



Autumn 2018 sample menu

Book a table here

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 brown shrimp and spring onions. 3.95	SAGANAKI HALLOUMI honey, oregano and sesame seeds. 3.95
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STARTERS

DORSET OYSTERS six Brownssea Island oysters on ice with cabernet sauvignon shallot vinegar and Hog Island dressing 14.00 FISH & SHELLFISH SOUP with rouille, Parmesan and croutons, flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 8.95	THAI FISH CAKES Asian coleslaw with peanuts and a sweet and sour dipping sauce. 6.95 PRAWN COCKTAIL tomato and avocado. 8.95 AMRITSARI FISH deep-fried cod in a batter of chickpea flour, garlic and ginger sprinkled with chaat masala. 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	SASHIMI OF LOCH DUART SALMON, TUNA, SEA BASS AND SCALLOP wasabi, pickled ginger, daikon, shiso leaves and soy dipping sauce. 14.95 SEVERN AND WYE SMOKED SALMON with horseradish cream 9.95
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WEST COUNTRY SHELLFISH

CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley. 8.95/16.95	WEST COUNTRY MUSSELS in a saffron and parsley sauce with a pinch of curry spice. starter 8.95 or main with chips 15.95	THE "FRUIT DE MER" seafood in the French style, all left in the shell and served on ice with mayonnaise and shallot vinegar. Mussels, cockles, clams, half cornish crab, prawns, scallop and oysters. 45.00	SHELLFISH RAGOÛT linguine and fines herbes. 24.95
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MAINS

GRILLED SEA BASS FILLETS with a hot, sweet and sour sauce 19.95 ENDERBY SMOKED HADDOCK FISHCAKES soft boiled egg, mustard butter sauce. 12.95	SIRLOIN STEAK hand cut chips, watercress with black pepper butter or béarnaise sauce. 25.95 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. 38.95	COD AND CHIPS mushy peas and tartare sauce. 16.95 DOVER SOLE À LA MEUNIÈRE dusted with flour and fried in an oval pan with noisette butter. 37.95 SALMON MISO rice noodles, chilli, spring onion and beansprouts. 16.95	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. 22.95 PAN FRIED TRONÇON OF RAY WING from Cadgwith, with black butter, capers and curly parsley. 20.95
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SIDES 3.75 each

BABY GEM SALAD with cream and cabernet sauvignon vinegar.	HISPI CABBAGE with confit garlic and chives.
GARDEN SALAD LEAVES with fines herbes.	STEAMED CHARLOTTE POTATOES fines herbes and extra virgin olive oil.
STEAMED PILAU RICE with crispy shallots.	GREEN BEAN SALAD with grated coconut with crisp fried shallots, garlic and chilli.
BUTTERED GREEN BEANS	
HAND CUT THIN CHIPS	

DESSERTS 6.95

MEXICAN RICE PUDDING with fresh mango and honeycomb.	CARAMEL MOUSSE with almond brittle and English strawberries
PASSIONFRUIT CRÈME BRÛLÉE passion fruit jellies	TIRAMISU
PAVLOVA baked meringue, English strawberries and Chantilly cream.	SELECTION OF ICE CREAMS AND SORBETS vanilla, chocolate, strawberry, blood orange, raspberry, mango
MILK CHOCOLATE AND ROSE CREAM dark chocolate crisp, baked white chocolate and vanilla ice cream..	SELECTION OF CHEESE Vintage Cornish Gouda, Baron Bigod, Windsor Blue served with beetroot chutney and oat biscuits. 8.95