



We've never thought of our restaurants as temples of gastronomy, they're just places where the fish is fresh and the atmosphere alive and full of fun. RICK STEIN

WHITE PORT SPRITZ the summer port cocktail is a refreshing and light drink, perfect for the summer season 11.35	DOM PÉRIGNON CHAMPAGNE said to be created by Pierre Pérignon the 17th century Benedictine monk of the Benedictine Abbey in Hautvillers. Very few Grande Marques can equal Dom Pérignon's finesse. 125ml 40.00	BRITISH BRAMBLE a tasty blackberry Gin, Crème de Mure, sugar syrup and fresh lemon juice. 125ml 11.50
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Appetisers

COOMBESHEAD SOURDOUGH salted butter 'We tend to bake our bread a bit darker because that is where the flavour is. It is a fine line between caramelised and burnt' Ben Glazer, Head Baker 6.95 1020 kcal	EXMOOR CAVIAR 10g, blinis and crème fraîche 39.50 201 kcal
HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black and white sesame seeds and oregano 6.75 624 kcal	DORSET OYSTERS on ice 3 for 16.50 58 kcal
	CAULIFLOWER FRITTERS with cashew sauce 4.95 110 kcal

Starters

DEEP GREEN SPINACH SOUP poached egg and Parmesan 7.95 326kcal	DEEP FRIED COCONUT PRAWNS a dish from the Yucatán peninsula, accompanied by a papaya dipping sauce 16.95 402 kcal
CRISPY MACKEREL SALAD apple, shallots, carrots, peanuts, coriander and chilli 11.95 503 kcal	SCALLOPS truffle butter, croûtons and chives 22.95 180 kcal
FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne, served with rouille, Parmesan and croutons 13.95 451 kcal	SASHIMI OF TUNA, LOCH DUART SALMON, SEA BASS AND SCALLOPS wasabi, mooli, pickled ginger and soy dipping sauce 28.50 219 kcal
WEST COUNTRY MUSSELS with yellow Kroeung, coconut milk and makrut lime leaf 14.95 862 kcal	OYSTERS CHARENNAISE freshly opened oysters with 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. 5 oysters for 30.00 312 kcal
TWICE BAKED GOAT'S CHEESE AND THYME SOUFFLÉ 15.95 520 kcal	

Mains

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) 26.00 1432 kcal
CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 26.95 621 kcal
PAN FRIED HAKE butterbeans, fennel, egg and aioli 27.95 528 kcal
GRILLED SEA BASS laksa noodles and sambal blachan 29.95 720 kcal
INDONESIAN SEAFOOD CURRY with sea bass, cod and prawns with basmati rice and a green bean and grated coconut salad 33.50 1424 kcal
ROAST TRONÇON OF TURBOT WITH HOLLANDAISE SAUCE in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate 50.00 1104 kcal
WHOLE DOVER SOLE meunière, pan-fried and served with beurre noisette 50.00 1556 kcal
GRILLED CORNISH LOBSTER thin cut chips and mixed leaf salad 66.95 1559 kcal
CORNISH LOBSTER THERMIDOR we used to sell lobster thermidor 25 years ago, but fashion changed. Now there's a renaissance of classic French seafood dishes. I've made it lighter and more fragrant and it's rather good 69.95 1746 kcal
10oz RIBEYE STEAK from our butcher Phillip Warren, Launceston. Baby gem salad, thin cut chips and peppercorn sauce 39.95 1786 kcal
RISOTTO PRIMAVERA 16.95 649 kcal

Sides

THIN CUT CHIPS 5.50 790 kcal	GARDEN SALAD with fines herbes and sliced fennel 5.95 121 kcal	CARROTS with tarragon and butter 6.50 123 kcal
SAUTÉED POTATOES with salsa verde 5.95 323kcal	RICE cinnamon, cloves and cardamom 3.50 213kcal	KALE with confit garlic and fennel seeds 6.95 686kcal
		HISPI CABBAGE with soy and mirin 6.50 239kcal



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

* Tawny port (70ml) 8.00

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 classic liqueur, Morris of Rutherglen, Victoria,
Australia (70ml) 9.95

PARIS-BREST

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

* Gewurztraminer Vendanges Tardives, Trimbach, Alsace,
France 2018 (100ml) 19.50

ICE CREAMS AND SORBETS 3.50 per scoop 229 kcal

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

sorbet: lemon, raspberry, rhubarb and mango

A SELECTION OF CHEESES Cheddar, Brie,
Roquefort, Epoisses and Ash Lynn. Served with
Peter's Yard crispbread, oat biscuits and
beetroot 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