



**First Courses**

Dorset Oysters.	Each	3.00
Langoustines on Ice. <i>Freshly caught from the west coast of Scotland.</i>	Each	7.95
A Small "Fruits de Mer". <i>Mussels, brown crab claw, razor clams, clams, queen scallop, oysters, velvet crab, whelks, winkles and langoustines.</i>		29.50
Hot Shellfish with Parsley, Chilli, Olive Oil, Garlic and Lemon Juice. <i>Mussels, brown crab claw, razor clams, clams, queen scallop, oysters, velvet crab, whelks, winkles and langoustines.</i>		30.50
Oysters Charentaise. <i>A seemingly odd combination - freshly opened oysters with some hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage then a good gulp of cold white wine like Muscadet.</i>		18.00
Moules Marinière with Cream, Garlic and Parsley. <i>Funnily enough, I haven't done a recipe for moules marinière for ages - not since my first book.</i>		14.50
Plaice Amritsari. <i>Deep fried in a batter of chickpea flour, turmeric, garlic and ginger sprinkled with chat masala, Served with a green chilli chutney and Katchumber salad.</i>		12.50
Grilled Scallops with Serrano Ham, Pimentón, Pardina Lentils and Persillade Butter.		16.50
Special Salad of Lobster, Avocado, Green Beans and Foie Gras.		29.00
Crisp-fried Puntillita with Migas, Parsley, Chillies and Pimentón. <i>These small squid are fried with crisp breadcrumbs sprinkled with spicy pimentón.</i>		12.00
Cornish Smoked Salmon from Wing's Smokehouse. <i>Served with walnut bread and cayenne pepper.</i>		15.50
A Warm Winter Salad of Roasted Beetroot, Carrots, Celeriac, Pears, Radish and Jerusalem Artichoke with Rocket and Soft Goat's Cheese. <i>Served with pomegranate vinaigrette.</i>		12.00
Butternut Squash Risotto with Pumpkin Seeds and Deep Fried Sage.		13.50
Jerusalem Artichoke Soup with Foie Gras, Serrano Ham, Croutons and Parmesan		15.50
Ravioli of Caramelised Onion and Fennel Seeds. <i>With porcini and king oyster mushrooms, sundried tomatoes and hazelnuts.</i>		13.50
Octopus Carpaccio with Crispy Chipirones and Sweet Red Pepper Purée.		15.00
Fish and Shellfish Soup with Rouille, Parmesan and Croutons. <i>Flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne.</i>		13.00
Cornish Crab with a Wakame, Cucumber and Dashi Salad with Wasabi Mayonnaise.		18.00
Sashimi of Brill, Loch Duart Salmon, Sea Bass and Yellowfin Tuna. <i>With wasabi - Japanese horseradish, pickled ginger and a soy dipping sauce.</i>		17.50

**Main Courses**

Bouillabaisse of Turbot, Cod, Sea Bass, Mussels and Langoustines. <i>I've eaten many a Bouillabaisse in Marseille but I wanted something light, well flavoured and fragrant. It's not a classic, just how I like it. Served with rouille and Parmesan.</i>		35.00
Chargrilled Fillet of Line Caught Padstow Sea Bass with a Tomato, Butter and Vanilla Vinaigrette. <i>Served with minted Cornish potatoes and kalettes with extra virgin olive oil.</i>		35.00
Whole Dover Sole. <i>Either chargrilled with sea salt and lime or meunière with noisette butter, dusted with flour and fried in an oval pan. Served with minted Cornish potatoes and kalettes with extra virgin olive oil.</i>		45.00
Indonesian Seafood Curry with Sea Bass, Cod, Prawns and Cuttlefish. <i>Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli.</i>		34.00
Roast Tronçon of Wild Turbot with Hollandaise Sauce. <i>Turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. Served with minted Cornish potatoes and kalettes with extra virgin olive oil.</i>		45.00
Seared Ray from Cadgwith. <i>Served with a beurre noisette, deep fried shrimps, minted Cornish potatoes and kalettes with extra virgin olive oil.</i>		29.00
Cornish Hake, Chips and Tartare Sauce. <i>Deep-fried in dripping, served with thick chips and mushy peas.</i>		21.50
Padstow Lobster. <i>Split and grilled served in the shell with a shellfish reduction flavoured with parsley, chervil, chives and tarragon. To some picking the meat is too messy but to me it's a memorable feast. Or steamed with mayonnaise. Served with minted Cornish potatoes and kalettes with extra virgin olive oil.</i>	Medium	60.00
Lobster Thermidor. <i>The meat is removed from the shell and returned with a light cream and dry vermouth sauce slightly flavoured with Parmesan cheese and mustard. Served with minted Cornish potatoes and kalettes with extra virgin olive oil.</i>		58.00
The "Fruits de Mer". <i>Seafood in the French style, all left in the shell and served on ice with mayonnaise and shallot vinegar. Mussels, brown crab, lobster, langoustine, oysters, razor clams, clams, velvet crab, queen scallop, winkles and whelks.</i>	For one To share	65.00 85.00
30 Day Aged Cornish Côte de Boeuf. <i>Served with sautéed potatoes and a salad of cos lettuce, shallots, cream with cabernet sauvignon vinegar and béarnaise sauce. From Moorfield Farm, Little Hammett, Cornwall.</i>		35.00

**Accompaniments** £4.00 each.

A Salad of Winter Leaves with Olive Oil Dressing.	Padron Peppers 'A La Plancha' with Extra Virgin Olive Oil and Sea Salt.	Minted Cornish Potatoes.
Thin or Thick Cut Chips.	Local Kalettes with Extra Virgin Olive Oil.	Pilau Rice.
Glazed Baby Carrots with Butter, Parsley and Tarragon.		

**Treherth Farm**

Most of the vegetables and salads on the menu come from Ronald and Ross Geach's farm just outside Padstow overlooking the estuary. Ross is an ex-chef of ours and we love talking all things veg.