



"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

CHILLI BANKS Belvedere vodka, Crème de Melon chili infused honey syrup and fresh lime. 10.50

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

BRITISH BRAMBLE a tasty blackberry Gin, Crème de Mure, sugar syrup and fresh lemon juice. 125ml 11.50

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 1020 kcal

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black and white sesame seeds and oregano 6.75 624 kcal

MARINATED KALAMATA OLIVES lemon, thyme, bay leaves, garlic and rosemary 4.50 302 kcal

EXMOOR CAVIAR 10g, blinis and crème fraîche 39.50 201 kcal

DORSET OYSTERS on ice 3 for 16.50 58 kcal

CAULIFLOWER FRITTERS with cashew sauce 4.95 110 kcal

Starters

DEEP GREEN SPINACH SOUP poached egg and Parmesan 7.95 326 kcal

CRISPY MACKEREL SALAD apple, shallots, carrots, peanuts, coriander and chilli 11.95 503 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 14.95 862 kcal

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

SASHIMI OF TUNA, LOCH DUART SALMON, SEA BASS AND SCALLOPS wasabi, mooli, pickled ginger and soy dipping sauce 28.50 219 kcal

SQUID fried with salt and pepper 15.95 766 kcal

DEEP FRIED COCONUT PRAWNS a dish from the Yucatán peninsula, accompanied by a papaya dipping sauce 16.95 402 kcal

SCALLOPS truffle butter, croûtons and chives 22.95 180 kcal

Mains

HADDOCK 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 1432 kcal

CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 26.95 621 kcal

PAN FRIED HAKE butterbeans, fennel, egg and aioli 27.95 528 kcal

GRILLED SEA BASS laksa noodles and sambal blachan 29.95 720 kcal

INDONESIAN SEAFOOD CURRY with sea bass, cod and prawns with basmati rice and a green bean and grated coconut salad 33.50 1424 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 1104 kcal

WHOLE DOVER SOLE meunière, pan-fried and served with beurre noisette 50.00 1556 kcal

GRILLED CORNISH LOBSTER thin cut chips and mixed leaf salad 61.95 1559 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 64.95 1746 kcal

10oz RIBEYE STEAK from our butcher Phillip Warren, Launceston. Baby gem salad, thin cut chips and peppercorn sauce 39.95 1786 kcal

RISOTTO PRIMAVERA 16.95 649 kcal

Sides

THIN CUT CHIPS 5.50 790 kcal

TRUFFLE CHIPS truffle butter and Parmesan 9.00 1127 kcal

SAUTÉED POTATOES with salsa verde 5.95 323kcal

GARDEN SALAD with fines herbes and sliced fennel 5.95 121 kcal

HISPI CABBAGE with soy and mirin 6.50 239kcal

RICE cinnamon, cloves and cardamom 3.50 213kcal

KALE with confit garlic and fennel seeds 6.95 686 kcal

CARROTS with tarragon and butter 6.50 123 kcal

DESSERTS

BERRY COMPOTE PAVLOVA

with whipped cream 9.95 377 kcal

* Monbazillac, Château Ramon, Bordeaux, France (100ml)

8.00

STICKY TOFFEE PUDDING

with clotted cream 10.50 984 kcal

* Pedro Ximenez, Spain NV (70ml) 7.50

HOT CHOCOLATE FONDANT

with pistachio ice cream 12.95 579 kcal

(Please allow approximately 15min cooking time)

* Late Harvest Tokaj Katinka, Patricius, Hungary 2021

(100ml) 15.30

AFFOGATO

vanilla ice cream, espresso and Frangelico (25ml)

9.50 624 kcal

CHOCOLATE PAVÉ

peanut butter crumb, crystallised peanuts and salted caramel ice cream 1003 kcal 9.95

* Muscat classic liqueur, Morris of Rutherglen, Victoria, Australia (70ml) 9.95

PARIS-BREST

a patisserie work of art, choux pastry and praline mousseline cream 676 Kcal 10.95

* Gewurztraminer Vendanges Tardives, Trimbach, Alsace, France 2018 (100ml) 19.50

ICE CREAMS AND SORBETS 3.50 per scoop 229 kcal

ice creams: vanilla, salted caramel, coconut, chocolate and strawberry

sorbet: raspberry, lemon and mango

A SELECTION OF CHEESES Cheddar, Brie, Roquefort, Epoisses and Ash Lynn. Served with Peter's Yard crispbread, oat biscuits and beetroot chutney 18.00 930 kcal

PORT

Late bottled Vintage (LBV), Quinta de la Rosa, 2017 7.70

Tawny Port, Quinta de la Rosa 10-year-old 8.00

Vintage, Quinta de la Rosa, 2009 20.50

* Sommelier recommendation

LIQUEUR COFFEES

IRISH COFFEE

8.00

FRIAR'S COFFEE

8.00

AMARETTO COFFEE

8.00

BAILEYS

8.00

FRENCH COFFEE

8.00

CALYPSO COFFEE

10.50

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

Freshly brewed espresso, vodka and coffee liqueur shaken over ice.

A true post dinner drink 11.95

BRANDY ALEXANDER

VS Cognac, Crème de cacao, double cream, garnished with a grating of nutmeg 10.95

CHOCOLATE MARTINI

Belvedere vodka, crème de cacao, chocolate syrup and topped with double cream 12.00