



## SAMPLE MENU

### APPETISERS & SHARING PLATES

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

- DEEP-FRIED CRYSTAL PRAWNS 6.00
- SMOKED ANCHOVIES in olive oil 6.50
- JAMÓN IBÉRICO DE BELLOTA 10.95
- 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

#### SELECTION OF OYSTERS

Dorset & Jersey served in pairs of 2's  
Raw 13.00 | Tempura 13.00 | Rockefeller 13.00 | Charentaise 14.00

#### CAVIAR

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

### STARTERS

- SMOKED MACKEREL PATE with homemade focaccia and wasabi mayo and pickled pink ginger 13.50
- FISH SOUP flavoured with tomato, saffron, garlic, red peppers and fennel, served with rouille, Parmesan and croutons 15.50
- MOULES MARINIÈRE cream, garlic and parsley served with bread 13.95
- SEARED SCALLOPS sweetcorn succotash, Serrano ham 22.95
- VENISON CARPACCIO black truffle and caper dressing, parmesan and rocket 15.50
- JAMÓN IBÉRICO DE BELLOTA with sourdough and tomatoes 24.50
- TWICE BAKED GOAT'S CHEESE AND THYME SOUFFLÉ 16.50
- SEARED TUNA, guacamole, soy and ginger 17.50
- HERITAGE INCA TOMATO mozzarella, crispy basil, balsamic 14.50

### THE RAW BAR STARTERS

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

RAW SALMON  
pickled rhubarb, soy caramel  
15.95

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

### SHELLFISH

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

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

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

Small 50.00 (Exclude lobster)  
Large 90.00 (Half lobster)  
Sharing for two 130.00 (Whole lobster)

### MAINS

- 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) 27.50
- SEAFOOD LINGUINE prawns, mussels, crab in arrabiata sauce with crispy garlic and basil 29.50
- FILLETS OF SEA BASS with beurre blanc and spinach 36.50
- INDONESIAN SEAFOOD CURRY with basmati rice and a green bean and grated coconut salad 38.00
- 20oz WHOLE ROASTED SEABASS parsley, spring onion, garlic, chilli salsa Verdi 49.50
- TURBOT HOLLANDAISE turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate 58.00
- DOVER SOLE A LA MEUNIÈRE dusted with flour and fried in an oval pan, served with beurre noisette 64.00
- 8oz FILLET STEAK served with thyme, garlic and rosemary mushroom, roasted tomatoes, thick cut chips and peppercorn sauce 48.00
- 10oz RIBEYE STEAK served with thyme, garlic and rosemary mushroom, roasted tomatoes, thick cut chips and peppercorn sauce 42.00
- PAPPARDELLE OF ALMOND, BASIL AND PECORINO PESTO 16.95
- PRIMAVERA RISOTTO peas, broad beans, courgette and parsley 18.00

### LOBSTER

GRILLED PADSTOW LOBSTER  
served with 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

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