



Sample menu February 2018

RICK STEIN'S CHAMPAGNE BLANC DE BLANCS, FRANCE NV 11.00

APPETISERS

PACIFIC OYSTERS Porthilly or Brownsea Island on ice. 2.95 each
MARINATED OLIVES with sundried tomatoes and bay leaf. 3.50
SALT COD FRITTERS with aioli. 3.50

STARTERS

PRAWN COCKTAIL with tomato, avocado, baby gem lettuce and a marie-rose sauce. 7.95
SASHIMI OF SEA BASS, SEA TROUT, SCALLOP AND TUNA wasabi, pickled ginger, daikon, shiso leaves and soy dipping sauce. 14.95
OYSTERS SELECTION three Porthilly and three Brownsea Island oysters on ice with shallot vinegar and lemon. 17.50
CORNISH CRAB with wakame and wasabi mayonnaise. 12.95
LONDON CURE SMOKED SALMON horseradish cream and homemade sourdough bread. 10.95
BAKED CRAB with poblano chilli, coriander and breadcrumbs. 10.95
SALT AND PEPPER SQUID with beansprout and cucumber salad. 9.95
LIGHTLY CURRIED ARTICHOKE SOUP with chilli and spring onion. 6.95
FISH & SHELLFISH SOUP with rouille, parmesan and croutons. Flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 8.95
SCALLOPS with truffle butter, wild mushrooms, croutons and chives. 12.95
MOULES MARINIÈRE River Exe mussels with onion, butter and white wine. 8.95
HOT SHELLFISH mussels, clams, crab claws, whelks, palourdes, scallop and an oyster with parsley, chilli, olive oil, garlic and lemon juice. 25.95

MAINS

THE "FRUITS DE MER" crab, scallops, oysters, clams, palourdes and mussels with mayonnaise and shallot vinegar, served on ice. 45.00
INDONESIAN SEAFOOD CURRY seabass, cod and prawns served with pilau rice and a green bean and grated coconut salad with crispy fried shallots, garlic and chilli. 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
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
WHOLE GRILLED LOBSTER or THERMIDOR served with baby potatoes. 55.00
BUTTERNUT SQUASH RISOTTO with sage beurre noisette. 7.95/12.95
COD AND CHIPS served with mushy peas and tartare sauce. 16.95
DOVER SOLE À LA MEUNIÈRE dusted with flour and fried in an oval pan with noisette butter. 37.95
PAN FRIED FILLET OF HAKE with beurre blanc and spinach. 17.95
JOHN DORY ITALIANO with anchovies, capers, sunblush tomatoes and olive oil. 22.95
10oz RIBEYE STEAK salad of lettuce, shallots and cabernet sauvignon vinegar and thin cut chips. 29.95
CHARGRILLED RUMP STEAK watercress and hand cut chips. 21.95
CHARGRILLED FILLETS OF SEABASS with tomato and vanilla vinaigrette. 22.95
MAGRET DE CANARD served pink with pommes anna, prunes and a duck jus. 24.95

STEAK SAUCES 2.95 each

BORDELAISE or BÉARNAISE

SIDES 3.75 each

BABY GEM SALAD with shallot cream and cabernet sauvignon vinegar.
ROASTED BUTTERNUT SQUASH with basil and chilli oil.
SAUTÉED SPINACH with nutmeg.
KALETTES with olive oil.
SAVOY CABBAGE with chives.
BABY MINTED POTATOES
THIN CUT CHIPS

Please ask for information on allergens.