

SMALL BITES

FLATBREAD	5.50	TANDOORI SPICED PRAWNS	6.50
Baba ghanoush and tzatziki			
HALLOUMI	5.50	AMRITSARI FISH	6
with red pepper dip		with green chilli chutney	
BEEF SATAY	6		
with sweet soy and lime dressing			

STARTERS

CAULIFLOWER FRITTERS *	7.50
with cashew sauce	
PONDICHERRY SARDINE FISH FRY *	
whole sardines with kachumber salad	9.50
VIETNAMESE POACHED CHICKEN SALAD *	11.50
with peanuts, chilli, mint and coriander	
ST AUSTELL BAY MUSSEL MASALA *	13.50
With onion, green chilli, ginger and curry leaves	
GRILLED SCALLOPS	1 for 6.50 3 for 19
with ginger, garlic and greens	
SALT AND PEPPER PRAWNS	16
with cucumber, spinach and a soy and sesame dressing	

LUNCH SPECIALS all served with thin cut chips

MARINATED SALMON	16
with passion fruit, lime and coriander	
BEEF KATI ROLL	15
with pickled onion and green chilli	
CRISPY SOFT-SHELL CRAB SALAD	19
with peanut sauce	
BAO BUNS	14
two bao buns served with thin cut chips	
BBQ PORK	
with pickled carrot, spring onion and chilli	
KOREAN CHICKEN	
with red onion, coriander and black sesame seeds	
SPICED CAULIFLOWER	
with carrot, spring onion and coriander	

MAINS

AUBERGINE *	16
braised with soy ginger and chilli served with basmati rice and pak choi	
GRILLED MACKEREL BURGER *	18
with pico de gallo, mayonnaise, cholula and thin cut chips	
INDONESIAN CHICKEN BROTH *	19
with vermicelli noodles, a boiled egg, chilli and crispy basil	
FISH PAKORA *	20
with mushy peas, tomato chutney and chat masala thin cut chips	
PONDICHERRY HAKE CURRY *	23
a fragrant southern Indian curry with basmati rice and a poppadom	
MISO SALMON	26
with vermicelli noodles and spring onion	
8OZ RUMP STEAK	29
with roasted red pepper and smoked paprika chimichurri and thin cut chips	

3 COURSES FOR £34 Choose any dish marked with *

SIDES

CHAPATIS	2	CHAT MASALA CHIPS	5.50
POPPADOMS	2	CHILLI SPICED CABBAGE	6
ASIAN COLESLAW	4	with coconut, mustard seeds and curry leaves	
THIN CUT CHIPS	5.50		

GIFT CARDS

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



DESSERTS

LEMON AND YUZU POSSET *	8.50
with a gingerbread crumb 425 kcal	
RICE PUDDING BRÛLÉE 224 kcal *	8.50
CHEESECAKE *	9
with a pear and ginger compote 442 kcal	
STICKY TOFFEE PUDDING *	9
with Cornish clotted cream 1053 kcal	
A SELECTION OF CORNISH ICE CREAMS AND SORBETS *	7.50
3 scoops	
Madagascan vanilla Pistachio Strawberries and cream	
Chocolate Salted Caramel Coconut	
Raspberry Mango Pineapple Lemon & lime 591 kcal	
3 CHEESE SELECTION	13.50
Ashlyn Goats' cheese, Colston Bassett Stilton and Cornish	
Yarg with toasted walnuts, honey and oat biscuits 815 kcal	

DESSERT WINE

Domaine de Grange Neuve, 2017 Monbazillac
7.50 (100ml glass) | 35.00 (500ml bottle)
Late Harvest Tokaji Katinka, Patricius,
Hungary 2021 15.30 (70ml glass) | 44 (375ml bottle)

SHERRY (70ml)
Manzanilla Papirusa, Lustau 7.70

WHISKY/WHISKEY
Oban 14 YO Classic Malt 9.50 | Eagle Rare 10YO Single Barrel 6.00
Glenmorangie 10YO 6.00 | Laphroaig 10YO 6.50 | Nikka Miyagikyou
Nikka From The Barrel 9.00 | Jameson 5.0 | Glenmorangie 5.25
Jack Daniels 6.00

LIQUEUR
Disaronno 3.95 | Frangelico 3.95 | Grand Marnier 4.00

COGNAC & ARMAGNAC
Maxime Trijol VSOP 8.50 | Castarède Bas Armagnac 20yr 7.50