



APPETISERS & SHARING PLATES

I love starting lunch or dinner with a few plates for everyone to share.

BREAD, OLIVES & BRANDADE Coombeshead Farm sourdough with brandade, a mixture of salted cod and mashed potato 1100 kcal 8.00

PERELLO GORDAL OLIVES a cult favourite among olive cognoscenti 150 kcal 5.50

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black sesame seeds 631 kcal 6.75

PULPO A LA FERIA warm octopus with Pimentón Picante and extra virgin olive oil 293 kcal 9.95

LANGOUSTINES ON ICE from creel pots off the west coast of Scotland with mustard mayonnaise 239 kcal 15.50 each

DON BOCARTE CANTABRIAN ANCHOVIES in extra virgin olive oil, from the small fishing village of Santoña 39 kcal 9.95

DORSET OYSTERS served on ice with cabernet sauvignon vinegar and shallot dressing 50 kcal 5.50

STARTERS

MOUNT'S BAY SARDINES with rock salt and lime 187 kcal 13.50

FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne served with rouille and Parmesan 370 kcal 14.95

SALMON AND TUNA TARTARE tuna and smoked Loch Duart salmon with avocado, tomato and cayenne pepper 208 kcal 14.95

MOUCLADE OF MUSSELS with saffron, crème fraîche and a hint of curry powder 919 kcal 15.95

SEARED SCALLOPS with serrano ham, mixed salad leaves and sherry vinaigrette 222 kcal 22.95

HOT POTATO SALAD with smoked mackerel and dandelion leaves 646 kcal 16.95

SASHIMI OF SCALLOP, BRILL, SALMON AND YELLOWFIN TUNA with wasabi, Japanese horseradish, pickled ginger and soy dipping sauce 185 kcal 28.95

JAMÓN IBÉRICO DE BELLOTA the best cured ham in the world from acorn fed black pigs, matured for at least three years. Great with Picos and fresh tomatoes. Fino sherry and Ibérico ham are perfect partners. One of those taste combinations where one seems to endlessly complement the other 535 kcal 22.95

EXMOOR CAVIAR with blinis and crème fraîche 10g 63 kcal 39.50. We would recommend our Krug Grande Cuvée 58.00 (glass 125ml) or our unfiltered Belvedere frozen vodka Lake Bartezeck 6.25 (25ml) to complement the caviar

A SMALL "FRUITS DE MER" brown crab claws, mussels, whelks, scallops, oysters, razor clams, cockles, clams, winkles and langoustines 120 kcal 47.50

HOT SHELLFISH brown crab claws, razor clams, scallops, oysters, mussels, whelks, winkles, cockles, clams and langoustines with parsley, chilli, olive oil, garlic and lemon 1099 kcal 47.50

MAINS

FISH AND CHIPS haddock deep-fried in dripping, served with chips, mushy peas, curry sauce and tartare sauce 1100 kcal 26.00
(One Feeds Two - When you enjoy this classic dish, we provide a school meal for a child living in poverty. Good food - does good.)

THORNBACK RAY WING with a caper and parsley noisette butter 1127 kcal 32.95

PAN FRIED HAKE with butter beans, braised fennel and aioli 528 kcal 34.00

ROAST MONKFISH WITH SERRANO HAM AND SAUERKRAUT we thinly slice the Serrano ham and wrap a fillet of monkfish with it 322 kcal 42.95

GRILLED COD with sautéed spinach and beurre blanc sauce 953 kcal 41.00

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 700 kcal 41.95

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! 1055 kcal 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 800 kcal 50.00

PADSTOW LOBSTER grilled or steamed lobster served with fines herbes. Served with buttered potatoes 1125 kcal

WHOLE DOVER SOLE meunière, fried and served with noisette butter or chargrilled with sea salt and lime 800 kcal 54.95

THE "FRUITS DE MER" half a lobster, crab, razor clams, scallops, oysters, mussels, whelks, winkles, cockles, clams and langoustines. Served on ice for one 650 kcal 85.00 Sharing for two 120.00

CHARGRILLED 8oz RIB EYE from Philip Warren, Launceston, served with thin cut chips and a salad of cos lettuce, shallots, cream with cabernet sauvignon vinaigrette 1000 kcal 36.95

SHALLOT TARTE TATIN with goat's cheese and thyme 540 kcal 21.95

SIDES

THIN CUT CHIPS 365 kcal 5.95

BUTTERED POTATOES with parsley and mint 167 kcal 5.95

STEAMED BROCCOLI with toasted almonds 165 kcal 7.90

BUTTERNUT SQUASH with basil and chilli oil 154 kcal 5.00

GARDEN SALAD with fines herbes 161 kcal 5.95

GREEN BEANS with garlic and fried breadcrumbs 185 kcal 6.50

DOM PÉRIGNON BRUT, CHAMPAGNE, FRANCE, 2013

Glass 53.00 (125ml), Bottle 320.00

KRUG, GRANDE CUVÉE BRUT, CHAMPAGNE, FRANCE, NV

Glass 58.00 (125ml), Bottle 350.00

Trerethern 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.

Please ask a member of the team if you would like a tour of the kitchen at the end of your meal.

A discretionary charge of 12.5% will be added to your bill. | Please ask for any allergen information | Adults need around 2000 kcal a day



DESSERT MENU

HOT CHOCOLATE FONDANT 413 kcal
with caramel sauce and vanilla ice cream 12.95

VANILLA CRÈME BRÛLÉE 422 kcal 10.95

PROFITEROLES 465 kcal
with crème diplomate and chocolate ganache 10.95

TREACLE TART 498 kcal
with Cornish clotted cream 10.95

BAKED RICE PUDDING 226 kcal
with berry compote 10.95

AFFOGATO 624 kcal
with Frangelico and an espresso 10.50

BREAD AND BUTTER PUDDING 497 kcal
with pouring cream 10.95

ICE CREAMS AND SORBETS 591 kcal
vanilla, chocolate, strawberry, pistachio ice creams, and raspberry, strawberry, mango, lemon & lime sorbets 9.95

A SELECTION OF CHEESES 928 kcal
served with crackers and beetroot chutney 18.00

QUICKE'S CHEDDAR
matured for 24 months with a 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 unpasteurised milk, sliced on a girolle slicer for a melt in the mouth texture.

ROQUEFORT
this Roquefort has a wonderful balance between salt, spice and cream.

AFTER DINNER COCKTAILS

ORANGE BRÛLÉE
A creamy and indulgent cocktail of Amaretto Saliza, Grand Marnier, Hennessy VS, DBL Cream and Chocolate bitters, garnished with candied orange peel 15.00

HAZELNUT & CARAMEL COOLER
A refreshing nutty mix of Axia Greek Spirit, Frangelico, Cherry Liqueur, Caramel Syrup, Coconut cream 15.00

WHITE CHOCOLATE OLD FASHIONED
A velvety rich version of a classic. Eminente 3yo Cuban rum infused with white chocolate, Quinta De La Rosa White port, orange bitters, mint oil 14.50

DESSERT WINES, PORT & MADEIRA

MOSCATO D'ASTI MONCUCCO 2022, ITALY
100ml 7.00 | Bottle 32.00

BRACHETTO D'ACQUI, CONTERO, PIEDMONT, ITALY 2023
100ml 6.80, 750ml Bottle 43.00

CHATEAU RAMON, MONBAZILLAC 2020, FRANCE
100ml 8.00 | 750ml Bottle 38.00

GEWURZTRAMINER VENDANGES TARDIVES, TRIMBACH, 2018, FRANCE
100ml 19.50 | 375ml Bottle 70.00

CHATEAU DELMOND, SAUTERNES 2022, FRANCE
100ml 15.50 | 375ml Bottle 49.00

PATRICIUS TOKAJ, KATINKA 2021, HUNGARY
100ml 15.50 | 375ml Bottle 49.00

MADEIRA LEACOCK, SAINT JOHN, PORTUGAL
70ml 8.90 | 750ml Bottle 42.00

QUINTA DE LA ROSA LATE BOTTLED VINTAGE 2018
70ml 8.00 | 500ml Bottle 52.00

QUINTA DE LA ROSA 10 YO TAWNY, PORTUGAL
70ml 8.00 | 500ml Bottle 52.00

QUINTA DE LA ROSA VINTAGE PORT 2009, PORTUGAL
70ml 20.50 | 750ml Bottle 140.00

MORRIS RUTHERGLEN CLASSIC MUSCAT, NV, VICTORIA, AUSTRALIA
100ml 14.00 | 500ml Bottle 69.00

Please ask for any allergen information. Adults need around 2000 kcal a day
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CHILDREN'S MENU

STARTERS

Bruschetta with mozzarella cheese, tomato and basil 661 kcal **6.95**

Thai fish cakes with dipping sauce 134 kcal **7.95**

Deep fried tiger prawns and mayonnaise 333 kcal **7.95**

MAINS

Mac' n' cheese with chargrilled garlic bread 378 kcal **7.00**

Battered or grilled fish of the day with chips and garden peas 475 kcal **11.00**

4oz rump steak with French fries and a mixed leaf salad 1198 kcal **14.00**

Fried squid with French fries, salad, tomatoes and mayonnaise 1291 kcal **17.50**

Moules frites cooked with butter and onions served with French fries 1160 kcal **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 515 kcal **4.00**

Berries & cream **4.00**

Chocolate brownie 596 kcal **4.00**

Selection of ice creams and sorbets:

Pistachio, Vanilla, Chocolate, Strawberry and Mango Sorbet 394 kcal **4.00**

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