



Winter sample menu

[Book a table here](#)

CAMEL VALLEY SPARKLING BRUT ROSÉ

Cornish sparkling rosé grown just along the Camel River in Cornwall. Delicate salmon pink colour, lovely floral and strawberry and lots of red apple. 11.80 glass (125 ml)

APPETISERS

DORSET OYSTERS on ice with chilli, coriander and lime. 3 for 9.00, 6 for 18.00 and 12 for 36.00

OYSTERS ROCKEFELLER grilled oysters topped with a spinach and cayenne butter. 3.50 each

MARINATED OLIVES with sundried tomato and bay leaves. 3.50

SAGANAKI HALLOUMI honey, oregano, and black sesame seeds. 3.95

STARTERS

TUNA CARPACCIO with a mustard dressing, capers, tomato and mint. 9.95

CEVICHE OF SEA BASS AND PRAWNS with avocado, red onion, lime, tomato and chilli. 11.95

MOULES MARINIÈRE with cream, onion, parsley and white wine. 9.95

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

CRAB LINGUINE handpicked white crab meat with tomato, garlic, chilli and parsley. 8.95

OMELETTE ARNOLD BENNETT traditional smoked haddock omelette with Grana Padano and served with watercress. 6.95

MAPLE ROASTED PUMPKIN with rocket, dukkah and feta. 6.95

SMOKED MACKEREL AND BACON SALAD with baby potatoes and horseradish cream. 7.95

SCALLOPS IN THE HALF SHELL served with truffle butter, wild mushroom, chives and croutons. 14.95

PORK AND HERB TERRINE with bread and butter pickles and a bitter leaf salad. 6.95

GRILLED SARDINES CROÛTES with tomato, anchovy, garlic, parsley and olive oil. 6.50

MAINS

COD AND CHIPS served with thick chips, mushy peas and tartare sauce. 16.95

JOHN DORY A LA CARLINA a Venetian recipe of pan fried John Dory fillet with a sauce of tomatoes and capers. 24.50

PAN FRIED FILLET OF HAKE with Pardina lentils, serrano ham and persillade butter. 18.95

WILD TURBOT HOLLANDAISE tronçon of turbot in the English style; simple and probably a nicer way of eating this wonderful fish than anything more elaborate. 39.95

FILLETS OF LEMON SOLE with lemongrass butter. 24.95

RAVIOLI with porcini mushrooms, sundried tomatoes and hazelnuts. 13.95

DOVER SOLE A LA MEUNIÈRE dusted with flour and fried in an oval pan with noisette butter. 39.95

INDONESIAN CURRY with sea bass, cod and prawns served with basmati rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli. 24.95

WHOLE BAKED SEA BREAM ROTA STYLE with potato, tomato and green pepper. 19.95

8OZ FILLET STEAK with sautéed potatoes and watercress 32.95

10OZ RIBEYE STEAK with hand cut thin chips, béarnaise sauce and a salad of lettuce, shallots and cabernet sauvignon vinegar. 29.95

SEARED CALVES' LIVER AND PANCETTA with mash, gravy, sweet and sour red onion. 19.95

DUCK AND PORCINI PITHIVIER with red wine, duck and Armagnac gravy, served with cavolo nero. 19.95

SIDES 4.00 each

HAND CUT THIN CHIPS

BITTER LEAF SALAD with mustard dressing.

POTATOES with parsley butter.

ROCKET AND PARMESAN SALAD with extra virgin olive oil.

ROASTED VEGETABLES with salsa verde.

GLAZED CARROTS with honey and tarragon.

MASHED POTATOES

CAVOLO NERO with fennel seeds and confit garlic.

Please ask for information on allergens.