coconut milk,
served with basmati rice 18.95

DESSERTS

BLACK RICE PUDDING 8.95

APPLE AND BLACKBERRY CRUMBLE with vanilla ice cream 8.95

AFFOGATTO ice cream with Frangelico and espresso 8.95

CHILDREN'S MENU

STARTERS

TOMATO TAPENADE SOUP 3.95

FLAT BREAD WITH CUCUMBER STICKS AND HUMMUS. 3.95

MOULES MARINIÈRE. 4.95

MAINS

FISH CAKE WITH MIXED LEAVES. 6.95

FISH AND CHIPS WITH GARDEN PEAS AND HOMEMADE TARTARE SAUCE. 6.95

RUMP STEAK AND THIN CHIPS. 8.95

DESSERTS

A SELECTION ICE CREAM. 4.00

STICKY TOFFEE PUDDING. 4.00

CHAMPAGNE & SPARKLING WINE

PROSECCO LA TORDERA 2017 TREVISO DOC, ITALY

125ml glass £8.20 | Bottle £39.50

CAMEL VALLEY SPARKLING PINOT NOIR BRUT ROSÉ 2017 CAMEL VALLEY VINEYARD, CORNWALL

125ml glass £13.60 | Bottle £65

RICK STEIN CHAMPAGNE BLANC DE BLANCS, FRANCE

Bottle £65

VEUVE CLICQUOT YELLOW LABEL BRUT, CHAMPAGNE, FRANCE

125ml glass £13.95 | Bottle £70

VEUVE CLICQUOT BRUT ROSÉ, CHAMPAGNE, FRANCE

125ml glass £15.95 | Bottle £85

BILLECART-SALMON ROSÉ, CHAMPAGNE, FRANCE

Bottle £96

VEUVE CLICQUOT GOLD LABEL BRUT 2008, CHAMPAGNE, FRANCE

Bottle £110

DOM PÉRIGNON 2008, CHAMPAGNE, FRANCE

Bottle £225

WHITE

SAUVIGNON BLANC, LE TUFFEAU, IGP D'OC, 2018, FRANCE

175ml glass £6.80 | Bottle £26

RICK STEIN'S SPANISH WHITE 2018, RUEDA, SPAIN

175ml glass £7.60 | Bottle £29

PINOT GRIGIO VILLA FIORE 2018, VENEZIA GIULIA, ITALY

175ml glass £7.60 | Bottle £29

BAUDUC SAUVIGNON BLANC 2018, FRANCE

175ml glass £8.70 | Bottle £33

XANADU EXMOOR DRIVE CHARDONNAY 2018, MARGARET RIVER, AUSTRALIA

175ml glass £9.20 | Bottle £35

MUSCADET LA GRAND RÉSERVE 2018, SÈVRE ET MAINE SUR LIE, GADAIS PERE ET FILS, FRANCE

175ml glass £9.20 | Bottle £35

WYEBROOK ESTATE SAUVIGNON BLANC 2018, MARLBOROUGH, NEW ZEALAND

175ml glass £10.30 | Bottle £39

RICK STEIN'S WHITE BURGUNDY 2018, JULIEN COLLOVRAY, FRANCE

175ml glass £12.60 | Bottle £48

CLOUDY BAY SAUVIGNON BLANC 2019, MARLBOROUGH, NEW ZEALAND

175ml glass £12.60 | Bottle £48

CHABLIS 2017, JEAN-MARC BROCARD, FRANCE

Bottle £49.50

SAINT-VÉРАН 2017, JULIEN COLLOVRAY, FRANCE

Bottle £50

CHABLIS 1^{ER} CRU MONTEE DE TONNERRE 2016, LOUIS MICHEL, FRANCE

Bottle £65

CHASSAGNE-MONTRACHET VIEILLES VIGNES 2017, DOMINE JOUARD, FRANCE

Bottle £75

MEURSAULT 2017, YVES BOYER-MARTENOT, FRANCE

Bottle £90

MEURSAULT 1^{er} CRU CHARMES 2016, DOMAINE BALLOT MILLOT, FRANCE

Bottle £145

SANCERRE LA MERCY-DIEU 2018, DOMAINE BAILLY-REVERDY, FRANCE

Bottle £55

ASSYRTIKO 2018, SANTO WINES, PDO SANTORIN, GREECE

Bottle £45

ALBARINO TERRA DE ASOREI 2018, RIAS BAIXAS, GALICIA, SPAIN

Bottle £45

SECATEURS CHENIN BLANC 2019, SWARTLAND, SOUTH AFRICA

Bottle £32

SAVAGE WHITE DUNCAN SAVAGE 2017, WESTERN CAPE, SOUTH AFRICA

Bottle £49

HAMILTON RUSSELL VINEYARDS CHARDONNAY 2017, WALKER BAY, SOUTH AFRICA

Bottle £60

WILD BOY CHARDONNAY 2017, SANTA BARBARA COUNTY, CALIFORNIA, USA

Bottle £55

GROSSET SEMILLON SAUVIGNON BLANC 2014, CLARE VALLEY/ADELAIDE HILLS, SOUTH AFRICA

Bottle £44.85

DEVIL'S CORNER RIESLING 2016, TASMANIA, AUSTRALIA

Bottle £45

TRINITY HILL CHARDONNAY 2016, HAWKES BAY, NEW ZEALAND

Bottle £42

GREYWACKE PINOT GRIS 2016, MARLBOROUGH, NEW ZEALAND

Bottle £48

ROSÉ

VONDERLING MERLOT ROSÉ 2018, VOOR-PAARDEBERG, SOUTH AFRICA

Bottle £31

MADO ROSÉ 2018, CÔTES DE PROVENCE, FRANCE

Bottle £45

RED

RICK STEIN'S SPANISH RED 2018, CAMPO DE BORJA, SPAIN

175ml glass £7.60 | Bottle £29.00

BELLAFIORE 2016, ROSSO DELLE VENEZIE, ITALY

175ml glass £9.20 | Bottle £35

CHATEAU MALEDAN SUPÉRIEUR 2016, BORDEAUX, FRANCE

175ml glass £9.70 | Bottle £37

JAMES BRYANT HILL PINOT NOIR 2016, CENTRAL COAST, CALIFORNIA, USA

175ml glass £10.30 | Bottle £39

CLOUDY BAY PINOT NOIR 2016, MARLBOROUGH, NEW ZEALAND

175ml glass £13.75 | Bottle £55

VINA ARDANZA RESERVA 2009 LA RIOJA ALTA, SPAIN

Bottle £60

PINOT NOIR 2016, OLIVER ZETER, GERMANY

Bottle £53

THE HUNDRED SINGLE VINEYARD GRENACHE 2015, SPAIN

Bottle £41.50

CLONAKILLA SHIRAZ/VIIGNIER 2013, CANBERRA DISTRICT, NSW, AUSTRALIA

Bottle £110

VONDERLING BALDRICK SHIRAZ 2017, VOOR-PAARDEBERG, SOUTH AFRICA

Bottle £33

WHITE & CHAMPAGNE HALF BOTTLES

KIM CRAWFORD SAUVIGNON BLANC 201, MARLBOROUGH, NEW ZEALAND

Half bottle £19.50

SOAVE CLASSICO SUPERIORE 2018, PIEROPAN, ITALY

Half bottle £22

CHABLIS 1^{er} Cru Montmain 2015, LOUIS MICHEL BURGUNDY, FRANCE

Half bottle £35

CHASSAGNE-MONTRACHET 2015, DOMAINE PHILIPPE COLIN BURGUNDY, FRANCE

Half bottle £48

RED HALF BOTTLES

CHOREY-LES-BEAUNE 2014, DOMAINE TOLLOT-BEAUT BURGUNDY, FRANCE

Half bottle £42

RIDGE 2015, LYTTON SPRINGS ZINFANDEL, SANTA CRUZ CALIFORNIA, USA

Half bottle £50

SÉGLA 2014, MARGAUX BORDEAUX, FRANCE

Half bottle £57

We also offer all our wines that we serve by the glass in a measure of 125ml, 250ml & 500ml Carafe, please ask your waiter for details.