

# THE BAR MENU

Marcona almonds	4
Gordal olives	5
Focaccia   with brandade, taramasalata, and anchoïade	5   9
Cantabrian anchovies	10
Taramasalata on toast	6
Devilled egg with Cornish crab	7
Tempura Courgette Flower with sweet chilli dipping sauce	10
Burrata, heritage tomatoes and pesto	10
Prawn toast	12
Sashimi of scallops, yellowfin tuna and salmon	18

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## OYSTERS

Louët-Feisser   Porlock Bay   Lindisfarne   Dorset   Gillardeau	6.5
	six 36 / dozen 70
Raw	
Tempura	
Rockefeller	

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Deep fried monkfish and tartare sauce	14
Mussels XO	15
Seared yellowfin tuna guacamole	16
Padstow lobster mash	15
Red Mullet linguini	16
Octopus char siu skewers	18
Oyster Po'boy	14
Singapore chilli crab burger	16
Padstow Kitchen Garden salad	6
Furikake fries	9
Seaweed salt chips	8
Strawberries PX	7
Sgroppino	7
Thunder and lightning	7



Please ask for any allergen information.  
Please ask a member of the team if you would like a tour of the kitchen at the end of your meal.  
A discretionary charge of 12.5% will be added to your bill. Adults need around 2000 kcal a day.