



Autumn 2018 sample menu

Book a table here

Totopas with guacamole| sourdough and walnut bread with butter| marinated olives with sundried tomatoes. 3.75 each.

STARTERS

- Grilled mackerel fillet** with tomatoes and tapenade. 6.95
- Warm tomato soup** with tapenade 5.95
- Moules marinière.** classic French style with white wine, onion, butter and parsley. 9.95
- Salt and pepper prawns.** Served with cucumber, beansprouts and a soy and sesame dressing. 9.95
- Smoked salmon,** horseradish cream and walnut bread. 10.95
- Sashimi of sea bass, scallop and tuna.** Wasabi, pickled ginger and soy dipping sauce. 15.95
- Fish and shellfish soup.** With rouille, Parmesan and croutons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 8.95
- The original Caesar salad.** Romaine lettuce, croutons, Parmesan and a classic Caesar dressing. 8.95

LUNCH SPECIALS

- Moules frites,** classic moules marinière with thin cut chips. 10.95
- Fish and chips,** lunch version of our famous fish and chips, mushy peas and tartare sauce. 9.95
- Seared scallops** with confit shallots, garlic, crushed peas and chargrilled sourdough. 12.95
- Californian chicken sandwich,** a slice of sourdough with chicken breast, lettuce, tomato, avocado and chipotle mayo. 10.95
- Chicken Caesar salad,** romaine lettuce, croutons, chicken and a classic Caesar dressing. 11.95

MAINS

- Cod and chips,** thick cut chips, mushy peas and tartare sauce. 16.95
- Indonesian seafood curry,** with sea bass, cod and prawns with pilau rice and a green bean and grated coconut salad. 20.95
- Barbecued sumac chicken,** served with crushed potatoes 15.95
- Grilled whole plaice** with black olive butter. 17.95
- 8oz rib-eye steak,** chips, rocket, tomato and shallot salad. 22.95
- Baked sea bass fillets** with sweet chilli sauce, pak choi and roasted cashew nuts. 19.95
- Hake,** served with soy butter and spring onion mash. 18.95
- Roasted Mediterranean vegetable linguine.** 11.95

SIDES 3.75 each

- Sautéed green beans, confit shallots and tomato
- Mixed leaf salad with fines herbes
- Minted baby potatoes
- Thin cut chips
- Glazed carrots with tarragon
- Kale with olive oil

DESSERTS 6.95 each

- Chocolate pavé
- Classic lemon tart
- Passion fruit crème brûlée
- Vanilla panna cotta
- Sticky toffee
- Ice cream and sorbets
- Selection of cheese 7.95

SET MENU

2 courses 18.95 | 3 courses 22.95

- Cod fish cakes with salsa verde.
- Mild potato curry, with smoked haddock and a poached egg.
- Whole Mounts Bay sardines, Portuguese Piri Piri with a tomato and red onion salsa.

Braised cod with lettuce, peas and crispy pancetta.

Barbecued sumac chicken with crushed new potatoes.

Primavera risotto with asparagus, courgettes, broad beans and peas.

Steamed ginger pudding with vanilla ice cream.

Lemon tart with clotted cream.

Vanilla panna cotta with crushed pistachio nuts, honeycomb, raspberry purée and fresh raspberries.

Served at lunch 12noon - 3pm, Thursday-Saturday.