



Sample menu August 2017

### Cold Starters and Salads

**VIENNESE MACKEREL SALAD**  
pickled mackerel with apple, red onion and soft boiled egg in a sour cream and caper dressing 6.95

**SEA BASS CEVICHE**  
cured with orange and lime juice, served with a red onion and fennel salad 9.95

**JAMÓN IBÉRICO DE BELLOTA**  
the best cured ham in the world from acorn fed black pigs, matured for at least three years. Great with our sour dough bread 16.95

**TUNA AND SALMON TARTARE**  
the dish is finely chopped with gherkins, capers and shallots. Served with a light frothy mayonnaise with Amontillado sherry 10.95

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

**HERITAGE TOMATO SALAD**  
mozzarella and pesto 7.95

### Hot Starters

**HUEVOS A LA FLAMENCA**  
smoked pimenton and tomato sauce, green beans, egg and sourdough 5.95

**SMOKED HADDOCK**  
with mild potato curry and a poached egg 7.95

**PROVENÇAL FISH PASTA**  
fennel seeds, anchovies, tomatoes and olive oil 7.95

**GREMOLATA PRAWNS**  
with garlic, lemon and parsley 9.95

**HOT TOULOUSE SAUSAGE**  
with a tomato, caper and shallot salad 7.95

**BLACK CUTTLEFISH RISOTTO**  
a recipe I found in Croatia "very black indeed" 8.95

### Shellfish and Crustacean on Ice or Steamed

**PORRHILLY OYSTERS**  
Pacific oysters from Rock, Cornwall on ice 3.00 each

**BROWNSEA ISLAND OYSTERS**  
locally farmed 3.00 each

**LANGOUSTINES ON ICE**  
freshly caught from the west coast of Scotland 5.95 each

**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 claws, mussels, langoustine, oyster, whelks, winkles, scallop, cockles and razor clam 29.50

### Our Daily Fish Main Courses

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

**INDONESIAN SEAFOOD CURRY**  
sea bass, cod and prawns served with pilau rice 22.95

**SEAFOOD DIEPPOISE**  
a fish stew from Northern France made with braised hake, plaice, bream and mussels in a creamy sauce with hints of curry 22.95

**FILLET OF HAKE**  
steamed with fennel, tomatoes and a salpicon dressing 17.95

**FILLETS OF LEMON SOLE**  
black olive butter 24.00

**GRILLED MISO SALMON**  
with vermicelli noodles, spring onions, chilli and beansprouts 18.95

**GRILLED SEA BREAM**  
and a classic Italian salsa verde 19.95

### Our Favourite Meat Dishes

**RED BRAISED PORK BELLY**  
from Anthony Zhao's restaurant in Shanghai. Served with rice and bok choy 15.95

**16 OZ CHATEAUBRIAND (SERVES 2)**  
28 day dry aged Scottish Highland beef, bordelaise sauce and a salad of baby gem lettuce 29.00 per person

**12 OZ RUMP STEAK**  
30 day aged Hereford with thin chips and a watercress salad 23.00

**8 OZ RIB EYE STEAK**  
with thin chips and a watercress salad 25.95

**8 OZ FILLET STEAK**  
with thin chips and a watercress salad 29.00

**STEAK SAUCE**  
Bearnaise, Bordelaise, Peppercorn 2.95

### The Seafood Restaurant Classics

**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

**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 48.95

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

### Sides 3.75

**PAN FRIED HISPI CABBAGE**  
and confit garlic

**HANDCUT THIN CHIPS**

**SUMMER SALAD**  
mixed lettuce leaves with fines herbes

**SAUTÉED SPINACH**  
with nutmeg

**ROASTED AND SPICED CAULIFLOWER**

**SAUTÉED COURGETTES**  
with chives

### Desserts 6.95

**PANNA COTTA**  
and salted pistachio cream

**PAVLOVA**  
whipped cream and passion fruit

**HOT CHOCOLATE FONDANT**  
with salted caramel ice cream (please allow 15 minutes)

**ALMOND FINANCIER**  
with white chocolate mousse and blueberry compote

**LEMON POSSET**  
with blackberry compote

**MANGO CHEESECAKE**  
with raspberry sorbet

**SELECTION OF ICE CREAMS AND SORBETS**

**SELECTION OF CHEESE 9.95**  
Wookey Hole, Cornish Blue, Tunworth, Driftwood and Quince jelly