



Dinner Menu

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
- SAILORS CREEK OYSTERS shucked oysters served on ice with cabernet sauvignon vinegar and shallot dressing. 5
- TEMPURA OYSTERS with sweet chilli dipping sauce. 5.50
- PADRON PEPPERS A LA PLANCHA locally grown and hot! With sea salt and olive oil. 5.95
- 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
- GRILLED ROCKEFELLER OYSTERS with spinach, watercress and Parmesan. 5.50
- PULPO A LA FERIA sautéed octopus with paprika. 7.95
- POTTED SHRIMPS from Edmondsons in Morecambe Bay. Served with toasted white bread. 13.95
- HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black sesame seeds. 5.95
- TEMPURA COURGETTE FLOWERS from Padstow Kitchen Garden with sweet and sour dipping sauce 6.50

STARTERS

- 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
- BLACK RISOTTO WITH CUTTLEFISH a favourite recipe from my "Venice to Istanbul" book. Actually from Croatia and very black indeed! 15.95
- SALMON AND TUNA TARTARE smoked salmon, tuna and Loch Duart salmon with avocado, tomato and cayenne pepper. 14.95
- 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
- RAGOUT OF TURBOT AND SCALLOPS with Vouvray and basil. 19.95
- SHANGURRO CRAB the great charm of shangurro, which comes from the Basque coast of Northern Spain, is that in San Sebastian, Santander, and Bilbao it is normally served using the back shell of spider crab as a gratin dish for the combination of white crab meat, tomato, garlic, chilli, olive oil, parsley and breadcrumbs. 21.95
- 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
- GRILLED SCALLOPS with coriander and hazelnut butter. 22.95
- SASHIMI OF SCALLOPS, WILD SEA BASS, TUNA AND LOCH DUART SALMON with wasabi, Japanese horseradish, pickled ginger and soy dipping sauce. 25.95
- OYSTERS CHARENTAISE 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, scallops, razor clams, clams, winkles and langoustines. 45
- HOT SHELLFISH WITH PARSLEY, CHILLI, OLIVE OIL, GARLIC AND LEMON brown crab claws, scallops, razor clams, clams, oysters, mussels, winkles and langoustines. 45
- FETTUCINE 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

- SHALLOT TARTE TATIN with goats cheese and thyme. 18.95
- FISH AND CHIPS haddock 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.
- 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
- CHALK STREAM TROUT poached in olive oil with a cucumber, dill and potato salad, the French call the cooking process *mi cuit*, to me this is a revelation. 26.95
- 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
- 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
- BRAISED FILLET OF BRILL with black autumn truffle, slivers of potato and mushrooms. 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. 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. 48.95
- 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
- WHOLE DOVER SOLE either grilled with sea salt and lime or meunière with noisette butter, dusted with flour. 50
- SALT BAKED SEA BASS whole sea bass in a salt crust served with fines herbes butter sauce. Served with buttered potatoes. Sharing for two 80
- THE "FRUITS DE MER" half a lobster, crab, scallops, razor clams, oysters, clams, mussels, winkles and langoustines. Served on ice for one 70. Sharing for two 110

SIDES

- THIN CUT CHIPS 5.50
- GARDEN SALAD with fines herbes. 5.50
- RICE spiced with cinnamon and cloves. 3.50
- KALE with confit shallots. 6.50
- BUTTERED POTATOES with parsley and mint. 5.50
- BROCCOLI with toasted almonds. 6.95
- GLAZED CARROTS with star anise. 6.50

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.



DESSERT MENU

HOT CHOCOLATE FONDANT

With vanilla sauce and clotted cream ice cream. 12

PRALINE CHOUX Á LA CRÈME

With chocolate sauce. 10.50

RUM BABA

With pineapple carpaccio, pineapple jelly and chantilly cream. 10.50

FRUIT SALAD

With orange & pineapple jelly and lemon and lime sorbet. 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 sorbet. 8.95

A SELECTION OF CHEESE

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.

TETE 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.

5 for 17

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