



APPETISERS & SHARING PLATES I love starting lunch or dinner with a few plates for everyone to share.

- BREAD, OLIVES & BRANDADE Coombeshead Farm sourdough, with marinated Kalamata olives. 6.95
- JERSEY OYSTERS shucked oysters served on ice with cabernet sauvignon vinegar and shallot dressing. 5
- TEMPURA OYSTERS with sweet chilli dipping sauce. 5.50
- GRILLED ROCKEFELLER OYSTERS with spinach, watercress and Parmesan. 5.50
- LARGE RED ATLANTIC PRAWNS we recommend to split these in half and we provide a teaspoon for the tomalley in the head which is not to be missed! Each 8.95
- PERELLO GORDAL OLIVES a cult favourite among olive cognoscenti. 4.95
- PULPO A LA FERIA sautéed octopus with paprika. 7.95
- HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black sesame seeds. 5.95

STARTERS

- SALMON AND TUNA TARTARE smoked salmon, tuna and Loch Duart salmon with avocado, tomato and cayenne pepper. 14.95
- SEARED CORNISH BLUEFIN TUNA with guacamole and a soy and ginger dressing. 19.95  
"Very excited to have Cornish blue fin tuna on. It is delicious and, of course, from a thoroughly well regulated source."
- TWICE BAKED POLMARKYN GOAT'S CHEESE SOUFFLÉ goat's cheese and thyme soufflé with a lambs lettuce salad. 14.95
- FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne served with rouille and Parmesan. 14.95
- WHOLE GRILLED SARDINES with sea salt and lime. 12.95
- COD AND LOBSTER CHOWDER with potato, bacon and cream. 15.95
- BLACK RISOTTO WITH CUTTLEFISH a favourite recipe from my "Venice to Istanbul" book. Actually from Croatia and very black indeed! 15.95
- MUSSELS AND CLAMS in XO sauce with coriander, chilli and spring onion. 18.95
- TEMPURA SOFT SHELL CRABS with sweet and sour dipping sauce. 18.95
- JAMÓN IBÉRICO DE BELLOTA the best cured ham in the world from acorn fed black pigs, matured for at least three years. Great with our sourdough bread and fresh tomatoes. Fino sherry and Ibérico ham are perfect partners. One of those taste combinations where one seems to endlessly complement the other. 22.95
- SASHIMI OF SCALLOPS, WILD SEA BASS, YELLOWFIN TUNA AND CORNISH BLUEFIN TUNA with wasabi, Japanese horseradish, pickled ginger and soy dipping sauce. 27.95
- GRILLED SCALLOPS with coriander and hazelnut butter. 22.95
- OYSTERS CHARENTEAISE a seemingly odd combination - freshly opened oysters with some 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. 26.95
- A SMALL "FRUITS DE MER" brown crab claws, oysters, mussels, scallop, razor clams, clams, cockles, winkles, whelks and langoustines. 45
- HOT SHELLFISH WITH PARSLEY, CHILLI, OLIVE OIL, GARLIC AND LEMON brown crab claws, scallops, cockles, razor clams, clams, oysters, mussels, winkles, whelks and langoustines. 45
- FETTUCCINE AL TARTUFOVO cream and Parmesan, topped with a fried egg. Tossed at the table with white truffles. From Buon Ricordo in Sydney my favourite truffle dish. 39.95

MAINS

- CHARGRILLED BLUEFIN TUNA with salsa verde and rocket salad. 33.95
- SHALLOT TARTE TATIN with goats cheese and thyme. 18.95
- FISH AND CHIPS hake deep-fried in dripping served with chips, mushy peas and tartare sauce. 24.95  
(One Feeds Two - When you enjoy this classic dish, we provide a school meal for a child in the developing world. Good food - does good.)
- CHALK STREAM TROUT pan-fried in olive oil with a cucumber, dill and potato salad. 26.95
- ROASTED FILLET OF COD with a creamy, apple and dill velouté, with chopped raisins and dates. 28.95
- BOURRIDE a Mediterranean fish stew with aioli. There's something so welcoming about a warm, creamy, fish stew with glimpses of mussels in their shells, bright green parsley, the pink of prawns and the gleaming white of the fresh hake. 33.95
- VENISON LOIN from Trefranck farm, St Clether near Launceston with red wine and Morello cherries and hazelnut spätzle. 38.95
- 8oz RIB EYE from Philip Warren, Launceston, served with thin chips and a salad of cos lettuce, shallots, cream with Cabernet Sauvignon vinaigrette. 35.95
- SINGAPORE CHILLI CRAB stir-fried whole crab with garlic, ginger, chilli and coriander. Very much for those who love eating with their hands and getting gloriously messy! 43.95
- INDONESIAN SEAFOOD CURRY with cod, monkfish and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli. 39.95
- PADSTOW LOBSTER grilled or steamed lobster served with fines herbes. To some, picking the meat is too messy but to me it's a memorable feast. Served with buttered potatoes. Small 61.95
- PADSTOW LOBSTER THERMIDOR a classic French dish of Padstow lobster cooked in a light cream and Noilly Prat sauce with fines herbes. Gratinated with plenty of Parmesan and served with thin cut chips. Half large 64.95
- BRAISED FILLET OF BRILL with black autumn truffle, slivers of potato and mushrooms. 43.95
- TRONÇON OF TURBOT WITH HOLLANDAISE SAUCE turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. 48.95
- WHOLE DOVER SOLE either grilled with sea salt and lime or meunière with noisette butter, dusted with flour. 50
- THE "FRUITS DE MER" half a lobster, crab, scallops, razor clams, oysters, clams, cockles, mussels, winkles, whelks and langoustines. Served on ice for one 70  
Sharing for two 110

SIDES

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|---|---|
| THIN CUT CHIPS 5.50                           | BUTTERED POTATOES with parsley and mint. 5.50 |
| GARDEN SALAD with fines herbes. 5.50          | GLAZED CARROTS with star anise. 6.50          |
| RICE spiced with cinnamon and cloves. 3.50    | BROCCOLI with toasted almonds. 6.95           |
| BUTTERNUT SQUASH with basil and chilli oil. 5 | SAUTÉED SPINACH with nutmeg. 6.50             |



## DESSERT MENU

### HOT CHOCOLATE FONDANT

With caramel sauce and chai cream ice cream. 12

### PRALINE CHOUX À LA CRÈME

With chocolate sauce. 10.50

### RUM BABA

With pineapple carpaccio, pineapple jelly and chantilly cream. 10.50

### PEANUT BUTTER AND BANANA CHEESECAKE

With vanilla ice cream. 10.50

### LEMON TART

With yogurt ice cream. 10.50

### CRÈME CARAMEL

With Sauternes jelly and golden raisin purée. 10.50

### AFFOGATO

With Frangelico and an espresso. 10.50

### ICE CREAMS AND SORBETS

Vanilla, chocolate, strawberry, pistachio ice creams, and raspberry, strawberry, mango, lemon & lime sorbets. 8.95

### A SELECTION OF CHEESE

Served with beetroot chutney. 17

#### QUICKES CHEDDAR

Matured for 14 months with a perfectly balanced, rich, long-lasting flavour.

#### ASHLYNN

Ashlynn goats cheese has a delicate appearance which belies a sultry complexity.

#### FINN

Finn is made with unpasteurised milk and the addition of double cream to give a rich luxurious texture. Surprisingly firm and lactic when young.

#### TÊTE DE MOINE

Tete de Moine is Swiss cheese made with unpasteurized milk, sliced on a girolle slicer for a melt in the mouth texture.

#### ROQUEFORT

A strong blue cheese characterised by a white interior and intense greeny blue veins that run throughout. This Roquefort has a wonderful balance between salt, spice and cream.

## DESSERT WINES, PORT & MADEIRA

### MOSCATO D'ASTI MONCUCCO 2021, ITALY

100ml 7.00 | Bottle 32

### BRACHETTO D'ACQUI, CONTERO, PIEDMONT, ITALY 2022

Glass 100ml 6.80, 750ml Bottle 43

### CHATEAU RAMON, MONBAZILLAC 2019, FRANCE

100ml 8.00 | 750ml Bottle 38

### GEWURZTRAMINER VENDANGES TARDIVES, TRIMBACH, 2017, FRANCE

100ml 19.50 | 375ml Bottle 70

### CYPRÉS DE CLIMENS, BARSAC 2016, GRAND VIN DE SAUTERNES, FRANCE

100ml 16.50 | 375ml Bottle 58

### PATRICIUS TOKAJ, KATINKA 2021, HUNGARY

100ml 15.50 | 375ml Bottle 49

### MADEIRA LEACOCK, SAINT JOHN, PORTUGAL

70ml 8.90 | 750ml Bottle 42

### QUINTA DE LA ROSA LATE BOTTLED VINTAGE 2016

70ml 7.70

### QUINTA DE LA ROSA 10 YO TAWNY, PORTUGAL

70ml 8.00 | 500ml Bottle 52

### QUINTA DE LA ROSA VINTAGE PORT 2009, PORTUGAL

70ml 20.50 | 750ml Bottle 140

### MORRIS RUTHERGLEN CLASSIC MUSCAT, NV, VICTORIA, AUSTRALIA

100ml 14.00 | 500ml Bottle 69

Please ask for any allergen information.

A discretionary charge of 12.5% will be added to your bill.

# CHILDREN'S MENU

**Hummus with carrot, cucumber and grilled flatbread**

*On us, to keep the little ones entertained whilst you read the menu.*

## STARTERS

**Bruschetta** with mozzarella cheese, tomato and basil **£6.95**

**Thai fish cakes** with dipping sauce **£7.95**

**Deep fried tiger prawns** and mayonnaise **£7.95**

**Roast pumpkin and feta salad** **£6**

## MAINS

**Mac n cheese** with chargrilled garlic bread **£7**

**Battered or grilled fish of the day** with chips and garden peas **£11**

**4oz rump steak** with French fries and a mixed leaf salad **£14**

**Fried squid** with French fries, salad, tomatoes and mayonnaise **£17.50**

**Moules frites** cooked with butter and onions served with French fries **£12.95**

*Children can also enjoy a half portion of most dishes on our a la carte menu,  
please ask our team.*

**Try your first taste of shellfish on us.**

Let us know if you would like to try your first taster of any of the shellfish  
items on our menu, it's on us.

## DESSERTS

**Sticky toffee pudding** **£4**

**Berries & cream** **£4**

**Chocolate brownie** **£4**

**Selection of ice creams and sorbets:**

Salted Caramel, Vanilla, Chocolate, Strawberry and Mango Sorbet **£4**

Please ask for any allergen information.