

MARINATED OLIVES 4.50 | 302 kcal

HALLOUMI SAGANAKI drizzled with honey, black sesame seeds and oregano 6.75 | 931 kcal

BEEF SATAY with sweet soy and lime dressing 6.50 | 330 kcal

PRAWNS with crispy chilli, lime leaves, and garlic 5.95 | 746 kcal

SOURDOUGH BREAD Coombeshead Farm sourdough and marinated Kalamata olives 6.95 | 1252 kcal

TANDOORI SPICED FISH with chat masala 6.50 | 278 kcal

STARTERS

SMOKED SALMON KEDGEREE

lemon, sultanas and parsley 10.50 | 331 kcal

ROASTED HERITAGE CARROTS

with smoked paprika yoghurt and hazelnut dukkah 8.95 | 427 kcal

GRILLED SCALLOPS

with soy, sesame, spring onions and coriander 17.95 | 176 kcal

SALT AND PEPPER PRAWNS

with cucumber, spinach and a soy and sesame dressing 15.95 | 445 kcal

VIETNAMESE POACHED CHICKEN SALAD

with peanuts, chilli, mint and coriander 10.50 | 235 kcal

BATTERED MACKEREL

with pico de gallo, mustard mayonnaise and hot sauce 9.95 | 487 kcal

BAKED BALINESE SPICED FISH

wrapped in banana leaf with crispy shallots and soy butter 11.95 | 369 kcal

ALMOND BASIL PESTO PASTA

with cherry tomatoes 8.95 | 508 kcal

MAINS

FISH FINGER SANDWICH

with tartare sauce and thin cut chips 15.95 | 1106 kcal

FISH PAKORA

with chat masala chips, mushy peas, chilli and garlic relish 22.95 | 1450 kcal

COCONUT EGG MASALA

Whole egg cooked with red onion, coconut milk and ginger served with basmati rice and chat masala 14.95 | 621 kcal

DUCK NOODLE BROTH

with crispy chilli, garlic, ginger, spring onions and beansprouts 18.95 | 359 kcal

8OZ RUMP STEAK

with roasted red pepper and smoked paprika chimichurri and thin cut chips 23.95 | 1250 kcal

PONDICHERRY HAKE CURRY

a fragrant curry from southern India served with basmati rice 22.95 | 1027 kcal

PRAWN PAD THAI

with rice noodles, peanuts, beansprouts and spring onions 19.95 | 794 kcal

BREADED CHICKEN LAKSA

with vermicelli rice noodles, coriander, spring onions and pea shoots 19.95 | 605 kcal

SIDES

PAK CHOI

with garlic and fish sauce 4.95 | 167 kcal

CAMBODIAN CRUNCHY MIXED SALAD

kohlrabi, radicchio, cucumber, green beans, beansprouts with lime and fish sauce dressing 4.95 | 44 kcal

THIN CUT CHIPS 4.95 | 647 kcal

BUTTERNUT SQUASH MASALA

with tamarind, chilli and coconut 5.50 | 230 kcal

CHILLI SPICED CABBAGE with coconut, mustard seeds and curry leaves 5.50 | 240 kcal

CHAPATIS 2.50 | 1325 kcal

POPPADOMS 2.50 | 1325 kcal

GIFT CARDS

Delight friends and family with a Rick Stein gift card, redeemable in all our restaurants, rooms, cookery school, shops and online.



Please ask for information on allergens.
Adults need around 2000 kcal a day.
A 12.5% service charge will be added to your bill.

DESSERTS

SUNKEN CHOCOLATE CAKE

with Cornish clotted cream 7.50 283 kcal

BAKEWELL TART

with Cornish clotted cream 9.95 808 kcal

CLEMENTINE AND ALMOND CAKE

with Treleavens vanilla ice cream 7.95 231 kcal

STICKY TOFFEE PUDDING

with Cornish clotted cream 9.95 1053 kcal

CORNISH ICE CREAMS AND SORBETS 7.50 591 kcal

from Treleavens

Madagascar Vanilla, Pistachio, Salted Caramel, Chocolate, Mango, Strawberry, Raspberry, Lemon & Lime

COLSTON BASSETT STILTON

with toasted walnuts, honey and oat biscuits 9.50 441 kcal

COCONUT RICE PUDDING

with fresh mango and caramelized banana 8.95 327 kcal

DESSERT WINE

Domaine de Grange Neuve, 2017 Monbazillac

8.00 (100ml glass) | 37.00 (500ml bottle)

Late Harvest Tokaji Katinka, Patricius,

Hungary 2021 15.30 (70ml glass) | 44 (375ml bottle)

PORT, SHERRY (70ml)

Amontillado Los Arcos, Lustau 8.00

Manzanilla Papirusa, Lustau 7.70

Quinta de la Rosa 10-year-old tawny port 7.25

WHISKY

Jameson 3.75 | Glenmorangie 5.25 | Jack Daniels 3.75

LIQUEUR

Amaretto 3.95 | Frangelico 3.95 | Grand Marnier 4.00

COGNAC & ARMAGNAC

Hennessy VS 5.95 | Castarède Bas Armagnac 20yr 7.50