



Sample menu July 2017

KINGSTON BLACK APPLE APERITIF 6.25

CLASSIC PIMM'S CUP 7.50

APPETISERS

OYSTERS Porthilly and Dorset on ice. 3.00 each

MARINATED OLIVES with sundried tomatoes and bay leaf. 2.95

SMOKED MACKEREL quick pickled rhubarb. 4.95

LANGOUSTINES on ice. 5.95 each

STARTERS

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 SCALLOP, SEA TROUT, TUNA AND SEA BASS 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

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

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

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

SERRANO HAM with celeriac remoulade. 8.95

RAGOUT OF TURBOT with Vouvray, basil and roasted scallop. 12.00

CORNISH CRAB with wakame and wasabi mayonnaise. 12.50

OYSTERS SELECTION three Porthilly and three Dorset oysters on ice with shallot vinegar and lemon. 16.00

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

MAINS

HAKE ALLA CARLINA a Venetian recipe of pan fried hake fillet with a sauce of tomatoes and capers. 17.95

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

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 crab claw, scallop, oysters, winkles, clams and mussels with mayonnaise and shallot vinegar, served on ice. 45.00

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

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

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

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

FLAT IRON 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.