



Sample Menu

APPETISERS & SHARING PLATES

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

- TEMPURA COURGETTE FLOWER sweet and sour dipping sauce 52kcal 5.00
- PULPO A LA FERIA hot octopus with Pimentón Picante and extra virgin olive oil 293 kcal 9.95
- HALLOUMI SAGANAKI dusted in semolina. Fried in olive oil and drizzled with honey, black and white sesame seeds 631 kcal 6.75
- HOXTON SOURDOUGH with salted butter 1020 kcal 6.95
- PADRON PEPPERS ‘A LA PLANCHA’ from our Padstow Kitchen Garden, with extra virgin olive oil and sea salt 157 kcal 6.00

DORSET OYSTERS

Raw 50 kcal 5 | Tempura 213 kcal 6 | Rockefeller 120 kcal 6 | Charentaise 312 kcal 6.50

CAVIAR

Cornish Salted Baerii 63 kcal 40 | Oscietra 54 kcal 45 | Beluga 56 kcal 60
Served with blinis and crème fraîche

STARTERS

"Should you wish to share some starters we can present them so you can all help yourself."

- FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers and fennel, served with rouille, Parmesan and croutons 451 kcal 13.95
- CRISPY MACKEREL SALAD with apple, shallots, carrots, peanuts, coriander and chilli 503 kcal 11.95
- WEST COUNTRY MUSSELS with yellow Kroeung, coconut milk and makrut lime leaf 862 kcal 14.95
- TWICE BAKED GOAT'S CHEESE AND THYME SOUFFLÉ 520 kcal 15.95
- SMOKED HADDOCK with a mild potato curry topped with a poached egg 235 kcal 15.95
- DEEP FRIED COCONUT PRAWNS a dish from the Yucatán peninsula accompanied by a papaya dipping sauce 402 kcal 16.95
- BLACK RISOTTO WITH CUTTLEFISH a favourite recipe from my 'Venice to Istanbul' book. Actually, from Croatia and very black indeed! 405 kcal 16.95
- SCALLOPS with truffle butter, croûtons and chives 180 kcal 22.95

THE RAW BAR

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

SEA BASS CEVICHE
chilli, tomato and coriander 185 kcal 16.95

SALMON AND TUNA TARTARE
smoked salmon, tuna and Loch Duart salmon with avocado, tomato and cayenne pepper 208 kcal 15.95

SHELLFISH

SINGAPORE CHILLI CRAB
stir-fried whole crab with garlic, ginger, chilli and coriander 1055 kcal 44.95

THE “FRUITS DE MER”
lobster, crab, razor clams, langoustine, clams, cockles, crevettes, scallops, oysters, mussels and winkles.
Served on ice
Small 481 kcal 47.50 (Exclude lobster)
Large 797 kcal 85 (Half lobster)
Sharing for two 1070 kcal 120 (Whole lobster)

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

MAINS

- MARKET FISH ON THE BONE from day boats landing at Newlyn harbour, market price
- HADDOCK AND CHIPS mushy peas, curry sauce, tartare sauce and thick cut chips (One Feeds Two Every time you order fish and chips, we donate a school meal to a child in poverty) 1432 kcal 26
- FILLETS OF SEA BASS with beurre blanc and spinach 953kcal 29.95
- CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 621 kcal 26.95
- PAN FRIED HAKE with butterbeans, fennel, egg and aioli 528 kcal 27.95
- INDONESIAN SEAFOOD CURRY with sea bass, cod and prawns with basmati rice and a green bean and grated coconut salad 1424 kcal 33.50
- TURBOT HOLLANDAISE turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate 1104 kcal 55.00
- 8OZ RIBEYE STEAK from our butcher Phillip Warren, Launceston. Served with tomato salad, thin cut chips and peppercorn sauce 1786 kcal 39.95
- RISOTTO PRIMAVERA 649 kcal 16.95

LOBSTER

GOAN LOBSTER
"a favourite of mine, the spice doesn't overwhelm."
served with cucumber and lime salad 968 kcal 69.95

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 1477 kcal 69.95

GRILLED PADSTOW LOBSTER
served with fines herbes and buttered potatoes 1125 kcal 66.95

SIDES

- THIN OR THICK CUT CHIPS 790 kcal 5.50
- SAUTÉED POTATOES with salsa verde 323 kcal 5.95
- GARDEN SALAD with fines herbes and sliced fennel 121 kcal 5.95
- RICE with cinnamon, cloves and cardamom 213 kcal 3.50
- CARROTS with tarragon and butter 123 kcal 6.50
- KALE with confit garlic and fennel seeds 686 kcal 6.95



DESSERTS

BERRY COMPOTE PAVLOVA

with whipped cream 9.95 377 kcal

* Monbazillac, Château Ramon, Bordeaux, France (100ml)
8.00

STICKY TOFFEE PUDDING

with clotted cream 10.50 984 kcal

* Pedro Ximénez (70ml) 7.50

HOT CHOCOLATE FONDANT

with pistachio ice cream 12.95 579 kcal

(Please allow approximately 15min cooking time)

* Late Harvest Tokaj Katinka, Patricius, Hungary 2021
(100ml) 15.30

AFFOGATO

vanilla ice cream, espresso, and Frangelico
(25ml) 9.50 624 kcal

CHOCOLATE PAVÉ

peanut butter crumb, crystallized peanuts and
salted caramel ice cream 1003 kcal 9.95

* Muscat, Rutherglen, Chambers, Rosewood Vineyards,
Victoria, Australia (70ml) 12.50

PARIS-BREST

a patisserie work of art, choux pastry and praline
mousseline cream 676 Kcal 10.95

* Sauternes, Château Delmond, Bordeaux, France 2022
(100ml) 13.00

ICE CREAMS AND SORBETS 3.50 per scoop 229 kcal

ice creams: rhubarb, vanilla, chocolate,
strawberry, coconut and salted caramel

sorbet: lemon and raspberry

vegan ice cream: chocolate and vanilla

A SELECTION OF CHEESES Cheddar, Brie,
Roquefort, Epoisses and Ash Lynn. Served with
Peter's Yard crispbread, oat biscuits and
mango chutney 18.00 930 kcal

PORT

Late bottled Vintage (LBV), Quinta de la Rosa, 2017
7.70

Tawny Port, Quinta de la Rosa 10-year-old 8.00

Vintage, Quinta de la Rosa, 2009 20.50

* Sommelier recommendation

LIQUEUR COFFEES

IRISH COFFEE 8.00

BAILEYS 8.00

FRIAR'S COFFEE 8.00

FRENCH COFFEE 8.00

AMARETTO COFFEE 8.00

CALYPSO COFFEE 10.50

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

Freshly brewed espresso, vodka and
coffee liqueur shaken over ice.
A true post dinner drink 11.95

BRANDY ALEXANDER

VS Cognac, Crème de cacao,
double cream, garnished with a
grating of nutmeg 10.95

CHOCOLATE MARTINI

Belvedere vodka, crème de cacao,
chocolate syrup and topped with
double cream 12.00