



Sample menu May 2017

KINGSTON BLACK APPLE APERITIF 6.25

BELLINI white peach purée, topped with Prosecco. 9.95

APPETISERS

MARINATED OLIVES with sundried tomatoes and bay leaf. 2.95

SMOKED MACKEREL quick pickled rhubarb. 4.95

LANGOUSTINES on ice, simply the best, freshly caught from the west coast of Scotland. 5.95 each

STARTERS

HOT SHELLFISH brown claw, langoustine, scallop, mussels, whelks, winkles, clams, cockles, razor clams and oysters with parsley, chilli, olive oil, garlic and lemon juice. 25.50

ASPARAGUS SOUP with lemon oil. 5.95

CRISPY MACKEREL SALAD apple, shallots, carrot, peanuts, Thai basil and bird's eye chilli. 8.50

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

SASHIMI OF SALMON, TUNA, SEA BASS AND SCALLOP wasabi, pickled ginger, daikon, shiso leaves and soy dipping sauce. 12.95

FISH & SHELLFISH SOUP rouille, Parmesan and croutons. This recipe is straight from Provence. 7.95

GRILLED LANGOUSTINES pernod and olive oil dressing. 12.50

ASPARAGUS from Cobrey Farm, Wye Valley, poached in olive oil and with hollandaise sauce. 7.95

GREMOLATA PRAWNS garlic, lemon, parsley and lemon mayonnaise. 8.95

CORNISH CRAB with wakame and wasabi mayonnaise. 12.50

STIR FRIED SALT AND PEPPER SQUID red chilli, spring onion and a salad of watercress, beansprouts and cucumber with a sesame and soy dressing. 8.95

OYSTERS three Porthilly oysters on ice with shallot vinegar and lemon. 8.95

LONDON CURE SMOKED SALMON horseradish cream and homemade walnut bread. 8.95

MOULES MARINIÈRE River Exe mussels with onion, butter and white wine. 8.95

MAINS

FRUITS DE MER crab, langoustine, scallop, oysters, razor clam, winkles, whelks, cockles and mussels 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

FISHCAKES hake and salmon fishcakes, watercress and salsa verde. 11.95

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

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

HAKE ALLA CARLINA a Venetian recipe of pan fried hake fillet with a sauce of tomatoes and capers. 16.95

CÔTE DE BOEUF STEAK béarnaise sauce and a salad of lettuce, shallots and Cabernet Sauvignon vinegar, served with hand cut chips. 29.95

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

RAVIOLI with sweet onion, Parmesan and fennel seeds. Porcini mushrooms, sundried tomatoes and hazelnuts. 11.95

NAVARIN OF LAMB shoulder of lamb casserole, with spring vegetables and sautéed potatoes. 18.50

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

FLAT IRON STEAK Bordelaise sauce, watercress and hand cut chips. 19.95

ESCALOPE OF HALIBUT with dill, carrots and celery, served with potatoes. 24.95

SIDES 3.75 each

BABY GEM SALAD with red wine pickled shallots.

GARDEN SALAD with fines herbes.

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.