



Summer 2018 sample menu

[Book a table online here](#)

PINEAU DE CHARENTES BLANC DOMAINE DE LA ROUMADE, 4 year old, 70ML 5.95
The aperitif wine of the entire Cognac region. Bright, floral and fresh, it is to be drunk chilled as an aperitif or paired with food

Starters

TEMPURA COURGETTE FLOWER with heirloom tomatoes and a chervil vinaigrette 7.95

SEARED TUNA AND GUACAMOLE with a lemongrass, ginger and soy dressing 9.95

BLACK CUTTLEFISH RISOTTO a recipe I found in Croatia "very black indeed" 9.95

STEAMED SQUID stuffed with pork, ginger, Szechuan pepper and a sweet chilli sauce 10.95

BURRATA WITH A BASIL PESTO and sweet tomato jam 11.95

FISH AND SHELLFISH SOUP with rouille and croutons. Flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 8.95

BUTRINT MUSSELS a recipe from Albania, with green peppers, tomato, chilli, ouzo and feta cheese 8.95

GREMOLATA PRAWNS pan-fried shell-on prawns with garlic, lemon and parsley 9.95

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

STEAMED SCALLOPS IN THE SHELL with ginger, spring onions and soy and sesame oil dressing 14.00

Shellfish Starters

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

BROWNSEA ISLAND OYSTERS 3.00 each

LANGOUSTINES ON ICE caught in creel pots off the west coast of Scotland 7.95 each

TEMPURA OYSTERS with sesame seeds and lime 9.95

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

Mains

SMOKED HADDOCK AND COD FISH PIE with minted garden peas 14.95

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 pilau rice 22.95

FILLETS OF LEMON SOLE lemongrass butter 24.00

GRILLED SALMON with a Daurenki Royal caviar and chive sauce 25.95

FILLET OF HAKE EN PAPILOTE WITH FENNEL, TOMATOES AND SALPICON DRESSING the fish is cooked in a paper parcel to enhance the flavour. Served with tarragon and parsley mayonnaise 18.95

WHOLE ROASTED BRILL (SERVES 2) with a brown shrimp and lemon butter sauce. Served with new potatoes. Medium 70.00 Large 90.00

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

GRILLED SEA BREAM with a tomato and vanilla vinaigrette 19.95

ROASTED MONKFISH TAIL with romesco sauce and padron peppers 28.95

ROAST CHICKEN BREAST with black pudding, tarragon and a Samos wine sauce 19.95

RUMP OF LAMB with pea purée, asparagus and broad beans 24.95

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 Marchand de vin butter, Béarnaise, Bordelaise 2.95}

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

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 38.95

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. Half Extra Large 35.00 Whole Small 45.00

Sides 3.75 each

BUTTERED POTATOES with parsley and mint

HISPI CABBAGE with confit shallots

KALE with confit garlic and lemon

HANDCUT THIN CHIPS

BROCCOLI with toasted almonds and olive oil

PADRON PEPPERS 'A LA PLANCHA' with extra virgin olive oil and sea salt

GLAZED CARROTS with tarragon

SUMMER SALAD mixed lettuce leaves with fines herbes

PETIT POIS in the French style with baby gem lettuce and spring onions