APPETISERS

JERSEY ROCK OYSTER from the Royal Bay of Grouville, Jersey, Channel Islands 3.50
MORECAMBE BAY OYSTER with subtle, fresh and slightly salty from Morecambe Bay 3.85
PRESTIGE SPÉCIALE DE CLAIRE OYSTER good balance of sweet and salty, from Marennes D’Oleron, France 4.00
SMOKED MACKEREL PÂTÉ with Melba toast 3.95
CAULIFLOWER FRITTERS with cashew nut sauce. 4.50

STARTERS

PRAWN COCKTAIL with baby gem, tomato, avocado and Marie Rose sauce. 9.95
CORNISH MUSSELS West Country mussels with chilli, garlic, tomato and parsley. 9.95
LOCH DUART SALMON TATAKI with seared cucumber, Japanese mayonnaise, soy caramel and pickled rhubarb. 9.95
BLACK RISOTTO WITH CUTTLEFISH “A recipe from my Venice to Istanbul book, actually from Croatia. Very black indeed”. 9.95
SEARED TUNA AND GUACAMOLE with lemongrass, ginger and soy dressing. 10.95
H. FOREMAN & SON SMOKED SALMON with horseradish cream and walnut bread. 12.95
COCONUT PRAWNS with a habanero chilli and papaya dipping sauce. 12.95
SCALLOPS seared in the half shell and baked with Chinese black vinegar and porcini powder. 16.30
CORNISH CRAB WAKAME with cucumber salad and wasabi mayonnaise. 16.95
SASHIMI OF SEABASS, LOCH DUART SALMON, SCALLOPS AND YELLOWFIN TUNA with wasabi, pickled ginger, daikon and soy dipping sauce. 16.95
OYSTER SELECTION two Jersey Rock’s, two Morecambe bay, two Prestige Spéciale de Claire served on ice with Hog Island dressing and lime or Cabernet Sauvignon shallot vinegar dressing served on ice with a wedge of fresh lemon. 22.70
HOT SHELLFISH mussels, clams, tiger prawns, a langoustine and a scallop with a parsley, chilli, olive oil, garlic and lemon sauce. 35.00
ASPARAGUS served with a poached egg and hollandaise sauce. 8.95
SAUTÉED LAMB’S KIDNEYS on toasted brioche with Sauvignon Blanc, mustard and tarragon. 8.95
SERRANO HAM, GREEN OLIVE AND LEMON MEAT BALLS in the tapas style with a fino sherry and tomato sauce. 8.95

MAINs

COD AND CHIPS served with mushy peas and tartare sauce. 18.95
CRABLINGUE handpicked white crab meat with chilli, tomatoes, garlic and parsley. 9.95/18.95
PAN-FRIED HAKE with spring onion mash, soy butter sauce with tomato and coriander. 19.95
WHOLE SEA BASS with fennel mayonnaise, mixed leaf salad and minted new potatoes. 23.95
INDONESIAN SEAFOOD CURRY sea bass, cod and prawns served with pilau rice and a green bean salad with garlic and chilli. 26.95
JOHN DORY WITH BABY LEEKS served with a soft boiled egg, dijon mustard vinaigrette and Parmesan. 32.95
BRAISED BRILL cooked in chicken stock with cep mushrooms, crispy pork and chestnuts. 34.95
DOVER SOLE À LA MEUNIÈRE dusted with flour and fried in an oval pan, served with beurre noisette. 42.00
ROAST TRONÇON OF TURBOT WITH HOLLANDAISE SAUCE turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. 42.50
BURRATA, PROCUITTO AND PEAS with mangetout, mint and Parmesan served with chargrilled sourdough. 15.95
RAVIOLI with caramelised onion, Parmesan and fennel seeds, wild mushrooms, sun-dried tomatoes and hazelnuts. 15.95
FEITA CHEESE TART with red onion jam, slow-roasted tomatoes and basil, served with mixed leaves. 17.95
SRI LANKAN CASHEW NUT CURRY with green beans and served with pilau rice. 17.95
10oz RIB EYE STEAK with a baby gem salad, thin cut chips and bearnaise sauce. 26.95
CORNISH LAMB RUMP with lamb shoulder boulanger potatoes, minted pea purée, baby carrots, broad beans and lamb jus. 27.95
8oz FILLET STEAK with pommes Anna, bernaise sauce and a watercress salad. 36.95

SIDES

THIN CUT CHIPS 3.50
MINTED POTATOES 2.95
MIXED LEAF SALAD with olive oil dressing. 3.50
KALLETES with sea salt and olive oil. 4.50
BUTTERNUT SQUASH with chilli oil and basil. 3.50
BABY GEM SALAD with shallots, cream and Cabernet Sauvignon vinegar. 4.50
CAVOLO NERO with confit garlic and fennel seeds. 4.50
CAULIFLOWER CHEESE with cheddar. 4.50
MASHED POTATO 3.50
FRİED COURGETTES in panko breadcrumb with Parmesan. 4.50
GLAZED CARROTS with star anise and parsley. 3.50

Please ask for information on allergens