



Appetisers

GOUJONS OF LEMON SOLE

with tartare sauce

4.50

TUNA GUACAMOLE

4.95

HALLOUMI SAGANAKI

4.50

Starters

PORTHILLY OR BROWNSEA ISLAND OYSTERS

on ice with Hog Island dressing

19.95 6 oysters

LANGOUSTINES ON ICE

freshly caught from the west coast of Scotland

7.95 1 Langoustine

A SMALL “FRUITS DE MER”

mussels, winkles, clams, cockles, brown crab claw, whelks, langoustine, scallop, oyster, and razor clam

39.95

CORNISH CRAB

with a wakame, cucumber and dashi salad with wasabi mayonnaise

17.50

SASHIMI OF SCALLOP, LOCH DUART SALMON, BRILL AND TUNA

with wasabi, pickled ginger, and a soy dipping sauce

17.95

HOT SHELLFISH WITH PARSLEY, CHILLI, OLIVE OIL, GARLIC AND LEMON JUICE

mussels, winkles, clams, cockles, brown crab claw, whelks, langoustine, scallop, oyster, and razor clam

39.95

OYSTERS CHARENTEAISE

a seemingly odd combination - freshly opened oysters with some hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage then a good gulp of cold white wine like Muscadet

19.95 5 Oysters

CEVICHE OF MONKFISH

with avocado, red onion, coriander, tomatoes and chilli

15.95

MUSSELS MARINIERE

a classic French style mussels with onion, butter, white wine and parsley

13.95

CRAB LINGUINE

linguine with handpicked white Cornish crab meat, chilli, garlic, and parsley

13.95

GRILLED SCALLOPS

with hazelnut and coriander butter

16.95

SMOKED MACKEREL PÂTÉ

a creamy mackerel pâté served with melba toast and a bread and butter pickle

9.95

CHAR-GRILLED SEA BASS

with a mango, avocado, prawn and chilli salsa

14.95

RAVIOLI OF PORCINI AND KING OYSTER MUSHROOMS

with sun-dried tomatoes

13.95

FISH AND SHELLFISH SOUP

with rouille and Parmesan

12.95

Mains

GRILLED FILLET OF HAKE

with spring onion mash and soy butter sauce

19.95

BRAISED FILLET OF BRILL

with Italian black truffle, slivers of potato, mushrooms and truffle oil

35.00

CHAR-GRILLED FILLET OF SEA BASS WITH A TOMATO, BUTTER AND VANILLA VINAIGRETTE

served with minted Cornish new potatoes and spring greens with confit garlic

34.95

WHOLE DOVER SOLE

either chargrilled with sea salt and lime or meunière with noisette butter, dusted with flour and fried in an oval pan. Served with minted Cornish new potatoes and spring greens with confit garlic

41.95

INDONESIAN SEAFOOD CURRY WITH COD, BASS AND PRAWNS

served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli

32.95

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. Served with minted Cornish new potatoes and spring greens with confit garlic

42.95

SRI LANKAN CASHEW NUT CURRY

a lightly spiced Sri Lankan curry with coconut milk. Served with basmati rice and a chapati

18.95

SINGAPORE CHILLI CRAB

stir-fried whole crab with garlic, ginger, chilli and coriander. Very much for those who love eating with their hands and getting gloriously messy!

34.95

PADSTOW LOBSTER

either grilled with fines herbes or steamed with mayonnaise

49.95

LOBSTER THERMIDOR

we used to sell lobster thermidor 20 years ago, but fashion changed. Now there's a renaissance of classic French seafood dishes. I've made it lighter and more fragrant and it's rather good

52.95 medium 57.95 large

THE “FRUIT DE MER”

seafood in the French style, all left in the shell and served on ice with mayonnaise and shallot vinegar. Mussels, brown crab, spider crab, lobster, langoustine, winkles, clams, cockles, oysters, whelks, scallop and razor clam

85.00

30 DAY AGED FILLET STEAK

served with sautéed potatoes and a salad of cos lettuce, shallots, cream with Cabernet Sauvignon vinegar

33.95 8oz

Sides

PADRON PEPPERS

from Padstow Kitchen Garden

5.00

GLAZED CARROTS

with butter, parsley and tarragon

4.00

MIXED LEAF SALAD

4.00

MINTED CORNISH NEW POTATOES

3.50

CORNISH SPRING GREENS

with confit garlic

4.00

THIN CUT CHIPS

3.50

Desserts

PAVLOVA

passion fruit/ strawberry

8.95

CRÈME BRULEE

coffee/ passion fruit

8.95

STICKY TOFFEE PUDDING

with Cornish clotted cream

8.95

CHOCOLATE PAVÉ

bitter chocolate sauce, malt crumb and salted caramel ice cream

9.95

CHEESE SELECTION

with savoury oat biscuits and pickle

9.95 3 Cheese 13.95 5 Cheese

PETIT FOUR AND COFFEES

DINNER PARTIES BY STEIN'S