



Autumn 2018 sample menu

[Book a table online here](#)

Mr Lyan Gin Highball Cocktail 11.50

Rick Stein Gin, Pineapple, Fennel, Bitter Lemon

Our Gin Highball was created in collaboration with award winning Bartender Ryan Chetiyawardana aka Mr Lyan.

APPETISERS

MARINATED OLIVES with sundried tomatoes and bay leaves. 3.50

PADRON PEPPERS with sea salt. 3.50

HALLOUMI SAGANAKI 3.95

PACIFIC OYSTERS Brownsea Island or Porthilly on ice. 3.00 each

STARTERS

SASHIMI OF SEA BASS, TROUT, SCALLOP AND TUNA with wasabi, pickled ginger, daikon, shiso leaves and soy dipping sauce. 14.95

PRAWN COCKTAIL with tomato, avocado, baby gem lettuce and Marie Rose sauce. 8.95

OYSTER SELECTION three Brownsea Island and three Porthilly on ice. 17.50

ANDALUCIAN GAZPACHO with a traditional garnish of tomato, cucumber, spring onion, eggs, serrano ham and croutons. 6.00

SEARED TUNA AND GUACAMOLE with lemongrass, ginger and soy dressing. 9.95

CORNISH CRAB with a wakame and cucumber salad with wasabi mayonnaise. 12.95

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

SCALLOPS IN THE HALF SHELL served with truffle butter, wild mushrooms, chives and crutons. 14.95

GREMOLATA PRAWNS with lemon mayonnaise. 9.95

MUSSELS River Ex mussels cooked with chilli, fresh tomato, garlic, parsley and white wine 8.95

SALT AND PEPPER SQUID with a beansprout, chilli and cucumber salad. 10.95

CRISPY MACKEREL SALAD with green mango, carrot, shallot, birdseye chilli and peanut salad 9.95

HOT SHELLFISH crab claws, prawns, clams, mussels, whelks, one oyster and a scallop with a fragrant parsley, chilli, olive oil, garlic and lemon sauce. 25.95

MAINS

INDONESIAN SEAFOOD CURRY sea bass, cod and prawns served with pilau rice and a green bean salad with crispy fried shallots, garlic, chilli and coconut. 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. 38.95

CHARGRILLED MONKFISH with crushed new potatoes and watercress. 25.95

STEAMED LOBSTER with mustard mayonnaise, fines herbs salad and thin chips. 55.00

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

SRI LANKAN CASHEW NUT CURRY WITH GREEN BEANS served with pilau rice. 12.95

HAKE ALLA CARLINA pan fried hake fillet with a sauce of tomatoes and capers. 19.00

CRAB LINGUINE with chilli, garlic and flat leaf parsley. 16.95

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

PAN FRIED BRILL FILLET with rainbow chard, soft boiled egg, Parmesan and a Dijon mustard dressing. 25.00

CHARGRILLED FILLETS OF SEA BASS with a tomato and vanilla vinaigrette. 22.95

WARM WALNUT CRUSTED GOAT'S CHEESE with salt baked beetroot, chilli, thyme and a mixed leaf salad. 13.95

10oz RIBEYE STEAK salad of lettuce, shallots and cabernet sauvignon vinegar, thin cut chips. 29.95

THE "FRUITS DE MER" half or whole of Cornish lobster, oysters, clams, razor clams, scallops, prawns and mussels with mayonnaise and shallot vinegar, served on ice. 55.00/69.00

STEAK SAUCES

BORDELAISE or BÉARNAISE 2.95 each

SIDES 3.75 each

BABY GEM SALAD with shallot cream and cabernet sauvignon vinegar.

MINTED NEW CHARLOTTE POTATOES

MANGETOUT with confit shallots and tomato.

THIN CUT CHIPS

BROCCOLI with Parmesan and olive oil.

ROCKET AND PARMESAN SALAD with a balsamic dressing.

PADSTOW GARDEN KALE with olive oil and sea salt.

Please ask for information on allergens.