



Sample menu January 2018

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. 11.00

APPETISERS

PORTHILLY OYSTERS on ice with chilli, coriander and lime. 2.95 each

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

MARINATED OLIVES with sundried tomato and bay leaf. 3.50

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

BRANDADE DE MORUE with anchovy toast. 3.50

HUMMUS grilled sourdough with Kashmiri chilli. 3.50

STARTERS

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

BATTERED MACKEREL with mayonnaise, Pico De Gallo, chilli sauce and lime. 6.95

GUINEA FOWL AND BACON TERRINE with date purée and bitter leaf salad. 7.95

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

TUNA CARPACCIO with a mustard dressing, capers, tomato and mint. 8.95

MOULES MARINIÈRE with butter, onion, parsley and white wine. 8.95

CLASSIC PRAWN COCKTAIL with avocado and tomato. 7.95

CUMIN ROAST BEETROOT AND SQUASH with quinoa, coriander shoots and pomegranate. 5.95

SALT AND PEPPER SQUID with coriander, chilli and soy. 9.95

CEVICHE OF SEABASS AND PRAWNS with avocado, red onion, lime, tomato and chilli. 9.95

MAINS

JOHN DORY A LA CARLINA a Venetian recipe of pan fried John Dory fillets with a sauce of tomatoes and capers. 22.95

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

PUMPKIN RISOTTO with sage noisette butter. 9.95

WILD TURBOT HOLLANDAISE Tronçon of wild turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. 35.95

PAN FRIED FILLET OF HAKE with Savoy cabbage, beer and bacon. 17.95

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

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. 22.95

DUCK AND PORCINI PITHIVIER with red wine and Armagnac. 19.95

BRAISED FILLET OF BRILL with Wiltshire truffles, slivers of potato, mushrooms. 29.95

FLAT IRON STEAK with anchovy butter, watercress, and chips. 19.95

14oz SIRLOIN ON THE BONE salad of lettuce, shallots and cabernet sauvignon vinegar, served with hand cut chips. 29.95

STEAK SAUCES

BORDELAISE OR BÉARNAISE. 2.95 each

SIDES 3.75 each

HAND CUT THIN CHIPS

BITTER LEAF SALAD with mustard dressing.

BABY POTATOES buttered with flat leaf parsley.

ROASTED VEGETABLES with salsa verde.

CAVOLO NERO with fennel seeds and confit garlic.

SWEDE, CARROT AND POTATO PURÉE

GARLIC MASHED POTATOES

BRAISED RED CABBAGE

Please ask a member of staff for information on allergens.