



“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

<b>TARQUINS PASTIS</b> the first pastis produced in the UK, this classic aperitif is flavoured with foraged gorse flowers 5.95 25ml	<b>ELDERFLOWER COLLINS</b> Premium gin, lemon juice, Elderflower liqueur, Elderflower tonic water and a Fresh lemon slice. 12.00	<b>CAMPARI SPRITZ</b> “I make no secret of the fact that I'm a Campari soda super fan. Adding Prosecco, soda and a slice is my perfect pre-lunch palate sharpener. Light, bitter, bubbly and refreshing.” Charlie 13.50
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Appetisers

<b>LANGOUSTINES</b> on ice from the west coast of Scotland, mayonnaise 8.95 each	<b>COOMBESHEAD SOURDOUGH</b> 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 5.95
<b>DORSET ROCK OYSTERS</b> on ice 3 for 15.00	<b>HALLOUMI SAGANAKI</b> dusted in semolina, fried in olive oil and drizzled with honey, black and white sesame seeds and oregano 5.95
<b>EXMOOR CORNISH CAVIAR</b> blinis and crème fraîche 10g 35.00	

Starters

<b>CRISPY SMOKED MACKEREL SALAD</b> apple, shallots, carrots, peanuts, Thai basil and chilli 9.95	<b>SEARED SCALLOPS</b> succotash, Serrano ham and chives 21.95
<b>WEST COUNTRY MUSSELS</b> black beans, ginger, garlic and spring onion 12.95	<b>SASHIMI OF TUNA, LOCH DUART SALMON AND SCALLOP</b> wasabi, mooli, pickled ginger and soy dipping sauce 21.95
<b>FISH AND SHELLFISH SOUP</b> flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne, served with rouille and Parmesan and croutons 12.95	<b>OYSTERS CHARENTEAISE</b> 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 26.95
<b>RICK’S SMOKED SALMON</b> horseradish cream 15.95	<b>HOT SHELLFISH</b> prawns, oyster, mussels, langoustine, clams, razor clam, scallop, crab claw, cockles, winkles, parsley, chilli, olive oil, garlic and lemon juice 45.00
<b>DEEP FRIED COCONUT PRAWNS</b> a dish from the Yucatán peninsula, accompanied by a papaya dipping sauce 15.95	<b>SOFT POLENTA</b> sautéed king oyster, girolles and porcini mushroom 9.95
<b>RAGOÛT OF TURBOT WITH SCALLOPS</b> in a Vouvray sauce, celery, carrot, mushroom and leek 17.95	<b>TWICE BAKED GOAT’S CHEESE AND THYME SOUFFLÉ</b> 14.95

Mains

<b>COD AND CHIPS</b> mushy peas, 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) 22.95
<b>CRAB LINGUINE</b> handpicked white crab meat, olive oil, chilli, garlic and parsley 24.95
<b>FILLETS OF SEA BASS</b> beurre blanc and spinach 25.95
<b>GRILLED HAKE</b> beetroot and winter salad 26.95
<b>INDONESIAN SEAFOOD CURRY</b> bream, cod and prawns, basmati rice, a green bean and grated coconut salad 30.95
<b>LEMON SOLE À LA MEUNIÈRE</b> dusted with flour and fried in an oval pan with beurre noisette 33.95
<b>ROAST TRONÇON OF TURBOT WITH HOLLANDAISE SAUCE</b> in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate 45.00
<b>DOVER SOLE</b> whole, grilled with a lime and red onion emulsion 47.50
<b>GRILLED CORNISH LOBSTER</b> thin cut chips and mixed leaf salad 66.95
<b>CORNISH LOBSTER THERMIDOR</b> 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 69.95
<b>FRUITS DE MER</b> seafood in the French style, all left in the shell and served on ice. Lobster, langoustines, oysters, mussels, crab claws, prawns, razor clams, clams, scallops, winkles and cockles 85.00
<b>ANTHONY ZHAO’S RED BRAISED PORK</b> Chinese red braised pork belly in rich, sticky, savoury sweet sauce with basmati rice and pak choi 21.95
<b>10oz RIBEYE STEAK</b> from our butcher Phillip Warren, Launceston. Tomato and shallot salad, thin cut chips and béarnaise sauce 38.95
<b>8oz FILLET STEAK</b> from our butcher Phillip Warren, Launceston. Mixed salad, Pommes Coq D’or and peppercorn sauce 45.95
<b>BUTTERNUT SQUASH RISOTTO</b> sage beurre noisette 16.95
<b>RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS</b> sun-dried tomatoes, porcini mushrooms and hazelnuts 16.95

Sides

<b>THIN CUT CHIPS</b> 5.00	<b>TENDERSTEM BROCCOLI</b> toasted almonds 6.95	<b>SEASONAL CABBAGE</b> 5.95
<b>TOMATO AND SHALLOT SALAD</b> basil 5.00	<b>GARDEN SALAD</b> fines herbs and sliced fennel 5.95	<b>GLAZED CARROTS</b> star anise 5.95



## DESSERTS

### PARIS-BREST

a patisserie work of art, choux pastry and praline flavoured cream 9.95

*\*Sauternes, Cypres De Climens, France (100ml) 16.50*

### MIXED BERRIES PAVLOVA

chantilly cream 8.95

*\*Gewurztraminer, Trimbach, Alsace (100ml) 19.50*

### CHOCOLATE MOUSSE

caramelised macadamia nuts and banana 8.95

*\*Tawny Port Quinta De La Rosa 10-year-old, Portugal (70ml) 8.00*

### STICKY TOFFEE PUDDING

Cornish clotted cream 9.50

*\* Miles, Madeira (70ml) 8.90*

### AFFOGATO

vanilla ice cream, espresso, and Frangelico (25ml) 8.95

### HOT CHOCOLATE FONDANT

pistachio ice cream 10.95

*\* Late Harvest Tokaj Katinka, Patricius, Hungary 2021 (100ml) 15.30*

### ICE CREAMS AND SORBETS 3 scoops 6.95

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

sorbets: lemon, mango, and raspberry.

### A SELECTION OF CHEESES

Mature cheddar, Brie, Ash Lynn, Roquefort and Epoisses. Served with Peter's Yard crispbread, oat biscuits and beetroot chutney 17.00

*\*Sommelier recommendations*

## DESSERT WINES

### MONBAZILLAC, CHÂTEAU RAMON, BORDEAUX, France 2019

Sweet and golden with notes of candied orange, honey, saffron, mango and apricots with a zesty, elegant finish.

Glass (100ml) 8.00, Bottle (750ml) 38.00

### LATE HARVEST TOKAJ KATINKA, PATRICIUS, HUNGARY 2021

Lightly sweet, showing dried orange, tobacco, and white chocolate on a lightly spicy background.

Glass (100ml) 15.30, Bottle (375ml) 49.00

### SAUTERNES, CYPRES DE CLIMENS BARSAC, BORDEAUX, FRANCE 2016

Aromatic nose with hints of vanilla and aromas of candied yellow fruits, apricot, and honey.

Glass(100ml) 16.50, Bottle (375ml) 58.00

## PORT

### LATE BOTTLED VINTAGE (LBV), QUINTA DE LA ROSA, PORTUGAL

2015 Glass (70ml) 7.70

### TAWNY PORT QUINTA DE LA ROSA 10-YEAR-OLD, PORTUGAL

Glass (70ml) 8.00

### VINTAGE, QUINTA DE LA ROSA, PORTUGAL 2005

Glass (70ml) 20.50

## AFTER DINNER COCKTAILS

### CHOCOLATE MARTINI

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

### PASSION FRUIT MARTINI

Vodka, passionfruit puree, pineapple juice and passionfruit syrup, served with a shot of prosecco and garnished with passion fruit 10.25

### BRANDY ALEXANDER

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