



Sample menu winter 2019

BOOK NOW

APPETISERS

FRESHLY BAKED BREAD
sourdough from our bakery in Padstow. 3.00

OYSTER ROCKEFELLER
grilled oyster, topped with a rich spinach and cayenne butter. 3.50 each

ANDALUCIAN FRITTERS
shrimp and spring onions. 3.95

SAGANAKI HALLOUMI
honey, oregano and sesame seeds. 3.95

STARTERS

FISH & SHELLFISH SOUP with rouille, Parmesan and croutons, flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 8.95

SASHIMI OF LOCH DUART SALMON, TUNA, SEA BASS AND SCALLOP wasabi, pickled ginger, daikon, shiso leaves and soy dipping sauce. 16.50

THAI FISH CAKES Asian coleslaw with peanuts and a sweet and sour dipping sauce. 6.95

OYSTERS CHARENNAISE A seemingly odd combination - freshly opened oysters with 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. 9.95

SALT AND PEPPER PRAWNS
cucumber, beansprouts and a soy and sesame dressing. 9.95

DORSET OYSTERS six Brownsea Island oysters on ice with cabernet sauvignon shallot vinegar and Hog Island dressing 18.00

CUTTLEFISH RISOTTO black risotto, a recipe I found in Croatia, "very black indeed". 9.95

LA MOUCLADE mussels, saffron and parsley sauce with a pinch of curry spice. 9.95
Main with chips. 16.95

CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley. 8.95
Main 16.95

MAINS

DOVER SOLE À LA MEUNIÈRE
dusted with flour and fried in an oval pan with noisette butter. 39.95

COD AND CHIPS mushy peas and tartare sauce. 16.95

PAN FRIED RAY WING from Cadgwith, with black butter, capers and curly parsley. 20.95

SIRLOIN STEAK thin cut chips, watercress with béarnaise sauce. 25.95

WHOLE STEAMED SEA BASS with garlic and ginger 21.95

SHELLFISH RAGOÛT linguine and fines herbes. 24.95

JOHN DORY ALLA CARLINA a Venetian recipe of pan-fried John Dory fillets with a sauce of tomatoes and capers. 22.95

ROAST TRONÇON OF WILD TURBOT WITH HOLLANDAISE SAUCE turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. 39.95

INDONESIAN SEAFOOD CURRY
sea bass, cod and prawns served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli. 24.95

THE "FRUIT DE MER" seafood in the French style, all left in the shell and served on ice with mayonnaise and shallot vinegar. Mussels, half cornish lobster, crab claws, prawns, scallop and oysters. 55.00

SIDES 4.00 each

BABY GEM SALAD with cream and cabernet sauvignon vinegar.

GARDEN SALAD LEAVES with fines herbes.

STEAMED PILAU RICE with crispy shallots.

BUTTERED GREEN BEANS

HISPI CABBAGE with confit garlic and chives.

STEAMED CHARLOTTE POTATOES fines herbes and extra virgin olive oil.

THIN CUT CHIPS

GREEN BEAN SALAD with grated coconut with crisp fried shallots, garlic and chilli.

DESSERTS 6.95

MEXICAN RICE PUDDING with fresh mango and honeycomb.

VANILLA CRÈME BRÛLÉE berry compote.

PASSION FRUIT PAVLOVA baked meringue, passion fruit and whipped cream.

MILK CHOCOLATE AND ROSE CREAM dark chocolate crisp, baked white chocolate and vanilla ice cream.

TIRAMISU classic tiramisu

SELECTION OF ICE CREAMS AND SORBETS vanilla, chocolate, strawberry, blood orange, raspberry, mango.

SELECTION OF CHEESE Cornish Gouda, Tunworth, Helford Blue served with beetroot chutney and oat biscuits. 8.95