



"We've never thought of our restaurants as temples of gastronomy, they're just places where the fish is fresh and the atmosphere alive and full of fun." RICK STEIN

RUM PUNCH EL Rarer Rum, pineapple, passion fruit ginger, lime and bitters. The classy king of the summer. Smooth and bold with a Caribbean kick.

9.95

DOM PÉRIGNON CHAMPAGNE said to be created by Pierre Pérignon the 17th century Benedictine monk of the Benedictine Abbey in Hautvillers. Very few Grande Marques can equal Dom Pérignon's finesse.

125ml 40.00

ELDERFLOWER COLLINS this cocktail tastes summery and refreshing. Premium gin, lemon juice, Elderflower liqueur, Elderflower tonic water and a Fresh lemon slice.

12.00

Appetisers

MARINATED KALAMATA OLIVES lemon, thyme, bay leaves, garlic and rosemary 4.50 115 Kcal

COOMBESHEAD SOURDOUGH salted butter 'We tend to bake our bread a bit darker because that is where the flavour is. It is a fine line between caramelised and burnt' Ben Glazer, Head Baker 6.95 698 kcal

JERSEY OYSTERS on ice 3 for 16.50 50 kcal

EXMOOR CAVIAR 10g blinis and crème fraîche 39.50 63 kcal

Starters

PIRI PIRI SARDINES 9.95 235 kcal

CRISPY MACKEREL SALAD mango, shallots, carrots, peanuts, Thai basil and chilli 11.95 450 kcal

WEST COUNTRY MUSSELS with poulette sauce 14.95 516 kcal

DEEP FRIED COCONUT PRAWNS a dish from the Yucatán peninsula, accompanied by a papaya dipping sauce 16.95 519 kcal

FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne, served with rouille, parmesan and croutons 13.95 451 kcal

TWICE BAKED GOAT'S CHEESE AND THYME SOUFFLÉ 15.95 270 kcal

BETROOT CURED SALMON with cucumber and apple pickle 16.65 307 kcal

STEAMED SCALLOPS ginger, soy sauce and spring onions 22.95 43 kcal

SASHIMI OF TUNA, LOCH DUART SALMON, SEABASS AND SCALLOPS wasabi, mooli, pickled ginger and soy dipping sauce 28.50 185 kcal

OYSTERS CHARENNAISE freshly opened oysters with 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. 5 oysters for 30.00 312 kcal

HOT SHELLFISH prawns, mussels, clams, razor clams, scallops, crab claw, winkles, whelks, parsley, chilli, olive oil, garlic and lemon juice 47.50 1075 kcal

Mains

COD AND CHIPS mushy peas, curry sauce, tartare sauce and thick cut chips (**One Feeds Two** Every time you order fish and chips, we donate a school meal to a child in poverty) 26.00 1100 kcal

CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 26.95 920 kcal

CRISPY SKINNED SALMON with cucumber, apple and dill salad 26.95 668 kcal

FILLETS OF SEA BASS with beurre blanc and spinach 29.95 952 kcal

INDONESIAN SEAFOOD CURRY with bass, cod and prawns. Served with basmati rice and a green bean and grated coconut salad 33.50 700 kcal

ROAST TRONÇON OF TURBOT WITH HOLLANDAISE SAUCE in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate 50.00 800 kcal

WHOLE DOVER SOLE meunière, pan-fried and served with noisette butter 50.00 800 kcal

FRUITS DE MER seafood in the French style, all left in the shell and served on ice. Lobster, oysters, mussels, crab claws, prawns, razor clams, clams, scallops, whelks and winkles 89.50 1834 kcal

8oz FILLET STEAK from our butcher Phillip Warren, Launceston. Rocket salad, thin cut chips and peppercorn sauce 48.00 1523 kcal

BARBECUED CHICKEN SUMAC aubergine purée and sautéed potatoes 21.95 488 kcal

PUMPKIN RISOTTO 16.95 470 kcal

Sides

THIN CUT CHIPS 5.50 665 kcal

TRUFFLE CHIPS truffle butter and parmesan 9.00 1831 kcal

GARDEN SALAD with fines herbes and sliced fennel 5.95 132 kcal

TOMATO AND SHALLOT SALAD with basil 5.95 120 kcal

CARROTS glazed with tarragon and chive 6.50 90 kcal

COURGETTES chives and sea salt 6.50 178 kcal