



Sample menu June 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 9.50

LONDON CURE SMOKED SALMON
served with walnut bread 13.50

SASHIMI OF SALMON, TUNA AND MACKEREL
wakame salad, wasabi and tosa dipping sauce 10.95

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 16.50

WARM SALAD OF PIGEON
potatoes, sherry vinegar and walnut oil dressing 8.95

Hot Starters

SMOKED HADDOCK
with mild potato curry and a poached egg 8.95

FISH AND SHELLFISH SOUP
this recipe is straight from Provence, served with rouille and Parmesan 7.95

GREMOLATA PRAWNS
with garlic, lemon and parsley 8.95

STEAMED ASPARAGUS
from Cobrey Farm, Wye valley served with parmesan and olive oil 7.95

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

TOULOUSE SAUSAGE
Puy lentils and red wine jus 8.95

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

RAGOUT OF TURBOT
with iberico ham and spring vegetables 11.95

Shellfish and Crustacean on Ice or Steamed

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

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, clams, 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 a green bean and grated coconut salad and 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

PAN FRIED HAKE
on spring onion mash, tomato, coriander and soy butter sauce 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

CHICKEN SAMBAL
grilled chicken with carrot, ginger and chilli dressing, served with sautéed potatoes 17.95

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, served with pommes coq d'or, bordelaise sauce and a salad of baby gem lettuce 29.00 PER PERSON

12 OZ RUMP STEAK
30 day aged Hereford with sautéed potatoes and watercress 23.00

8 OZ RIB EYE STEAK
sautéed potatoes and watercress 25.95

8 OZ FILLET STEAK
sautéed potatoes and watercress 29.00

STEAK SAUCE
Bordelaise, Peppercorn 2.95

The Seafood Restaurant Classics

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

ROASTED AND SPICED CAULIFLOWER

SPRING SALAD
mixed lettuce leaves with fines herbes

SAUTÉED SPINACH
with nutmeg

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)

STICKY TOFFEE PUDDING
toffee sauce and vanilla ice cream

MANGO CHEESECAKE
with raspberry sorbet

LEMON POSSET
with strawberry and pink peppercorn salsa

SELECTION OF CHEESE - 9.95
Cornish baby blue, Tunworth, Driftwood goats cheese, Wookey Hole Cheddar and Quince jelly

Please ask a member of staff for information on allergens.

Vegetarian menu available on request.

Game may contain traces of shot