



Sample Menu

APPETISERS & SHARING PLATES

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

BREAD & BRANDADE Coombeshead Farm sourdough with brandade, a mixture of salted cod, mashed potato and olive oil 1100 kcal 8.00

PULPO A LA FERIA warm octopus with Pimentón Picante and extra virgin olive oil 495 kcal 9.95

DON BOCARTE CANTABRIAN ANCHOVIES in extra virgin olive oil, from the small fishing village of Santoña 38 kcal 9.95

PADRON PEPPERS A LA PLANCHA locally grown and hot! With sea salt and olive oil. 66 kcal 6.75

JAMON IBERICO DE BELLOTA the best cured ham in the world from acorn fed black pigs, matured for at least three years 293 kcal 22.95

OYSTERS

Raw 58 kcal 5.50 | Tempura 213 kcal 6.00 | Rockefeller 163 kcal 6.00 | Charentaise 239 kcal 6.50  
Dorset

CAVIAR

Cornish Salted Baerii 63 kcal 40.00  
served with blinis and crème fraîche

STARTERS

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

CAMBODIAN CRISPY SMOKED MACKEREL SALAD apple, shallots, carrots, peanuts, Thai basil and chilli 503 kcal 12.95

FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne, served with rouille, Parmesan and croûtons 451 kcal 14.95

TWICE BAKED GOAT'S CHEESE SOUFFLÉ goat's cheese and thyme soufflé with salad 203 kcal 15.95

SMOKED HADDOCK with a mild potato curry topped with a poached egg 239 kcal 15.95

BLACK RISOTTO WITH CUTTLEFISH a favourite recipe from my "Venice to Istanbul" book. Actually, from Croatia and very black indeed! 534 kcal 16.95

SEARED YELLOWFIN TUNA with guacamole and a soy and lemongrass dressing 293 kcal 19.95

MOULES MARINIÈRE with shallots, parsley and white wine 425 kcal 15.95

GRILLED SCALLOPS with coriander and hazelnut butter 106 kcal 22.95

SPAGHETTI IN CASSOPIPA a mixed seafood pasta of prawns, scallops, mussels and squid with a Byzantine spice mix 755 kcal 23.95

THE RAW BAR

SALMON AND TUNA TARTARE

smoked salmon, tuna and Loch Duart salmon with  
avocado, tomato and cayenne pepper 132 kcal 14.95

SASHIMI OF SCALLOPS, SEA BASS, SALMON AND  
YELLOWFIN TUNA

with wasabi, Japanese horseradish, pickled ginger  
and soy dipping sauce 184 kcal 28.95

SHELLFISH

SEA BASS CEVICHE

chilli, pomegranate and coriander 192 kcal 16.95

THE "FRUITS DE MER"

lobster, crab, prawns, razor clams, clams, cockles,  
scallops, oysters, mussels, and winkles. Served on ice

Small 481 kcal 47.50 (Exclude lobster)

Large 797 kcal 85.00 (Half lobster)

Sharing for two 1070 kcal 120.00 (Whole lobster)

SINGAPORE CHILLI CRAB

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

HOT SHELLFISH

brown crab claws, razor clams, clams, cockles  
scallops, prawns, oysters, mussels, and winkles 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

FISH AND CHIPS haddock deep-fried in dripping, served with chips, mushy peas, curry sauce and tartare sauce 1635 kcal 26.00

BOURRIDE a Mediterranean fish stew with aioli. There's something so welcoming about a warm, creamy, fish stew with glimpses of mussels in their shells, bright green  
parsley, the pink of prawns and the gleaming white of the fresh hake 1259 kcal 33.95

GRILLED WILD BASS with sautéed spinach and beurre blanc sauce 1086 kcal 41.00

INDONESIAN SEAFOOD CURRY with cod, sea bass and prawns served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and  
chilli 1376 kcal 41.95

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

WHOLE DOVER SOLE meunière, fried and served with noisette butter or chargrilled with sea salt and lime 1556/1280 kcal 58.00

1.5 KG SALT BAKED BASS FOR TWO whole sea bass covered in a salt crust served with a fines herbes butter sauce 3684 kcal Sharing for two 100.00

CHARGRILLED 8oz RIB EYE STEAK from Philip Warren Launceston, served with thin cut chips and a salad of cos lettuce, shallots, cream with cabernet sauvignon  
vinaigrette 1615 kcal 36.95

LOBSTER

Market Price

GOAN LOBSTER

"A favourite of mine, the spice doesn't overwhelm."  
served with cucumber and lime salad  
1103 kcal

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 1800 kcal

GRILLED OR STEAMED PADSTOW LOBSTER

served with fines herbes and buttered potatoes  
1125 kcal

SIDES

THIN CUT CHIPS 579 kcal 5.95

BUTTERED POTATOES with parsley and mint 380 kcal 5.95

FRESH GARDEN PEAS AND BROAD BEANS with Parmesan 378 kcal 7.95

STEAMED TENDERSTEM BROCCOLI with salsa verde 242 kcal 7.95

GARDEN SALAD with fines herbes 161 kcal 5.95

CRISP LETTUCE SALAD with egg, anchovy, croutons and creamy dressing  
161 kcal 6.50

GREEN BEANS with garlic and fried breadcrumbs 185 kcal 6.50

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. Please ask for any allergen information. Adults need around 2000 kcal a day.



## DESSERT MENU

**HOT CHOCOLATE FONDANT** 413 kcal  
with caramel sauce and vanilla ice cream 12.95

**POACHED APRICOTS** 624 kcal  
with honey madeleines 12.50

**PROFITEROLES** 465 kcal  
with crème diplomate and chocolate ganache 10.95

**TREACLE TART** 498 kcal  
with Cornish clotted cream 10.95

**BAKED RICE PUDDING** 226 kcal  
with berry compote 10.95

**CRÈME CARAMEL** with sauternes jelly and golden raisin purée. 422 kcal 10.50

**AFFOGATO** 624 kcal  
with Frangelico and an espresso 10.50

**ICE CREAMS AND SORBETS** 591 kcal  
vanilla, chocolate, strawberry, pistachio ice creams, and raspberry, strawberry, mango, lemon & lime sorbets 9.95

**A SELECTION OF CHEESES** 928 kcal  
served with crackers and beetroot chutney 18.00

**QUICKE'S CHEDDAR**  
matured for 24 months with a rich, long-lasting flavour.

**ASHLYNN**

Ashlynn goats cheese has a delicate appearance which belies a sultry complexity.

**FINN**

Finn is made with unpasteurised milk and the addition of double cream to give a rich luxurious texture. Surprisingly firm and lactic when young.

**TÊTE DE MOINE**

Tete de Moine is Swiss cheese made with unpasteurised milk, sliced on a girolle slicer for a melt in the mouth texture.

**ROQUEFORT**

this Roquefort has a wonderful balance between salt, spice and cream.

**A SELECTION OF PETIT FOURS** 6.00

## DESSERT COCKTAILS

**ORANGE BRÛLÉE**

A creamy and indulgent cocktail of Amaretto Saliza, Grand Marnier, Hennessy VS, DBL Cream and Chocolate bitters, garnished with candied orange peel 15.00

**HAZELNUT & CARAMEL COOLER**

A refreshing nutty mix of Axia Greek Spirit, Frangelico, Cherry Liqueur, Caramel Syrup, Coconut cream 15.00

**WHITE CHOCOLATE OLD FASHIONED**

A velvety rich version of a classic. Doorly's 5yo Barbados rum infused with white chocolate, Quinta De La Rosa White port, orange bitters, mint oil 14.50

## DESSERT WINES, PORT & MADEIRA

**MOSCATO D'ASTI MONCUCCO 2022, ITALY**  
100ml 7.00 | Bottle 35.00

**BRACHETTO D'ACQUI, CONTERO, PIEDMONT, ITALY 2023**  
100ml 7.00, 750ml Bottle 45.00

**CHATEAU RAMON, MONBAZILLAC 2021, FRANCE**  
100ml 8.50 | 750ml Bottle 40.00

**GEWURZTRAMINER VENDANGES TARDIVES, TRIMBACH, 2018, FRANCE**  
100ml 19.50 | 375ml Bottle 70.00

**CHATEAU DELMOND, SAUTERNES 2022, FRANCE**  
100ml 16.50 | 375ml Bottle 53.00

**PATRICIUS TOKAJ, KATINKA 2021, HUNGARY**  
100ml 15.50 | 375ml Bottle 50.00

**MADEIRA MILES, TINTA NEGRA, PORTUGAL**  
70ml 8.90 | 750ml Bottle 42.00

**QUINTA DE LA ROSA LATE BOTTLED VINTAGE 2018**  
70ml 8.00 | 500ml Bottle 52.00

**QUINTA DE LA ROSA 10 YO TAWNY, PORTUGAL**  
70ml 8.00 | 500ml Bottle 52.00

**QUINTA DE LA ROSA VINTAGE PORT 2009, PORTUGAL**  
70ml 20.50 | 750ml Bottle 140.00

**MORRIS RUTHERGLEN CLASSIC MUSCAT, NV, VICTORIA, AUSTRALIA**  
100ml 14.00 | 500ml Bottle 70.00

**AKASHI-TAI UMESHU PLUM SAKE** 50ml 8.00

**AKASHI-TAI YUZU SAKE** 50ml 9.50

# CHILDREN'S MENU

## STARTERS

**Bruschetta** with mozzarella cheese, tomato and basil 661 kcal **6.95**

**Thai fish cakes** with dipping sauce 134 kcal **7.95**

**Deep fried tiger prawns** and mayonnaise 333 kcal **7.95**

## MAINS

**Mac' n' cheese** with chargrilled garlic bread 378 kcal **7.00**

**Battered or grilled fish of the day** with chips and garden peas 475 kcal **11.00**

**4oz rump steak** with French fries and a mixed leaf salad 1198 kcal **14.00**

**Fried squid** with French fries, salad, tomatoes and mayonnaise 1291 kcal **17.50**

**Moules frites** cooked with butter and onions served with French fries 1160 kcal **12.95**

*Children can also enjoy a half portion of most dishes on our a la carte menu,  
please ask our team.*

### Try your first taste of shellfish on us.

Let us know if you would like to try your first taster of any of the shellfish  
items on our menu, it's on us.

## DESSERTS

**Sticky toffee pudding** 515 kcal **4.00**

**Berries & cream** **4.00**

**Chocolate brownie** 596 kcal **4.00**

**Selection of ice creams and sorbets:**

Pistachio, Vanilla, Chocolate, Strawberry and Mango Sorbet 394 kcal **4.00**

Please ask for any allergen information.