



STEIN'S GIN HIGHBALL

Stein's Tarquin's Gin, Pineapple, Fever Tree Lemon Tonic, Fever Tree Soda 13.50

APPETISERS

SALT COD BRANDADE with warm sourdough bread 5.00

BREAD AND OLIVES Coombeshead sourdough, with marinated Kalamata olives 5.95

PADRON PEPPERS with olive oil and sea salt 5.95

PULPO A LA FERIA sliced and sprinkled with sea salt, smoked paprika and drizzled with olive oil 7.95

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil, and drizzled with honey, black sesame and oregano 5.95

DORSET OYSTERS served on ice with lemon and shallot vinegar six 29.50

STARTERS

GRIDDLED MACKEREL with tomatoes and tapenade 9.95

FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers and a pinch of cayenne served with rouille, croutons and Parmesan 11.95

ST. AUSTELL MUSSELS cooked in a Cornish cider with spring onions and finished with cream 13.95

SALT AND PEPPER PRAWNS with spinach, cucumber and soya dressing 14.95

SMOKED SALMON served with horseradish cream and sourdough bread 15.95

MARINATED TUNA with passionfruit, lime and coriander 16.50

CRAB WAKAME served with wasabi mayo and cucumber salad 18.50

SASHIMI OF SCALLOP TUNA AND SALMON served with pickled ginger, wasabi and soy dipping sauce 21.95

HOT SHELLFISH WITH PARSLEY crab claw, clams, cockles, mussels, scallop, razor clams, prawns and an oyster served with a dressing of extra virgin olive oil, parsley, garlic, lemon and chilli 34.95

BAKED SCALLOPS served in a tomato, red pepper and chorizo sauce and topped with toasted breadcrumbs 19.95

TOMATO AND AUBERGINE TARTE TATIN 11.95

MAINS

FISH AND CHIPS Cod deep-fried, served with chips, mushy peas, and tartare sauce 22.95

One Feeds Two - Fish and chips just got even better. When you enjoy this classic, we provide a school meal for a child in the developing world. Good food - does good.

GRILLED ESCALOPE OF SALMON with sorrel sauce and served with buttered new potatoes 24.95

WHOLE SEA BREAM grilled and then baked with celery and served with avgolemono sauce 27.95

GRILLED SEA BASS with hot, sweet chilli sauce, roasted cashew nuts and pak choi 29.95

LEMON SOLE with pointed cabbage and butter lemon 30.95

INDONESIAN SEAFOOD CURRY with cod, sea bream, and prawns. Served with pilau rice and a green bean and grated coconut salad 30.95

TANDOORI MONKFISH served with kachumber salad, pilau rice and raita 39.95

TRONÇON OF TURBOT WITH HOLLANDAISE simple and probably a nicer way of eating with this wonderful fish 47.50

10OZ RIB EYE STEAK from Phillip Warren Butchers, Launceston, served with fries and a salad of baby gem lettuce, shallots and cream with Cabernet Sauvignon vinaigrette 35.95

8OZ FILLET STEAK served with fries and watercress 42.50

SPELT RISOTTO with summer vegetables 17.95

CORNISH GRILLED LOBSTER with fines herbs, fries and salad (large 650-750g) half 52.95/ whole 65.95

SIDES

TOMATO AND SHALLOT SALAD 5.00

SPRING ONION MASH POTATO 5.00

GARDEN SALAD with fines herbs 5.95

BUTTERED GREEN BEANS 5.95

KALE with confit shallot 5.95

CAVOLO NERO 5.95

TENDERSTEM BROCCOLI with crispy shallot and Parmesan 5.95



Available Monday to Thursday lunch and dinner.

Friday lunch only (12 to 5pm)

STARTERS

DEVILLED KIDNEYS

pan-fried with mushrooms and served on a slice of sourdough bread

SALAD OF GRIDDLED MACKEREL

with sun-dried tomatoes and fennel seed

PAU BHAJI

served with sourdough bread

MAINS

COD FISH CAKES

with aioli and mixed leaf salad

HAKE ALLA CARLINA

served with buttered new potatoes

DEBRA'S ACHIOTE CHICKPEAS

served with corn tortillas

DESSERTS

PANNA COTTA

with mixed berries

CHOCOLATE AND PECAN PIE

with mascarpone

CLEMENTINE CAKE

with creme fraiche

2 COURSES £25.95 | 3 COURSES £29.95

Available Monday to Friday 12pm to 5pm

BURRATA
with cherry tomatoes and basil

| BATTERED MACKEREL
with chilli sauce and mayonnaise

| STRAWBERRIES
with cream and sorbet

3 COURSES 17.50

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



DESSERTS

- CHOCOLATE DOME with vanilla ice cream and white chocolate crumb 9.95
- STICKY TOFFEE PUDDING with clotted cream 9.50
- MANGO CHEESECAKE with passionfruit 8.95
- STRAWBERRIES AND CHANTILLY CREAM with lemon meringue 8.95
- CHOCOLATE PAVÉ biscuit crumb, crystallized peanuts and salted caramel ice cream 8.95
- PANNA COTTA with pistachio brittle 8.95
- PRUNE AND ALMOND TART with Armagnac and crème fraîche 9.50
- RASPBERRY VACHERIN SEMIFREDDO layers of meringue, vanilla ice cream and raspberry sorbet from La Colombe D'Or 8.95
- A SELECTION OF ICE CREAM vanilla, salted caramel, strawberry, rocky road or chocolate chip cookie - 3 scoops 6.95
- A SELECTION OF CHEESES
- Finn, Roquefort and Ashlynn - 3 for 12.50
- Served with savory oat biscuits, sourdough crispy bread and beetroot chutney.

DESSERT WINE

- MONBAZILLAC, CHATEAU RAMON, GRANGE NEUVE, FRANCE, 2018 glass (100 ML) 12.00
- SAUTERNES BARSAC, CYPRES DE CLIMENS, FRANCE, 2016 52.00
- MORRIS OF RUTHERGLEN, MUSCAT, AUSTRALIA, NV 69.00

DIGESTIFS

SHERRY

- PEDRO XIMENEZ, BELLA LUNA, SPAIN (sweet) 7.50
- MANZANILLA PAPIRUSA, LUSTAU, SPAIN (dry) 7.50
- AMONTILLADO LOS ARCOS, LUSTAU, SPAIN (dry) 8.00

PORT

- QUINTA DE LA ROSA 10-YEAR-OLD TAWNY 8.00
- QUINTA DE LA ROSA VINTAGE 2009 20.50
- MADEIRA TINTA NEGRA, MILES, RICH, PORTUGAL NV 8.90

COGNAC, ARMAGNAC & BRANDY

- HENNESSY VS 5.95
- HENNESSY XO 9.95
- MAXIME TRIJOL VSOP 7.95
- BARON DE SIGOGNAC BAS ARMAGNAC 5.25
- SOMERSET TEN-YEAR-OLD BRANDY 5.95

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