



"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

MARINATED KALAMATA OLIVES lemon, thyme, bay leaves, garlic and rosemary 4.50 115 Kcal

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

EXMOOR CAVIAR 10g blinis and crème fraîche 39.50 63 kcal

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

Starters

PIRI PIRI SARDINES 9.95 235 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 black beans, ginger, garlic and spring onion 14.95 516 kcal

TWICE BAKED GOAT'S CHEESE AND THYME SOUFFLÉ 15.95 270 kcal

RAGOÛT OF TURBOT WITH SCALLOP in a Vouvray sauce with basil, celery, carrot, mushroom, and leek. 17.95 345 kcal

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

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

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

CHICKEN FRICASSÉE with morels 22.95 492 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

CARROTS glazed with tarragon and chive 6.50 90 kcal

COURGETTE FLOWERS sweet and sour dipping sauce 7.95 100 kcal

TENDERSTEM BROCCOLI with shaved Parmesan and crispy shallots 7.95 101 kcal