



STEIN'S GIN HIGHBALL

Stein's Tarquin's Gin, Pineapple, Fever tree Lemon Tonic 13.50

APPETISERS

SALT COD FISH CAKES a recipe from Houria Café, featured on Rick Stein's Food Stories. (kcal 381) 5.50

BREAD AND OLIVES Coombeshead sourdough, with marinated Kalamata olives (kcal 778) 6.75

SERRANO HAM & CHICKEN CROQUETTES (kcal 239) 6.50

SALT COD BRANDADE with warm sourdough bread (kcal 778) 5.00

LANGOUSTINE served on ice with aioli (kcal 243) 7.95

EXMOOR CAVIAR with blinis and creme fraiche 10g (kcal 56) 35.00

STARTERS

SMOKED TROUT PÂTÉ with pickled rhubarb and rye bread (kcal 469) 10.95

FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers and a pinch of cayenne served with rouille, croutons and Parmesan (kcal 451) 13.50

ST. AUSTELL BAY MUSSELS with cider and wild garlic (kcal 445) 13.95

OYSTERS CHARANTAISE 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 and then a good gulp of cold white wine (kcal 3x 259) three/five 16.95 /23.95

DEEP FRIED COCONUT PRAWNS coated in coconut and panko with papaya dips (kcal 513) 15.95

GRILLED LANGOUSTINES with Pernod and tarragon dressing (kcal 854) 31.95

PLAICE deep fried and finished with spring onion and chilli dressing (kcal 628) 12.95

SEARED TUNA GUACAMOLE with spring onion, chilli, and soy dressing (kcal 169) 17.50

SMOKED SALMON TATTIE SCONES with beetroot, radish and fennel salad – as seen on Rick Stein's Food Stories. 18.95

SCALLOPS seared with hazelnut butter (kcal 411) 22.95

SASHIMI OF SCALLOP TUNA AND SALMON with pickled ginger, wasabi and soy dipping sauce (kcal 138) 22.95

DEVILLED KIDNEYS with chestnut mushrooms and toasted sourdough (kcal 575) 9.95

JAMÓN IBÉRICO DE BELLOTA with sourdough and tomatoes (kcal 476) 22.95

GOATS' CHEESE SOUFFLÉ with lamb's lettuce (kcal 488) 14.95

MAINS

FISH AND CHIPS cod deep-fried, with chips, mushy peas, and tartare sauce (kcal 1266) 22.95

(One Feeds Two Every time you order fish and chips, we donate a school meal to a child in poverty).

HADDOCK with red pepper, spring onion and lemon juice (kcal 241) 24.95

HAKE with beer, bacon and lettuce (kcal 628) 27.95

WILD SEA BASS with tomato, butter and vanilla vinaigrette (kcal 1221) 36.95

INDONESIAN SEAFOOD CURRY with cod, sea bream, and prawns. Served with pilau rice and a green bean, grated coconut salad (kcal 1347) 32.95

CHARGRILLED TUNA STEAK with roasted fennel, tomatoes and apple (kcal 290) 28.95

MONKFISH pan-fried with garlic and fennel (kcal 870) 39.95

JOHN DORY with leeks, mint and Beaujolais sauce (kcal 214) 45.95

100Z RIB EYE STEAK from Philip Warren Butchers, Launceston, with fries and a salad of baby gem lettuce, shallots and cream with Cabernet Sauvignon vinaigrette (kcal 1499) 35.95

AUBERGINE BIRYANI with pilau rice and mango chutney 16.95

SIDES

TOMATO AND SHALLOT SALAD (kcal 132) 5

BUTTERED POTATOES with samphire (kcal 307) 5

THIN CHIPS (kcal 1033) 5.95

GARDEN SALAD with fines herbes (kcal 132) 5.95

SPRING ONION MASHED POTATO (kcal 359) 5.95

TENDERSTEM BROCCOLI with salsa verde (kcal 242) 6.95

SEASONAL CABBAGE (kcal 225) 5.95

BUTTERED GREEN BEANS (kcal 182) 5.95



SET MENU

Available Monday to Thursday from 12pm to 9pm

Friday 12pm to 5pm

STARTERS

Cullen Skink
with sourdough

Grilled Mackerel
with beef tomatoes, tapenade and crispy basil

Watercress Soup
with crème fraîche

MAINS

Smoked Haddock Fish Cakes
with mustard sauce, watercress and boiled eggs

Spelt Risotto
with spring vegetables

Chicken Gratin
with leek and cider

DESSERTS

Lemon Semifreddo
with berry compote

Sticky Toffee Pudding
with clotted cream

Ginger Pudding
with crème Anglaise

2 COURSES £25.95 | 3 COURSES £29.95

Available Monday to Friday 12pm to 5pm

SALMON with passion fruit | FRENCH BURGER | LEMON TART
3 COURSES 17.50 with raspberry sorbet

Please ask information on allergens. A discretionary service charge of 12.5% will be added to your bill.



DESSERTS

STRAWBERRY SORBET with Chantilly cream and langue de chat - as seen on Rick Stein's Food Stories 7.95

LEMON TART with crème fraîche 8.95

PROFITEROLES filled with rocky road & chocolate chip cookie dough, served with hot chocolate sauce 9.95

RHUBAB TRIFLE 9.95

STICKY TOFFEE PUDDING with Cornish clotted cream 9.95

CHOCOLATE CRÈME BRÛLÉE 10.50

RAFFAELLO DOME 12.50

A SELECTION OF ICE CREAM vanilla, strawberry, salted caramel, rocky road or chocolate chip cookie - 3 scoops 7.50

A SELECTION OF CHEESES

Finn, Roquefort and Vintage Cheddar - 12.95

Served with sourdough bread and beetroot chutney

DESSERT WINE

MONBAZILLAC, CHATEAU RAMON, GRANGE NEUVE, FRANCE, 2018 glass (100 ML) 12.00

BRACHETTO D'ACQUI DOGG, CONTERO, ITALY 2019 (100 ML) 15.75

SAUTERNES BARSAC, CYPRES DE CLIMENS, FRANCE, 2016 58.00

MORRIS OF RUTHERGLEN, MUSCAT, AUSTRALIA, NV 69.00

DIGESTIFS

SHERRY

PEDRO XIMENEZ, BELLA LUNA, SPAIN (sweet) 8.50

MANZANILLA PAPIRUSA, LUSTAU, SPAIN (dry) 7.70

AMONTILLADO LOS ARCOS, LUSTAU, SPAIN (dry) 8.00

PORT

QUINTA DE LA ROSA 10-YEAR-OLD TAWNY 12.00

QUINTA DE LA ROSA VINTAGE 2009 20.50

MADEIRA TINTA NEGRA, MILES, RICH, PORTUGAL NV 8.90

COGNAC, ARMAGNAC & BRANDY

HENNESSY VS 11.90

HENNESSY XO 19.90

MAXIME TRIJOL VSOP 15.00

SOMERSET TEN-YEAR-OLD BRANDY 11.90

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