



JASMINE SPRITZ

Belvedere, Aperol, Lemon Juice, Jasmine soda 13.00

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

DORSET OYSTERS from Brownsea Island served on ice with lemon and sauce mignonette (kcal 1x 50) three/six 15.00/29.50

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

STARTERS

GRIDDLED MACKEREL with pirinaca salad (kcal 199) 9.95

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 garlic, chilli and lemon (kcal 445) 13.95

SALT AND PEPPER PRAWNS with spinach, cucumber and soya dressing (kcal 531) 14.95

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

JAMON IBERICO DE BELLOTA with sourdough and tomatoes (kcal 476) 22.95

PORTOBELLO MUSHROOMS with dolcelatte and walnuts, with charred sourdough (kcal 765) 10.00

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 27.95

GRILLED SEA BASS with hot, sweet chilli sauce, roasted cashew nuts and pak choi (kcal 1009) 29.95

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

MONKFISH panfried with garlic and fennel (kcal 870) 39.95

TRONÇON OF TURBOT WITH HOLLANDAISE turbot in the English style, simple and probably a nicer way of eating wonderful fish than anything more elaborate (kcal 1170) 47.50

DOVER SOLE A LA MEUNIERE dusted with flour and fried in an oval pan, served with beurre noisette (kcal 1564) 50

GRILLED CORNISH LOBSTER with fines herbes, fries and salad. Medium 550-650g (kcal 1710) 66.95

10OZ 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

8OZ FILLET STEAK with sautéed potatoes and watercress (kcal 1435) 42.50

DEBRA'S ACHIOTE CHICKPEAS with corn tortillas (kcal 1132) 18.50

SIDES

TOMATO AND SHALLOT SALAD (kcal 132) 5

BUTTERED POTATOES (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

BUTTERED SPINACH (kcal 147) 6.50



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

Radicchio Tart
with Gruyère and red onions

MAINS

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

Spelt Risotto
with spring vegetables

Chicken Gratin
with leek and cider

DESSERTS

Semifreddo Lemon Curd Cheesecake
with blueberry compote

Apple and Rhubarb Crumble
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 SEMI FREDDO

3 COURSES 17.50

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



DESSERTS

MEXICAN RICE PUDDING with honeycomb and mango 7.95

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

PANNA COTTA with pistachio brittle 9.50

STICKY TOFFEE PUDDING with Cornish clotted cream 9.95

CHOCOLATE PAVÉ biscuit crumb, crystallized peanuts and salted caramel ice cream 9.95

CHOCOLATE CRÈME BRÛLÉE 10.50

HAZELNUT & CHOCOLATE DACQUOISE 11.50

RAFFAELLO DOME 12.50

A SELECTION OF ICE CREAM vanilla, strawberry, 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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CHILDREN'S MENU

Hummus with carrot, cucumber and grilled flatbread

On us, to keep the little ones entertained whilst you read the menu.

STARTERS

Bruschetta with mozzarella cheese, tomato and basil **£6.95**

Thai fish cakes with dipping sauce **£7.95**

Deep fried tiger prawns and mayonnaise **£7.95**

Roast pumpkin and feta salad **£6.00**

Chicken satay with sweet chilli and peanut sauce **£6.95**

MAINS

Mac n cheese with chargrilled garlic bread **£7.00**

Battered or grilled fish of the day with chips and garden peas **£11.00**

4oz rump steak with French fries and a mixed leaf salad **£14.00**

Fried squid with French fries, salad, tomatoes and mayonnaise **£17.50**

Moules frites cooked with butter and onions served with French fries **£12.95**

*Children can also enjoy a half portion of most dishes on our a la carte menu,
please ask our team.*

Try your first taste of shellfish on us.

Let us know if you would like to try your first taster of any of the shellfish
items on our menu, it's on us.

DESSERTS

Chocolate mousse pot **£4.00**

Berries & cream **£4.00**

Coconut rice pudding with grilled pineapple **£4.00**

Selection of ice creams and sorbets:

Salted Caramel, Vanilla, Chocolate, Strawberry and Mango Sorbet **£4.00**

Please ask for any allergen information.