



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 293 kcal 9.95

DON BOCARTE CANTABRIAN ANCHOVIES in extra virgin olive oil, from the small fishing village of Santoña 39 kcal 9.95

TEMPURA COURGETTE FLOWER with sweet chilli dipping sauce 82 kcal 6.50

DORSET OYSTERS

Raw 50 kcal 5.50 | Tempura 213 kcal 6.00 | Rockefeller 120 kcal 6.00
Charentaise 312 kcal 6.50

CAVIAR

Cornish Salted Baerii 63 kcal 40.00 | Oscietra 54 kcal 45.00 | Beluga 56 kcal 60.00
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 450 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 croutons 451 kcal 14.95

TWICE BAKED GOAT'S CHEESE SOUFFLÉ goat's cheese and thyme soufflé with salad 488 kcal 15.95

SMOKED HADDOCK with a mild potato curry topped with a poached egg 235 kcal 15.95

BLACK RISOTTO WITH CUTTLEFISH a favourite recipe from my "Venice to Istanbul" book. Actually, from Croatia and very black indeed! 405 kcal 16.95

XO MUSSELS with coriander, chilli and spring onion 919 kcal 18.95

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

SCALLOPS with wild garlic butter 222 kcal 22.95

BIGOLI IN CASSOPIPA a mixed seafood pasta of prawns, scallops, mussels and squid with a Byzantine spice mix 760 kcal 23.95

THE RAW BAR

SALMON AND TUNA TARTARE

smoked salmon, tuna and Loch Duart salmon with
avocado, tomato and cayenne pepper 208 kcal 14.95

SEA BASS CEVICHE

chilli, pomegranate and coriander 185 kcal 16.95

SASHIMI OF SCALLOPS, SEA BASS, SALMON AND
YELLOWFIN TUNA

with wasabi, Japanese horseradish, pickled ginger
and soy dipping sauce 185 kcal 28.95

SHELLFISH

TEMPURA SOFT SHELL CRABS

with chilli sauce 598 kcal 18.95

THE "FRUITS DE MER"

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

WHOLE CRAB

with mayonnaise 239 kcal 35.00 each

SINGAPORE CHILLI CRAB

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

Small 481 kcal 47.50 (Exclude lobster)

Large 797 kcal 85.00 (Half lobster)

Sharing for two 1070 kcal 120.00 (Whole lobster)

HOT SHELLFISH

brown crab claws, razor clams, cockles scallops,
langoustines , oysters, mussels, whelks 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 1100 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 1194 kcal 33.95

GRILLED WILD BASS with sautéed spinach and beurre blanc sauce 953 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 700 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 800 kcal 50.00

WHOLE DOVER SOLE meunière, fried and served with noisette butter or chargrilled with sea salt and lime 800 kcal 54.95

1.5 KG SALT BAKED BASS FOR TWO whole sea bass covered in a salt crust served with a fines herbes butter sauce 1390 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 1000 kcal 36.95

LOBSTER

Market Price

GOAN LOBSTER

"A favourite of mine, the spice doesn't overwhelm."
served with cucumber and lime salad
968 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 1477 kcal

GRILLED PADSTOW LOBSTER

served with fines herbes and buttered potatoes
1125 kcal

SIDES

THIN CUT CHIPS 365 kcal 5.95

BUTTERED POTATOES with parsley and mint 167 kcal 5.95

GREEN BEANS with garlic and fried breadcrumbs 185 kcal 6.50

FRESH GARDEN PEAS AND BROAD BEANS with Parmesan 378 kcal 7.95

GARDEN SALAD with fines herbes 161 kcal 5.95

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

STEAMED TENDERSTEM BROCCOLI with salsa verde 165 kcal 7.95

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

with caramel sauce and vanilla ice cream 413 kcal 12.95

VANILLA CRÈME BRÛLÉE 422 kcal 10.95

PROFITEROLES

with crème diplomate and chocolate ganache 465 kcal 10.95

TREACLE TART

with Cornish clotted cream 498 kcal 10.95

BAKED RICE PUDDING

with berry compote 226 kcal 10.95

BREAD AND BUTTER PUDDING

with pouring cream 497 kcal 10.95

AFFOGATO

with Frangelico and an espresso 624 kcal 10.50

ICE CREAMS AND SORBETS

vanilla, chocolate, strawberry, pistachio ice creams, and raspberry, strawberry, mango, lemon & lime sorbets 591 kcal 9.95

A SELECTION OF CHEESES

served with crackers and beetroot chutney 928 kcal 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

Tête 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.

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. Eminent 3yo Cuban 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, PIEMONTE, ITALY 2023

100ml 7.00, 750ml Bottle 45.00

CHATEAU RAMON, MONBAZILLAC 2020, 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 LEACOCK, SAINT JOHN, 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

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.