



Sample menu December 2017

## Starters

GRILLED SARDINES with coarse green herbs 6.95

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

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

ROASTED BUTTERNUT SQUASH SOUP pumpkin seeds and thyme 7.95

MUSSELS 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

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 17.50

## Shellfish Starters

BROWNSEA ISLAND OYSTERS locally farmed 3.00 each

PORTHILLY OYSTERS Pacific oysters from Rock, Cornwall on ice 3.00 each

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

TEMPURA OYSTERS with sesame seeds and lime 9.95

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

## Mains

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

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

GRILLED MISO SALMON with vermicelli noodles, chilli and beansprouts 18.95

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

PAN-FRIED BLONDE RAY FROM CADGWITH CORNWALL served au poivre with bearnaise sauce 19.95

FILLETS OF LEMON SOLE black olive butter 24.00

HAKE LAKSA grilled Cornish hake with laksa noodles and sambal blachan 18.95

FILLET OF JOHN DORY AND MEURETTE SAUCE with button onions and king oyster mushroom 27.95

GRILLED SEA BREAM and a classic Italian salsa verde 19.95

ROAST MONKFISH WITH SERRANO HAM AND SAUERKRAUT we thinly slice the serrano ham and wrap a fillet of monkfish in it 29.95

CHICKEN WITH MARSALA button mushrooms and sautéed potatoes 19.95

WALNUT CRUSTED PORK CHOP with celeriac pavé and fig sauce 21.95

16OZ CHATEAUBRIAND (SERVES 2) 28 day dry aged Scottish Highland beef, served with pommes coq d'or, bordelaise sauce and a salad of baby gem lettuce 29.00 PER PERSON

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 Bearnaise, Marchand de vin butter, Bordelaise 2.95}

ROAST TRONÇON OF WILD TURBOT WITH HOLLANDAISE SAUCE 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

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

BUTTERNUT SQUASH with sun-dried tomato paste and crispy shallots

BROCCOLI with toasted almonds and olive oil

HANDCUT THIN CHIPS

BRAISED RED CABBAGE with onions, apple, and mixed spice

AUTUMN SALAD mixed lettuce leaves with fines herbes

BASMATI RICE flavoured with cardamom, clove, and cinnamon