

# The Seafood Restaurant Champagne & Oyster Terrace

Sample menu 2019 | Availability subject to weather

Bellini 9.95	Kir Royale 10.50	Classic Champagne Cocktail 11.50
<b>Mixed Nuts.</b> <i>Peanuts, pistachios, cashews and hazelnuts.</i>		3.00
<b>Spiced Nuts.</b> <i>Peanuts, almonds and cashew nuts in kiln roasted blend of Southern style spices.</i>		3.00
<b>Chilli Puffs.</b>		4.00
<b>Vegetable Crisps with Hummus.</b>		4.50
<b>Kalamata Olives.</b> <i>Marinated with lemon, garlic, olive oil and bay leaves.</i>		3.00
<b>Local Porthilly Oysters.</b> <i>Red wine and shallot vinegar dressing</i>		3.00 each
<b>Langoustines on Ice.</b> <i>From the West coast of Scotland, served with mustard mayonnaise.</i>		9.00 each
<b>Cornish Smoked Salmon from Wing's Smokehouse.</b> <i>Served with walnut bread and cayenne pepper.</i>		15.50
<b>Special Salad of Lobster, Avocado, Green Beans and Foie Gras.</b>		28.00
<b>Tasting Platter of Jamón Ibérico de Bellota and Manchego Cheese.</b> <i>The best cured ham in the world from acorn fed black pigs, matured for at least three years. Great with our sourdough bread and fresh tomatoes.</i>		22.00
<b>Champagne and Sparkling Wines</b>		Bottle 125ml
<b>Prosecco Superiore Conegliano Valdobbiadene DOCG Ora (Italy)</b>	37.00	7.40
<b>Peter Lehman Black Queen Sparkling Shiraz 2011 (Australia)</b>	39.95	8.00
<b>Beaumont des Crayères, Cuvée de Réserve</b>	52.00	10.60
<b>Camel Valley Sparkling Pinot Noir Brut Rosé 2014 (Cornwall)</b>	55.00	11.60
<b>Bollinger Special Cuvée</b>	80.00	14.90
<b>Billecart-Salmon Rosé</b>	89.00	
<b>Gosset Grande Réserve Champagne</b>	95.00	
<b>Wines</b>		Bottle 175ml
<b>Pinot Grigio Villa Fiore 2017 Venezia Giulia (Italy)</b>	27.00	6.80
<b>Muscadet la Grand Reserve 2017 Sévre et Maine Sur Lie, Gadais Pere et Fils (France)</b>	32.00	7.50
<b>Rick Stein's White Burgundy 2016 Julien Collovray (France)</b>	39.95	10.50
<b>Wye Brook Sauvignon Blanc 2107 – Marlborough (New Zealand)</b>	36.00	8.80
<b>Chateau Bauduc Rosé 2016 (France)</b>	29.00	7.30
<b>Rick Stein's Spanish Red 2016 Castilla La Mancha (Spain)</b>	26.00	6.50
<b>James Byrant Pinot Noir 2016 Central Coast, California (USA)</b>	38.00	9.50
<b>Cocktails</b>		
<b>Passionfruit Mojito</b> <i>Classic mojito flavored with passionfruit.</i>		9.95
<b>Pinkster and Elderflower Martini</b> <i>Pinkster gin, green apple liqueur and Chase elderflower liqueur shaken with lemon juice.</i>		9.95
<b>Sipsmith and Lemonade</b> <i>Sipsmith's version of Pimms #1 - gin-based infusion of Earl Grey tea, lemon verbena and cucumber.</i>		9.95
<b>Aperol Spritz</b>		9.95
<b>Mango Mule</b> (non-alcoholic) <i>Mango juice, mint, fresh lime, sugar syrup and hot ginger beer.</i>		4.95
<b>Beers and Cider</b>		
<b>Peroni Nastro (330ml)</b> 4.25	<b>Chalky's Bite (330ml)</b> 4.85	<b>Doom Bar (500ml)</b> 4.75
		<b>Cornish Farmhouse Cider (330ml)</b> 4.50
		<b>Bitburger Drive (330ml)</b> 3.50

Low alcohol