



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. 778 kcal 6.95

PERELLO GORDAL OLIVES a cult favourite among olive cognoscenti. 298 kcal 4.95

GRILLED ROCKEFELLER OYSTERS with spinach, watercress and Parmesan. 143 kcal 5.50

JERSEY OYSTERS shucked oysters served on ice with cabernet sauvignon vinegar and shallot dressing. 37 kcal 5.25

LANGOUSTINES ON ICE from creel pots off the west coast of Scotland with mayonnaise. 86 kcal 8.95

PULPO A LA FERIA sautéed octopus with paprika. 31 kcal 7.95

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black sesame seeds. 489 kcal 5.95

STARTERS

WHOLE GRILLED SARDINES with sea salt and lime. 386 kcal 12.95

TWICE BAKED POLMARKYN GOAT’S CHEESE SOUFFLÉ goat’s cheese and thyme soufflé with a lamb lettuce. 409 kcal 15.95

SALMON TARTARE smoked salmon and Loch Duart salmon with avocado, tomato and cayenne pepper. 87 kcal 14.95

FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne served with rouille and Parmesan. 451 kcal 14.95

GRILLED SCALLOPS with coriander and hazelnut butter. 106 kcal 22.95

CRUMPETS with potted shrimps and a poached egg. 510 kcal 14.95

ROASTED BABY BEETROOT with candied walnuts, pickled apple, rosso di Treviso and Roquefort. 416 kcal 14.95

JAPANESE FISH CAKES with tuna and a soy and sesame dressing. 128 kcal 13.95

LIGHTLY SMOKED TROUT with a chive and extra virgin olive oil dressing. 604 kcal 17.95

A MEURETTE OF BRILL with artichokes and baby root vegetables. 312 kcal 21.95

TEMPURA SOFT SHELL CRABS with sweet and sour dipping sauce. 1290 kcal 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. 535 kcal 22.95

BLACK RISOTTO WITH CUTTLEFISH a favourite recipe from my “Venice to Istanbul” book. Actually from Croatia and very black indeed! 405 kcal 16.95

SASHIMI OF SCALLOP, BRILL, LOCH DUART SALMON AND YELLOWFIN TUNA with wasabi, Japanese horseradish, pickled ginger and soy dipping sauce. 110 kcal 27.95

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. 647 kcal 26.95

A SMALL “FRUITS DE MER” brown crab claws, oysters, mussels, cockles, scallops, razor clams, whelks, winkles, clams and langoustines. 356 kcal 45.00

HOT SHELLFISH WITH PARSLEY, CHILLI, OLIVE OIL, GARLIC AND LEMON brown crab claws, razor clams, oysters, scallops, mussels, cockles, clams, whelks, winkles and langoustines. 1116 kcal 45.00

MAINS

FISH AND CHIPS hake deep-fried in dripping, served with chips, mushy peas and tartare sauce. 1418 kcal 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.)

SHALLOT TARTE TATIN with goats cheese and thyme. 644 kcal 18.95

CHALK STREAM TROUT pan-fried in olive oil with a cucumber, dill and potato salad. 412 kcal 26.95

ROASTED FILLET OF COD with a creamy, apple and dill velouté, with chopped raisins and dates. 634 kcal 28.95

PAN-FRIED HAKE with clams, white asparagus, peas and parsley 680 kcal 29.95

ROASTED MONKFISH WITH GARLIC AND FENNEL the monkfish is flavoured with fennel herb and garlic, fried, then finished in the oven with some slow cooked garlic and fennel. 437 kcal 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. 1132 kcal 35.95

VENISON LOIN from Trefranck farm, St Clether near Launceston with red wine, Morello cherries and hazelnut spätzle. 759 kcal 38.95

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. 348 kcal 39.95

BRAISED FILLET OF BRILL with black winter truffle, slivers of potato and mushrooms. 453 kcal 43.95

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. 1720 kcal Medium 64.95

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. 1814 kcal Small 61.95

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. 911 kcal 48.95

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! 1029 kcal 43.95

WHOLE DOVER SOLE either grilled with sea salt and lime (1291 kcal) or meunière with noisette butter dusted with flour 1573 kcal. 50.00

THE “FRUITS DE MER” half a lobster, crab, razor clams, scallops, oysters, mussels, cockles, whelks, winkles, clams and langoustines. Served on ice for one 70.00. 650 kcal Sharing for two 110.00

SIDE

THIN CUT CHIPS 408 kcal 5.95

GARDEN SALAD with fines herbes. 132 kcal 5.95

RICE spiced with cinnamon and cloves. 270 kcal 3.50

TENDERSTEM BROCCOLI with salsa verde. 165 kcal 6.95

BUTTERED POTATOES with parsley and mint. 378 kcal 5.95

GLAZED CARROTS with star anise. 187 kcal 6.50

BUTTERNUT SQUASH with basil and chilli oil. 370 kcal 6.50

GIFT CARDS

Delight friends and family with a Rick Stein gift card, redeemable in all our restaurants, rooms, cookery school, shops and online.



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.

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

Pink Stein
DESSERT MENU

HOT CHOCOLATE FONDANT 602 kcal

With caramel sauce and chai cream ice cream. 12.00

PRALINE CHOUX Á LA CRÈME 318 kcal

With chocolate sauce. 10.50

RUM BABA 187 kcal

With pineapple carpaccio, pineapple jelly and Chantilly cream. 10.50

PEANUT BUTTER AND BANANA CHEESECAKE 534 kcal

With vanilla ice cream. 10.50

HONEY CUSTARD TART 1179 kcal

With ginger crème fraîche. 10.50

CRÈME CARAMEL 204 kcal

With Sauternes jelly and golden raisin purée. 10.50

AFFOGATO 461 kcal

With Frangelico and an espresso. 10.50

ICE CREAMS AND SORBETS 591 kcal

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

A SELECTION OF CHEESE 928 kcal

Served with beetroot chutney

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.

17.00

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