



Sample menu August 2017

CHAMPAGNE BEAUMONT DES CRAYÈRES NV BRUT 10.00

APPETISERS

OYSTERS Porthilly or Dorset on ice. 2.95 each
MARINATED OLIVES with sundried tomatoes and bay leaf. 3.50
SMOKED MACKEREL quick pickled rhubarb 4.95
LANGOUSTINES on ice 5.95 each

STARTERS

TRADITIONAL ANDALUCIAN GAZPACHO 5.95
CRISPY MACKEREL SALAD apple, shallots, carrot, peanuts, Thai basil and bird's eye chilli. 8.50
SASHIMI OF SEA TROUT, SCALLOP, TUNA AND SEA BASS wasabi, pickled ginger, daikon, shiso leaves and soy dipping sauce. 13.95
FISH & SHELLFISH SOUP rouille, Parmesan and croutons. This recipe is straight from Provence. 8.95
HOT SHELLFISH langoustines, crab claw, mussels, cockles, clams, scallops and oysters with parsley, chilli, olive oil, garlic and lemon juice. 25.95
GREMOLATA PRAWNS garlic, lemon, parsley and lemon mayonnaise. 8.95
RAGOUT OF TURBOT with Vouvray, basil and roasted scallop. 12.95
LONDON CURE SMOKED SALMON horseradish cream and homemade walnut bread. 10.95
CORNISH CRAB with wakame and wasabi mayonnaise. 12.95
OYSTERS SELECTION three Porthilly and three Dorset oysters on ice with shallot vinegar and lemon. 17.50
MOULES MARINIÈRE River Exewith mussels with onion, butter and white wine. 8.95
SCALLOP with truffle butter, croutons and chives. 12.50
CHARENTAIS MELON SALAD with cucumber, tomato and goats cheese. 8.95
GRILLED LANGOUSTINES pernod and olive oil dressing. 12.50

MAINS

INDONESIAN SEAFOOD CURRY sea bass, cod and prawns served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli. 22.95
FRUITS DE MER langoustines, crab claw, scallops, oysters, clams, mussels and razor clams with mayonnaise and shallot vinegar, served on ice. 45.00
SINGAPORE CHILLI CRAB stir-fried crab in the shell with garlic, ginger, chilli and coriander. Very much for those who love eating with their hands and getting gloriously messy. 22.95
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. 35.95
HAKE ALLA CARLINA a Venetian recipe of pan fried hake fillet with a sauce of tomatoes and capers. 17.95
COD AND CHIPS served with chips, mushy peas and tartare sauce. 16.95
FISHCAKES hake and salmon fishcakes, watercress and salsa verde. 11.95
RAVIOLI with sweet onion, Parmesan and fennel seeds. Porcini mushrooms, sundried tomatoes and hazelnuts. 11.95
DOVER SOLE À LA MEUNIÈRE dusted with flour and fried in an oval pan with noisette butter. 37.95
ESCALOPE OF HALIBUT with dill, carrots and celery, served with potatoes. 24.95
BAVETTE STEAK watercress and hand cut 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 2.95 each

BORDELAISE or BÉARNAISE

SIDES 3.75 each

BABY GEM SALAD with red wine pickled shallots.
GARDEN SALAD with fines herbes.
SAUTÉED SPINACH with nutmeg.
BABY MINTED POTATOES
SAUTÉED COURGETTES with confit shallots.
MASHED POTATO
PETITS POIS À LA FRANÇAISE
HAND CUT THIN CHIPS

Please ask a member of staff for information on allergens.