

APPETISERS

MARINATED OLIVES sundried tomatoes and bay leaf. 3.50	HUMMUS sumac, cumin, chilli and coriander. 3.50	OYSTER ROCKEFELLER grilled oyster, topped with a rich spinach and cayenne butter. 3.50 each	SAGANAKI HALLOUMI honey, oregano and sesame seeds. 3.95	ANDALUCIAN FRITTERS brown shrimp and spring onions. 3.95
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STARTERS

SEVERN AND WYE SMOKED SALMON with horseradish cream 9.95	OYSTER SELECTION three Porthilly and three Brownsea Island oysters on ice with cabernet sauvignon shallot vinegar and Hog Island dressing. 17.50	SALT AND PEPPER PRAWNS cucumber, beansprouts and a soy and sesame dressing. 9.95	SASHIMI OF CHALK STREAM TROUT, TUNA AND SCALLOP wasabi, pickled ginger, daikon, shiso leaves and soy dipping sauce. 13.95
FISH & SHELLFISH SOUP with rouille, Parmesan and croutons, flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 8.95	AMRITSARI FISH deep-fried cod in a batter of chickpea flour, garlic and ginger sprinkled with chaat masala. 6.95	CUTTLEFISH RISOTTO black risotto, a recipe I found in Croatia, "very black indeed". 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	

WEST COUNTRY SHELLFISH

A LITTLE RAGOÛT OF SEAFOOD linguine and fines herbes. 24.95	LA MOUCLADE saffron and parsley sauce with a pinch of curry spice. 7.95/17.95	HALF LARGE LOBSTER Grilled or steamed, served with hand cut chips and watercress. 35.00
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MAINS

GRILLED SEA BASS FILLETS with a hot, sweet and sour sauce 19.95	SIRLOIN STEAK hand cut chips, watercress with black pepper butter or béarnaise sauce. 24.95	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	JOHN DORY ALLA CARLINA a Venetian recipe of pan-fried john dory fillet with a sauce of tomatoes and capers. 23.00
ENDERBY SMOKED HADDOCK FISHCAKES soft boiled egg, mustard butter sauce. 12.95	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. 35.95	SALMON MISO rice noodles, chilli, spring onion and beansprouts. 16.95	COD AND CHIPS mushy peas and tartare sauce. 16.95
CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley. 8.95/16.95			DOVER SOLE À LA MEUNIÈRE dusted with flour and fried in an oval pan with noisette butter. 37.95

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

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