



SAMPLE MENU

APPETISERS & SHARING PLATES

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

- HOXTON SOURDOUGH with salted butter 1020 kcal 7.50
- HALLOUMI SAGANAKI dusted in semolina. Fried in olive oil and drizzled with honey, black and white sesame seeds 631 kcal 7.50
- PULPO A LA FERIA hot octopus with Pimentón Picante and extra virgin olive oil 293 kcal 11.00
- TEMPURA COURGETTE FLOWER sweet and sour dipping sauce 52kcal 8.50
- PADRON PEPPERS ‘A LA PLANCHA’ from our Padstow kitchen garden, with extra virgin olive oil and sea salt 157 kcal 8.00

DORSET OYSTERS

Raw 50 kcal 6.50 | Tempura 213 kcal 6.50 | Rockefeller 120 kcal 6.50 | Charentaise 312 kcal 7.00

CAVIAR

Cornish Salted Baerii 63 kcal 45.00 | Oscietra 54 kcal 50.00 | Beluga 56 kcal 65.00  
Served with blinis and crème fraîche

STARTERS

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

- CRISPY SMOKED MACKEREL SALAD with apple, shallots, carrots, peanuts, coriander and chilli 503 kcal 13.50
- FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers and fennel, served with rouille, Parmesan and croutons 451 kcal 15.50
- TWICE BAKED GOAT'S CHEESE AND THYME SOUFFLÉ 520 kcal 16.50
- SMOKED HADDOCK with a mild potato curry topped with a poached egg 235 kcal 15.95
- MUSSELS WITH YELLOW KROEUNG 239 kcal 16.50
- DEEP FRIED COCONUT PRAWNS a dish from the Yucatán peninsula accompanied by a papaya dipping sauce 402 kcal 18.00
- SCALLOPS with truffle butter, croûtons and chives 180 kcal 25.00

THE RAW BAR

SASHIMI OF SCALLOPS, BASS, SALMON AND YELLOWFIN TUNA  
with wasabi, Japanese horseradish, pickled ginger and soy dipping sauce 185 kcal 29.00

SEA BASS CEVICHE  
chili, tomato and coriander 185 kcal 18.50

SALMON AND TUNA TARTARE  
smoked salmon, tuna and Loch Duart salmon with avocado, tomato and cayenne pepper 208 kcal 18.00

SHELLFISH

SINGAPORE CHILLI CRAB  
stir-fried whole crab with garlic, ginger, chilli and coriander 1055 kcal 49.50

THE "FRUITS DE MER"  
lobster, crab, razor clams, clams, cockles, crevettes, scallops, *winkles*, oysters and mussels.  
Served on ice

Small 481 kcal 50.00 (Exclude lobster)  
Large 797 kcal 90.00 (Half lobster)  
Sharing for two 1070 kcal 130.00 (Whole lobster)

HOT SHELLFISH  
brown crab claws, razor clams, clams, cockles crevettes, scallops, winkles, oysters, mussels and with parsley, chilli, olive oil, garlic and lemon 1099 kcal 50.00

MAINS

- MARKET FISH ON THE BONE from day boats landing at Newlyn harbour, market price
- FISH 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 27.50
- FILLETS OF SEA BASS with beurre blanc and spinach 953kcal 36.50
- CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 621 kcal 29.50
- PAN FRIED HAKE with butterbeans, fennel, egg and aioli 528 kcal 30.00
- INDONESIAN SEAFOOD CURRY with basmati rice and a green bean and grated coconut salad 1424 kcal 38.00
- TURBOT HOLLANDAISE turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate 1104 kcal 58.00
- CHARGRILLED 8oz RIBEYE STEAK from our butcher Phillip Warren, Launceston. Served with tomato salad, thin cut chips and peppercorn sauce 1786 kcal 42.00
- RISOTTO PRIMAVERA 649 kcal 18.00

LOBSTER

Celebrate the height of a bountiful lobster season and enjoy any lobster dish with a glass of Veuve Clicquot for £50

GOAN LOBSTER  
"a favourite of mine, the spice doesn't overwhelm."  
served with cucumber and lime salad 968 kcal 64.95

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 thick cut chips 1477 kcal 64.95

GRILLED PADSTOW LOBSTER  
served with fines herbes and buttered potatoes 1125 kcal 61.95

SIDES

- THIN OR THICK CUT CHIPS 790 kcal 6.50
- SAUTÉED POTATOES with salsa verde 323 kcal 6.50
- BUTTERED NEW POTATOES 381 kcal 6.50
- GARDEN SALAD with fines herbes and sliced fennel 121 kcal 6.50
- RICE with cinnamon, cloves and cardamom 213 kcal 4.00
- CARROTS with tarragon and butter 123 kcal 7.00
- KALE with confit garlic and fennel seeds 686 kcal 7.00



## DESSERT MENU

### AFFOGATO

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

### BERRY COMPOTE PAVLOVA

with whipped cream 377 kcal 9.95

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

### CHOCOLATE PAVÉ

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

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

### ICE CREAMS AND SORBETS 591 kcal 9.95

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

sorbet: lemon, raspberry and mango | vegan ice cream: chocolate and vanilla

### STICKY TOFFEE PUDDING

with clotted cream 984 kcal 10.50

\* Pedro Ximénez (70ml) 7.50

### HOT CHOCOLATE FONDANT

with pistachio ice cream 579 kcal 12.95 (Please allow approximately 15min cooking time)

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

### CHOCOLATE PAVÉ

peanut butter crumb, crystallised 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

\* Sommelier recommendation

### A SELECTION OF CHEESE

Cheddar, Brie, Roquefort, Epoisses and Ash Lynn. Served with Peter's Yard crispbread, oat biscuits and beetroot chutney 930 kcal 18.00

### 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

## 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

## LIQUEUR COFFEES

IRISH COFFEE 8

BAILEYS 8

FRIAR'S COFFEE 8

FRENCH COFFEE 8

AMARETTO COFFEE 8

CALYPSO COFFEE 10.50

A discretionary charge of 12.5% will be added to your bill. Please ask for any allergen information.  
Adults need around 2000 kcal a day.