



SAMPLE MENU

APPETISERS & SHARING PLATES

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

- PADRON PEPPERS 6.50
- DON BOCARTE ANCHOVIES in olive oil 7.00
- SOURDOUGH with salted butter 7.50
- HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black and white sesame seeds 7.50
- JAMÓN IBÉRICO DE BELLOTA 11.95

SELECTION OF OYSTERS

Dorset or Jersey served in pairs of 2's
Raw 13.00 | Tempura 13.00 | Rockefeller 13.00

CAVIAR

Baerii 10g 45.00 | Oscietra 10g 50.00 | Beluga 10g 65.00
served with blinis and crème fraîche

STARTERS

- FISH SOUP flavored with tomato, saffron, garlic, red peppers and fennel, served with rouille, Parmesan and croûtons 15.50
- WHOLE CHIMICHURRI TIGER PRAWNS 14.85
- MOULES MARINIÈRES cream, garlic and parsley served with bread 16.00
- CUTTLEFISH AND SQUID INK RISOTTO 16.00
- SOFT SHELL CRAB Singapore sauce and spring onions 16.00
- STEAMED SCALLOPS soy sauce, ginger and sesame 22.95
- TWICE BAKED CRAB AND CHIVES SOUFFLÉ 18.95
- GOATS' CHEESE SALAD orzo, red onion, pinenuts, olives and sherry dressing 12.85

THE RAW BAR

SASHIMI OF BASS, SALMON, SCALLOP
AND YELLOWFIN TUNA
wasabi, Japanese horseradish, pickled
ginger and soy dipping sauce 29.00

SEARED TUNA
with guacamole and soy
and lemongrass dressing
19.95

SALMON AND TUNA TARTARE
smoked salmon, tuna and Loch Duart salmon
with avocado, tomato and cayenne pepper 18.00

THE "FRUITS DE MER"
lobster, crab, crevettes, scallops, clams, razor clams,
oysters, cockles, mussels, langoustines, whelks and winkles served on ice
Small 50.00 (Exclude lobster)
Large 90.00 (Half lobster)
Deluxe for two 130.00 (Whole lobster)

MAINS

- MARKET FISH cooked your way; steamed, roasted or pan-fried MP
- PRIMAVERA RISOTTO peas, leeks, green beans and parsley 18.00
- FISH AND CHIPS mushy peas, curry sauce, tartare sauce and thick cut chips 28.00
- CRAB LINGUINE hand-picked white crab meat, olive oil, chilli, garlic and parsley 29.50
- FILLETS OF SEA BASS with beurre blanc and spinach 36.50
- INDONESIAN SEAFOOD CURRY basmati rice and a green bean and grated coconut salad 38.00
- LEMON SOLE lemongrass butter 35.95
- 10oz RIBEYE STEAK served with thick cut chips salad of baby gem lettuce shallot cream with a cabernet sauvignon vinaigrette 42.00
- 8oz FILLET STEAK served with thick cut chips salad of baby gem lettuce shallot cream with a cabernet sauvignon vinaigrette 48.00

LOBSTER

GRILLED PADSTOW LOBSTER
fines herbes and buttered potatoes

LOBSTER THERMIDOR
a classic French dish of Padstow lobster cooked in a light cream and Noilly Prat
sauce with fines herbes. Gratinated with Parmesan and served with
thin cut chips

SIDES

- RICE cinnamon, cloves and cardamom 4.00
- TOMATO AND SHALLOT SALAD 6.50
- THICK OR THIN CUT CHIPS 6.50
- BUTTERED NEW POTATOES 6.50
- MIXED GREENS 6.50
- CHANTENAY CARROTS tarragon 7.00