



Sample menu November 2017

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

## APPETISERS

PACIFIC OYSTERS Porthilly or Brownsea island on ice. 2.95 each

ROCKEFELLER OYSTER 3.50 each

MARINATED OLIVES with sundried tomatoes and bay leaf. 3.50

SMOKED MACKEREL with pickled rhubarb. 4.95

PADRON PEPPERS 3.50

LANGOUSTINES on ice 5.95 each

## STARTERS

CAULIFLOWER SOUP with truffle oil. 6.95

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

SASHIMI OF SEA BASS, SEA TROUT, SCALLOP AND TUNA wasabi, pickled ginger, daikon, shiso leaves and soy dipping sauce. 13.95

FISH & SHELLFISH SOUP rouille, Parmesan and croutons. This recipe is straight from Provence. 8.95

HOT SHELLFISH mussels, razor clams, surf clams, crab claws, langoustine, scallop, cockles and oyster with parsley, chilli, olive oil, garlic and lemon juice. 25.95

LONDON CURE SMOKED SALMON horseradish cream and homemade walnut bread. 10.95

PAN ROASTED FOIE GRAS on sweetcorn pancake. 12.95

SIZZLING PRAWNS with chilli, garlic, parsley and toasted sourdough. 9.95

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

RIVER EXE MUSSELS with black bean, spring onion and coriander. 8.95

SCALLOPS with truffle butter, croutons and chives. 12.95

## MAINS

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

FETA TART served with mixed lettuce leaves from Padstow Kitchen Garden and sautéed potatoes. 12.95

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

WILD MUSHROOM RISOTTO with Parmesan. 12.95

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

WHOLE DOVER SOLE chargrilled with sea salt and lime. 37.95

FRUITS DE MER crab, langoustines, scallops, oysters, surf clams, razor clams and mussels with mayonnaise and shallot vinegar, served on ice. 45.00

BRAISED FILLET OF BRILL with truffles, slivers of potato, mushrooms and truffle oil. 29.95

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 with fines herbes and chips. 45.00

JOHN DORY ALLA CARLINA a Venetian recipe of pan fried dory fillet with a sauce of tomatoes and capers. 22.95

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

RUMP STEAK watercress and hand cut chips. 21.95

## 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.

BABY MINTED POTATOES

CAVOLO NERO

SAUTÉED SPINACH with nutmeg.

THIN CUT CHIPS

KALETTES with olive oil.

SAVOY CABBAGE with chives.

Please ask a member of staff for information on allergens.