



"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

**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

**HALLOUMI SAGANAKI** dusted in semolina, fried in olive oil and drizzled with honey, black and white sesame seeds and oregano 6.75 631 kcal

**LANGOUSTINES** on ice from the west coast of Scotland, mayonnaise 9.95 each 243 kcal

**DORSET OYSTERS** on ice 3 for 16.50 50 kcal

**PADRON PEPPERS** 'A LA PLANCHA' from our Padstow Kitchen Garden, with extra virgin olive oil and sea salt 6.00 157 kcal

**EXMOOR CAVIAR** 10g blinis and crème fraîche 39.50 63 kcal

## Starters

**PIRI PIRI SARDINES** 9.95 235 kcal

**BURRATA** with pesto and tomato jam 9.95 567 kcal

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

**WEST COUNTRY MUSSELS** with poulette sauce 14.95 516 kcal

**TWICE BAKED GOAT'S CHEESE AND THYME SOUFFLÉ** 15.95 520 kcal

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

**CORNISH BLUEFIN TUNA GUACAMOLE** spring onion chilli and soya dressing 19.95 293 kcal

**STEAMED SCALLOPS** ginger, soy sauce and spring onion 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 CHARENTAISE** 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

## 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** 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

**GRILLED CORNISH LOBSTER** thin cut chips and mixed leaf salad 1125 kcal

**CORNISH LOBSTER THERMIDOR** we used to sell lobster thermidor 25 years ago, but fashion changed. Now there's a renaissance of classic French seafood dishes. I've made it lighter and more fragrant and it's rather good 1746 kcal

**8oz FILLET STEAK** from our butcher Philip Warren, Launceston. Rocket salad, thin cut chips and peppercorn sauce 48.00 1000 kcal

**BARBECUED CHICKEN SUMAC** aubergine purée and sautéed potatoes 21.95 488 kcal

**PUMPKIN RISOTTO** 16.95 470 kcal

## Sides

**TRUFFLE CHIPS** truffle butter and Parmesan 9.00 500 kcal

**COURGETTES** chives and sea salt 5.50 75 kcal

**GARDEN SALAD** with fines herbes and sliced fennel 5.95 79 kcal

**KALE** with confit shallots 6.50 39 kcal

**KALETES** from Padstow Garden with olive oil 6.50 39 kcal

**CARROTS** glazed with tarragon and chive 6.50 90 kcal