



Sample Menu

APPETISERS & SHARING PLATES

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

BREAD, OLIVES & BRANDADE Coombeshead Farm sourdough with brandade, a mixture of salted cod, mashed potato and olive oil 1100 kcal 8.50

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 10

PADRON PEPPERS A LA PLANCHA locally grown and hot! With sea salt and olive oil. 66 kcal 8

JAMON IBERICO DE BELLOTA the best cured ham in the world from acorn fed black pigs, matured for at least three years 293 kcal 24.50

OYSTERS

Raw 58 kcal 6.50 | Tempura 213 kcal 6.50 | Rockefeller 163 kcal 6.50 | Charentaise 239 kcal 7.00
Dorset

CAVIAR

Oscietra 54 kcal 50.00 | Beluga 56 kcal 65.00
served with blinis and crème fraiche

STARTERS

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

MOUNT'S BAY SARDINES with rock salt and lime 187 kcal 13.95

CAMBODIAN CRISPY SMOKED MACKEREL SALAD apple, shallots, carrots, peanuts, Thai basil and chilli 503 kcal 13.50

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 15.50

TWICE BAKED GOAT'S CHEESE SOUFFLÉ goat's cheese and thyme soufflé with salad 203 kcal 16.50

MOULES MARINIÈRE with shallots, parsley and white wine 425 kcal 17

GRILLED SCALLOPS with coriander and hazelnut butter 106 kcal 25

SPAGHETTI IN CASSOPIPA a mixed seafood pasta of prawns, scallops, mussels and squid with a Byzantine spice mix 755 kcal 24

THE RAW BAR

SALMON AND TUNA TARTARE

smoked salmon, tuna and Loch Duart salmon with avocado, tomato and cayenne pepper 132 kcal 18

SEA BASS CEVICHE

chilli, pomegranate and coriander 192 kcal 18.50

SASHIMI OF SCALLOPS, SEA BASS AND SALMON

with wasabi, Japanese horseradish, pickled ginger and soy dipping sauce 184 kcal 29

SHELLFISH

LANGOUSTINES ON ICE

from creel pots off the west coast of Scotland with mustard mayonnaise 239 kcal 16 each

THE "FRUITS DE MER"

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

HOT SHELLFISH

brown crab claws, razor clams, clams, cockles scallops, langoustine, oysters, mussels, and winkles with parsley, chilli, olive oil, garlic and lemon 1099 kcal 50

SINGAPORE CHILLI CRAB

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

Small 481 kcal 50 (Exclude lobster)
Large 797 kcal 90 (Half lobster)
Sharing for two 1070 kcal 130 (Whole lobster)

CORNISH CRAB

with a wakame, cucumber and dashi salad with wasabi mayonnaise 162 kcal 26.50

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 27.50

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 37

GRILLED WILD BASS with sautéed spinach and beurre blanc sauce 1086 kcal 42

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 44

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

WHOLE DOVER SOLE meunière, fried and served with noisette butter or chargrilled with sea salt and lime 1556/1280 kcal 64

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 110.

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 42.

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 6.50

BUTTERED POTATOES with parsley and mint 380 kcal 6.50

CHANTENAY CARROTS with tarragon 123 kcal 6.95

SUMMER KALE with confit shallots 39 kcal 7

GARDEN SALAD with fines herbes 161 kcal 6.50

CRISP LETTUCE SALAD with egg, anchovy, croutons and creamy dressing
161 kcal 7

GREEN BEANS with garlic and fried breadcrumbs 185 kcal 7



DESSERT MENU

HOT CHOCOLATE FONDANT

with caramel sauce and vanilla ice cream 413 kcal 13

POACHED APRICOTS

with honey madeleines 624 kcal 12.50

PROFITEROLES

with crème diplomate and chocolate ganache 465 kcal 11

TREACLE TART

with Cornish clotted cream 498 kcal 11.50

CRÈME CARAMEL

with sauternes jelly and golden raisin purée. 422 kcal 10

CHERRY CLAFOUTIS

with cherry sorbet 574 kcal 11

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 CHEESE

Three for 15.00 or five for 20

A SELECTION OF PETIT FOURS 7

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

HAZELNUT & CARAMEL COOLER

A refreshing nutty mix of Axia Greek Spirit, Frangelico, Cherry Liqueur, Caramel Syrup, Coconut cream 15

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

BRACHETTO D'ACQUI, CONTERO, PIEDMONT, ITALY 2023

100ml 7.00, 750ml Bottle 45

CHATEAU RAMON, MONBAZILLAC 2021, FRANCE

100ml 8.50 | 750ml Bottle 40

GEWURZTRAMINER VENDANGES TARDIVES, TRIMBACH, 2018, FRANCE

100ml 19.50 | 375ml Bottle 70

CHATEAU DELMOND, SAUTERNES 2022, FRANCE

100ml 16.50 | 375ml Bottle 53

PATRICIUS TOKAJ, KATINKA 2021, HUNGARY

100ml 15.50 | 375ml Bottle 50

MADEIRA MILES, TINTA NEGRA, PORTUGAL

70ml 8.90 | 750ml Bottle 42

QUINTA DE LA ROSA LATE BOTTLED VINTAGE 2018

70ml 8 | 500ml Bottle 52

QUINTA DE LA ROSA 10 YO TAWNY, PORTUGAL

70ml 8 | 500ml Bottle 52

QUINTA DE LA ROSA VINTAGE PORT 2009, PORTUGAL

70ml 20.50 | 750ml Bottle 140

MORRIS RUTHERGLEN CLASSIC MUSCAT, NV, VICTORIA, AUSTRALIA

100ml 14 | 500ml Bottle 70

AKASHI-TAI UMESHU PLUM SAKE 50ml 8

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.