



Sample menu February 2018

Starters

HAKE VELOUTÉ with raisins, dates, apple and dill in a creamy velouté 6.95

JAPANESE FISHCAKES spring onion, chestnut mushroom and soy dressing 7.95

PUMPKIN RISOTTO with a pumpkin and sage beurre noisette 7.95

RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS with porcini mushrooms, sun-dried tomatoes and hazelnuts 8.50

BEETROOT CURED SALMON with cucumber and apple pickle and horseradish cream 13.50

SASHIMI OF SALMON, TUNA AND MACKEREL wakame salad, wasabi, ginger and tosa dipping sauce 13.95

FRISÉE AND PANCETTA SALAD a classic salad from Lyon, topped with a poached egg 5.95

GRILLED SARDINES with coarse green herbs 6.95

FISH AND SHELLFISH SOUP this recipe is straight from Provence, served with rouille and Parmesan 8.95

MUSSEL MASALA a dish from the Keralan backwaters of southern India, with chilli, turmeric and coconut 8.95

DEEP-FRIED COCONUT PRAWNS a dish from Yucatan peninsula, accompanied by a hot and spicy papaya and habanero chilli sauce 9.95

Shellfish Starters

BROWNSEA ISLAND OYSTERS locally farmed 3.00 each

TEMPURA OYSTERS with sesame seeds and lime 9.95

LANGOUSTINES ON ICE caught in creel pots off the west coast of Scotland 9.00 each

SHANGURRO CRAB Basque-style stuffed crab with tomatoes, chilli, garlic and then gratinated under the grill 10.95

OYSTERS CHARENNAISE 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 13.50

THE 'FRUITS DE MER' seafood in the French style, all left in the shell and served on ice with mayonnaise and shallot vinegar. Brown crab, cockles, clams, mussels, langoustine, oyster, whelks, winkles, scallop and razor clam 29.50

Mains

COD AND CHIPS hand cut thick chips, mushy peas and tartare sauce 16.95

WHOLE DEVILLED MACKEREL with mint and tomato salad 17.95

INDONESIAN SEAFOOD CURRY sea bream, cod and prawns served with a green bean and grated coconut salad and rice 22.95

GRILLED MISO SALMON with vermicelli noodles, chilli and bean sprouts 18.95

BRAISED FILLET OF BRILL with black truffle butter, slivers of potato and mushrooms 29.95

GRILLED COD with spring onion mash and soy butter sauce 18.95

PAN-FRIED BLONDE RAY FROM CADGWITH CORNWALL served au poivre with a caper and lemon beurre noisette 19.95

MEURETTE OF JOHN DORY with button onions and king oyster mushrooms 27.95

BARBECUED SUMAC CHICKEN with grilled aubergine purée and pomegranate molasses 19.95

GRILLED SEA BREAM with a tomato and vanilla vinaigrette 19.95

VETOU'S ROASTED DUCK BREAST served with Pruneaux D'Agen red wine sauce and potato and pancetta terrine 25.95

8 OZ RIB EYE STEAK with sautéed potatoes and watercress 25.95

8 OZ FILLET STEAK with sautéed potatoes and watercress 29.00

{STEAK SAUCE Marchand de vin butter, Bordelaise 2.95}

DOVER SOLE A LA MEUNIÈRE dusted with flour and fried in an oval pan with noisette butter 37.95

LOBSTER THERMIDOR we used to sell lobster thermidor 20 years ago, but fashion changed. Now there's a renaissance of classic French seafood dishes. I've made it lighter and more fragrant and it's rather good 55.00

SINGAPORE CHILLI CRAB stir-fried whole crab with garlic, ginger and chilli. Very much for those who love getting gloriously messy! 22.95

Sides 3.75 each

BUTTERED NEW POTATOES with parsley and mint

GLAZED CARROTS with tarragon

BRAISED RED CABBAGE with onions, apple, and mixed spice

HANDCUT THIN CHIPS

BUTTERNUT SQUASH with sun-dried tomato paste and crispy shallots

BROCCOLI with toasted almonds and olive oil

WINTER SALAD mixed lettuce leaves with fines herbes

BASMATI RICE flavoured with cardamom, clove, and cinnamon