



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  
DORSET OYSTERS shucked oysters served on ice with cabernet sauvignon vinegar and shallot dressing. 5.00  
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  
PADRON PEPPERS A LA PLANCHA locally grown and hot! With sea salt and olive oil. 5.95  
TEMPURA COURGETTE FLOWERS from Padstow Kitchen Garden with sweet and sour dipping sauce 6.50  
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  
POTTED SHRIMPS from Edmondsons in Morecambe Bay. Served with toasted white bread. 13.95

#### STARTERS

- WHOLE GRILLED SARDINES with sea salt and lime. 12.95  
TWICE BAKED POLMARKYN GOAT'S CHEESE SOUFFLÉ goat's cheese and thyme soufflé with a lambs lettuce salad. 14.95  
SALMON AND TUNA TARTARE smoked salmon, tuna and Loch Duart salmon with avocado, tomato and cayenne pepper. 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  
BUTRINT MUSSELS with feta cheese, dill and tomatoes. 15.95  
BLACK RISOTTO WITH CUTTLFISH a favourite recipe from my "Venice to Istanbul" book. Actually from Croatia and very black indeed! 15.95  
MACKEREL RECHEADO mackerel stuffed with Goan chilli paste and cooked a la plancha, served with a kachumber salad. 16.95  
STEAMED CLAMS with garlic, chilli and coriander. 17.95  
RAGOUT OF SAUTEÉD TURBOT IN A WHITE MISO SAUCE with Serrano ham, summer vegetables, peas, courgettes, asparagus and pea shoots. 19.95  
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  
SEARED SCALLOPS A LA PLANCHA with crab meat Succotash and Serrano ham. 24.95  
SASHIMI OF SCALLOPS, WILD SEA BASS, TUNA AND LOCH DUART SALMON with wasabi, Japanese horseradish, pickled ginger and soy dipping sauce. 25.95  
ISLE OF WIGHT HERITAGE TOMATO SALAD served with burrata, basil and sherry vinegar dressing. 16.95  
CORNISH CRAB with a wakame, cucumber and dashi salad with wasabi mayonnaise. 21.95  
OYSTERS CHARENNAISE 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, clams, scallops, razor clams, cockles, winkles, whelks and langoustines. 45.00  
HOT SHELLFISH WITH PARSLEY, CHILLI, OLIVE OIL, GARLIC AND LEMON brown crab claws, scallops, razor clams, cockles, oysters, mussels, winkles, clams, whelks and langoustines. 45.00

#### MAINS

- 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 - Fish and chips just got even better. When you enjoy this classic dish, we provide a school meal for a child in the developing world.  
Good food - does good.  
SEARED ESCALOPE OF SALMON with a warm olive oil, basil and caramelised vinegar dressing. 24.95  
ROASTED FILLET OF COD with spinach and beurre blanc. 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  
BUTTERFLIED RED MULLET with sauce vierge. Tomato, soy, garlic, fennel seeds and extra virgin olive oil. 38.95  
ROAST MONKFISH with crushed new potatoes, watercress, and olive oil. 39.95  
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  
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 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. Medium 69.95  
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  
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. Medium 66.95  
WHOLE DOVER SOLE either grilled with sea salt and lime or meunière with noisette butter, dusted with flour. 50.00  
THE "FRUITS DE MER" half a lobster, crab, scallops, razor clams, oysters, cockles, mussels, winkles, clams, whelks and langoustines. Served on ice for one 70.00. Sharing for two 110.00

#### SIDES

- THIN CUT CHIPS. 5.50  
GARDEN SALAD with fines herbes. 5.50  
BROCCOLI with toasted almonds. 6.50  
BUTTERED POTATOES with parsley and mint. 5.50  
GLAZED CARROTS with star anise. 6.50  
KALE with confit shallots. 6.50

#### Treerethern Farm

Most of the vegetables and salads on the menu come from Ronald and Ross Geach's farm just outside Padstow overlooking the estuary. Ross is an ex-chef of ours and we love talking all things veg.

A discretionary charge of 12.5% will be added to your bill.  
Please ask for any allergen information.



## DESSERT MENU

### HOT CHOCOLATE FONDANT

With vanilla sauce and clotted cream ice cream. 12.00

### PRALINE CHOU Á LA CRÈME

With chocolate sauce. 10.50

### STRAWBERRIES AND CREAM

With Trewithen clotted cream. 10.50

### RUM BABA

With poached pineapple, pineapple jelly and cream. 10.50

### PEANUT BUTTER AND BANANA CHEESECAKE

With vanilla ice cream. 10.50

### LEMON TART

With yoghurt ice cream. 10.50

### BERRY TRIFLE

With a touch of "Harvey's Sherry" keeping it traditionally British. 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 sorbet. 8.95

### A SELECTION OF CHEESES

Served with beetroot chutney

### ASHLYNN

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

### QUICKES CHEDDAR

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

### 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.

### REBLOCHON DE SAVOIE

Reblochon has a slight scent of the cellar, mild fruity taste with an intense nutty finish.

### 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.

5 for 17.00

## DESSERT WINES, PORT & MADEIRA

### AKASHI TAI, SHIRAUME GINJO UMESHU

50ml 5.25

### MOSCATO D'ASTI MONCUCCO 2019, ITALY

100ml 7.00 | Bottle 30

### BRACHETTO D'ACQUI, CONTERO, PIEDMONT, ITALY 2020

Glass 100ml 6.80, 750ml Bottle 43

### CHATEAU RAMON, MONBAZILLAC 2017, France

100ml 8.00 | 750ml Bottle 38

### GEWURZTRAMINER VENDANGES TARDIVES, TRIMBACH, 2015, France

100ml 19.50 | 375ml Bottle 61

### CYPRÉS DE CLIMENS, BARSAC 2015, GRAND VIN DE SAUTERNES, France

100ml 16.50 | 375ml Bottle 52

### PATRICIUS TOKAJ, KATINKA 2018, Hungary

100ml 15.50 | 375ml Bottle 42

### 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

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