



Sample menu

BOOK

## APPETISERS

COOMBESHEAD SOURDOUGH served with salted butter and olives. 4.50 "We tend to bake our bread a bit dark because that's where the flavor is. It's a fine line between caramelized and burnt." Ben Glazer - Head Baker

SALT COD BRANDADE with tapenade and warm sourdough bread 4.50

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black sesame and oregano 4.50

PADRON PEPPERS with extra virgin olive oil and sea salt 5.00

## STARTERS

GRILLED SARDINES with tomato, garlic and thyme dressing 6.95

THAI FISH CAKES with a sweet and sour cucumber dipping sauce 7.95

CRISPY SMOKED MACKEREL SALAD with sliced shallots, carrot, apple, Thai basil, peanuts and bird's eye chillies. 8.95

FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavored with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 9.95

CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 9.95/18.95

WEST COUNTRY MUSSELS with chilli, garlic, tomato and parsley. 10.95

SALT AND PEPPER SQUID with beansprouts, chili and cucumber 12.95

OYSTERS shucked oysters served on ice with cabernet sauvignon shallot vinegar and shallots Three 12.95 | Six 19.95

OYSTERS CHARENDAISE 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 a Burgundy. 12.95

GRILLED SCALLOPS in the half shell with hazelnut and coriander butter 16.95

PASTA AL PESTO TRAPANESE with almond, cherry tomatoes, basil and pecorino pesto 7.95

## MAINS

FISH AND CHIPS prime cod from sustainable stocks deep-fried, served with thick cut chips, mushy peas and tartare sauce 17.95

GRILLED HAKE with spring onion mash and soy butter sauce 19.95

INDONESIAN SEAFOOD CURRY with cod, sea bass and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli 27.95

CHARGRILLED FILLETS OF WILD SEA BASS with a tomato, butter and vanilla vinaigrette. Served with Cornish potatoes 32.95

ROAST TRONCON OF HALIBUT served with hollandaise sauce, seasonal cabbage and minted new potatoes 39.95

WHOLE DOVER SOLE ON THE BONE dusted with flour and fried in an oval pan. Served meunière with noisette butter and minted new potatoes on the side 39.95

CASHEW NUT CURRY lightly spiced Sri Lankan curry with coconut milk, served with basmati rice 15.95

RAVIOLI with porcini mushrooms, sun dried tomatoes and hazelnuts 15.95

10OZ RIB EYE STEAK 30 day dry aged Hereford. Served with a tomato, thyme and shallot salad, béarnaise sauce and chips 29.95

PADSTOW LOBSTER GRILLED split and grilled served in the shell with a shellfish reduction flavoured with parsley, chervil, chives and tarragon and served with a garden salad and thin cut chips. 49.95

LOBSTER THERMIDOR a classic French dish of lobster cooked in a light cream and Noilly Prat sauce with fines herbes. Gratinated with plenty of Parmesan and served with a garden salad and thin cut chips. 52.95

## SIDES

THIN CHIPS 3.50

THICK CHIPS 3.50

BUTTERED NEW POTATOES 3.50

CAVOLO NERO with confit garlic and fennel seeds 4.00

BROCCOLI with crispy shallots and Parmesan 5.00

SEASONAL CABBAGE 4.00

## SET LUNCH MENU

### GRILLED MACKEREL SALAD

with sun-dried tomatoes, fennel seeds and a sherry vinegar dressing.

### WEST COUNTRY MUSSELS

with chilli, garlic, tomato and parsley.

COARSE PORK AND HERB TERRINE with toasted sourdough and beetroot chutney.

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### HAKE ALLA CARLINA

a Venetian recipe of a hake fillet with a sauce of tomatoes and capers.

### PONDICHERRY COD CURRY

a fragrant cod curry from southern India served with basmati rice, mango chutney and poppadoms.

### PASTA ALLA PESTO TRAPANESE

with almond, basil and pecorino pesto.

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LEMON TART with raspberry sorbet.

STICKY TOFFEE PUDDING with clotted cream.

PAVLOVA with passion fruit and Chantilly cream.

2 COURSES £22.95 | 3 COURSES £27.95

MONDAY - FRIDAY UNTIL 5.30PM



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## DESSERTS

PAVLOVA with fresh passion fruit and Chantilly cream. 6.95

CLASSIC LEMON TART with raspberry sorbet. 6.95

AFFOGATO vanilla ice cream, biscotti, Frangelico and espresso. 7.95

STICKY TOFFEE PUDDING with Cornish clotted cream. 7.50

CHOCOLATE PAVÉ chocolate sauce, biscuit crumb, crystallised peanuts and salted caramel ice cream. 7.95

SELECTION OF ICE CREAMS AND SORBETS 6.95

Vanilla, chocolate, salted caramel, strawberry and cream ice cream.

Mango, raspberry, lemon and lime sorbets.

## A SELECTION OF CHEESES

Cornish Kern, Somerset Solstice and Brie 3 for 9.95.

Colston Bassett, Melusine, Cornish Kern, Somerset Solstice and Brie 5 for 13.95  
both served with quince jelly, oat biscuits and sourdough crispbread.

## DESSERT WINE 100 ML .

MONBAZILLAC, DOMAINE DE GRANGE NEUVE, FRANCE, 2016 7.50

The perfect pud wine, lighter than a Sauternes but still packing the same luscious honeyed flavour and texture.

CHÂTEAU PETIT VEDRINES, SAUTERNES, FRANCE, 2015 15.00/53.00

Full sweetness is balanced with a touch of acidity and golden fruit like peaches and apricots drizzled in honey.

## DIGESTIVES

### SAKE

AKASHI TAI, SHIRAUME GINJO UMESHU (sweet) 5.00

### SHERRY

PUERTO FINO SOLERA RESERVA 4.25

LUSTAU MANZANILLA PAPIRUSA 6.00

### PORT

QUINTA DE LA ROSA LBV PORT 2014 6.00

QUINTA DE LA ROSA VINTAGE 2005 12.50

### BRANDY & ARMAGNAC

HENNESSY VS 5.95

HENNESSY XO 9.95

NAPOLEON, 12-YEAR-OLD 5.95

BARON DE SIGOGNAC BAS ARMAGNAC, 10-YEAR-OLD 5.25

SOMERSET 10-YEAR-OLD CIDER BRANDY 5.95

Please ask for information on allergens.



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## BREAKFAST

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### JUICES 3.00 each

LUSCOMBE ORANGE / GRAPEFRUIT / TOMATO / PINEAPPLE

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### FULL ENGLISH

Free range fried egg, Tywardreath sausage, bacon, mushroom, tomato, black pudding and toast 9.95

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### EGGS

TWO EGGS ON TOAST poached, fried or scrambled. 4.50

EGGS BENEDICT / EGGS FLORENTINE 6.95 / 8.95

EGGS BENEDICT ROYALE 8.95 / 12.95

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### FRUIT & GRAINS

GRAPEFRUIT AND ORANGE 4.00

GRANOLA, YOGHURT AND BERRY COMPOTE 4.00

PORRIDGE WITH BLOSSOM HONEY 3.50

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### LIGHT BREAKFAST

KIPPERS poached with lemon or grilled with a beurre noisette. 9.95

SMOKED SALMON AND SCRAMBLED EGGS 12.95

FISH OF THE DAY 7.00

AVOCADO ON TOASTED SOURDOUGH with tomato and basil 8.00

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### HOT DRINKS

COFFEE Espresso, Double Espresso, Americano, Macchiato, Cappuccino, Café Latte, Flat White

TEA English Breakfast, Earl Grey, Green Tea, Camomile, Organic Redbush, Red Berry & Flower, Lemongrass & Ginger

HOT CHOCOLATE

Please ask a member of staff for information on allergens.



Sample drinks list

## COCKTAILS

- PORTHLEVEN BRAMBLE** Tarquin's blackberry gin, elderflower, Cornish apple juice 9.95
- APPLEFLOWER BELLINI** Green apple, passionfruit blossom and prosecco. 9.95
- CLARIDGE** Tarquin's gin, apricot liqueur, Cointreau, Noilly Prat. 9.95
- GLENMORANGIE OLD FASHIONED** Glenmorangie, brown sugar, bitters. 9.95
- ESPRESSO MARTINI** Belvedere vodka, coffee liqueur, espresso. 10.95
- GIN HIGHBALL** Rick Stein Tarquin's gin, pineapple, fennel, bitter lemon. 11.50
- SOUK COSMO** Citrusy cocktail of Belvedere grapefruit vodka, hibiscus tea and lime cordial. 11.50
- PERFECT MARGARITA** Tequila, lime, Cointreau & mango. 12.50
- VEUVE CLICQUOT CHAMPAGNE COCKTAIL** Veuve Clicquot NV brut, Hennessy VS cognac, brown sugar, bitters. 14.95
- NON ALCOHOLIC COCKTAILS**
- BLUEBERRY MOJITO** Blueberry, Sicilian lemonade & lime 4.95
- C&J SPARKLING** Passion fruit, Sicilian lemonade & lime 4.95

## BEERS & CIDERS

- PERONI NASTRO** (Italy) 5.1% 330ML 4.50
- DOOM BAR** (Cornwall) 4.3% 500ML 4.95
- CHALKY'S BITE** (Cornwall) 6.8% 330ML 4.95
- SHARP'S ADVENTURE SERIES COCONUT STOUT** (Cornwall) 5.2% 330ML 4.75
- ORCHARDS FARMHOUSE CIDER** (Cornwall) 5.0% 330ML 4.50
- ORCHARDS BLUSH CIDER** (Cornwall) 4.0% 330ML 4.50
- SHARP'S OFFSHORE PILSNER** (Cornwall) on draught 4.8% 5.85
- HARBOUR IPA** (Cornwall) on draught 4.3% 5.85

## SPARKLING & CHAMPAGNE

- PROSECCO SPUMANTE ALNE, EXTRA DRY, LA TORDERDOC, ITALY,**  
Glass (125ml) 8.20 | Bottle 39.50
- CAMEL VALLEY SPARKLING BRUT ROSÉ, CORNWALL, ENGLAND 2017**  
Glass (125ml) 13.50 | Bottle 65.00
- CHAMPAGNE BEAUMONT DES CRAYÈRES BRUT, FRANCE NV**  
Glass (125ml) 13.00 | Bottle 60.00
- RICK STEIN'S CHAMPAGNE BLANC DE BLANCS, FRANCE NV**  
Glass (125ml) 13.50 | Bottle 65.00 | Half bottle 39.00
- CHAMPAGNE VEUVE CLICQUOT BRUT, FRANCE NV**  
Glass (125ml) 16.00 | Half bottle 42.00 | Bottle 70.00 | Magnum 150.00
- CHAMPAGNE VEUVE CLICQUOT PONSARDIN ROSÉ BRUT, FRANCE NV**  
Bottle 85.00
- CHAMPAGNE POL ROGER, BRUT, VINTAGE 2009, FRANCE**  
Bottle 107.00
- WHITE**
- VERMENTINO, LES ARCHERES, PAYS D'OC, FRANCE 2018**  
Glass (175ml) 6.30 | Glass (250ml) 8.60 | Carafe (500ml) 16.60 | Bottle 24.00
- SHAYA ARIANDO, VERDEJO, D.O RUEDA, SPAIN 2018**  
Glass (175ml) 7.60 | Glass (250ml) 10.40 | Carafe (500ml) 20.00 | Bottle 29.00
- SAUVIGNON BLANC, LE TUFFEAU, IGP D'OC, FRANCE 2019**  
Glass (175ml) 6.80 | Glass (250ml) 9.30 | Carafe (500ml) 17.90 | Bottle 26.00
- PINOT GRIGIO 'VILLA FIORE', IGT VENEZIA-GIULIA, ITALY 2018**  
Glass (175ml) 7.60 | Glass (250ml) 10.40 | Carafe (500ml) 20.00 | Bottle 29.00
- CHENIN BLANC 'SECATEURS' AA BADENHORST FAMILY WINES, SWARTLAND, SOUTH AFRICA 2019**  
Glass (175ml) 8.40 | Glass (250ml) 11.40 | Carafe (500ml) 22.90 | Bottle 32.00
- PICPOUL DE PINET 'PRÉAMBULE', COTEAUX DU LANGUEDOC, FRANCE 2018**  
Bottle 33.00
- CHÂTEAU BAUDUC BORDEAUX BLANC, FRANCE, 2018**  
Glass (175ml) 8.70 | Glass (250ml) 11.80 | Carafe (500ml) 22.80 | Bottle 33.00
- CHARDONNAY, XANADU, MARGARET RIVER, AUSTRALIA 2018**  
Glass (175ml) 9.20 | Glass (250ml) 12.50 | Carafe (500ml) 24.10 | Bottle 35.00
- ALVARINHO, ADEGA DE MONÇÃO, VINHO VERDE, PORTUGAL 2019**  
Bottle 39.00
- SAUVIGNON BLANC, WYEBROOK, MARLBOROUGH, NEW ZEALAND 2018**  
Glass (175ml) 10.30 | Glass (250ml) 13.90 | Carafe (500ml) 26.90 | Bottle 39.00
- SOAVE CLASSICO SUPERIORE, PIEROPAN, VENETO, ITALY 2018**  
Bottle 40.00
- VOUVRAY, DOMAINE BOUTET SAULNIER, LOIRE, FRANCE, 2018**  
Bottle 42.00

- TERRA DE ASOREI, ALBARIÑO, RÍAS BAIXAS, SPAIN 2018**  
Bottle 45.00
- RICK STEIN'S WHITE BURGUNDY, MACON, FRANCE 2018**  
Glass (175ml) 12.60 | Glass (250ml) 17.10 | Carafe (500ml) 33.10 | Bottle 48.00
- CHABLIS, JEAN-MARC BROCARD, FRANCE 2018**  
Bottle 49.50
- MEURSAULT, CUVÉE FERNAND BOYER, DOMAINE BOYER MARTENOT, FRANCE 2017**  
Bottle 90.00

## RED

- RICK STEIN'S SPANISH RED, GARNACHA, CAMPO DE BORJA, SPAIN 2018**  
Glass (175ml) 7.60 | Glass (250ml) 10.40 | Carafe (500ml) 20.00 | Bottle 28.00
- MALBEC RESERVE, KAIKEN, MENDOZA, ARGENTINA 2018**  
Glass (175ml) 9.20 | Glass (250ml) 12.50 | Carafe (500ml) 24.10 | Bottle 33.00
- TENUTE FIOREBELLI, BELLAFFIORE, ITALY 2016**  
Glass (175ml) 9.20 | Glass (250ml) 12.50 | Carafe (500ml) 24.10 | Bottle 35.00
- CHÂTEAU MALEDAN, BORDEAUX, FRANCE 2018**  
Glass (175ml) 9.70 | Glass (250ml) 13.20 | Carafe (500ml) 25.50 | Bottle 37.00
- PINOT NOIR, JAMES BRYANT HILL ESTATE, CALIFORNIA, USA 2016**  
Glass (175ml) 10.30 | Glass (250ml) 13.90 | Carafe (500ml) 26.90 | Bottle 39.00
- LE SABBIE DELL'ETNA, ETNA ROSSO, SICILY, ITALY 2017**  
Bottle 42.00
- CINSAULT GERONIMO, LUKAS VAN LOGGERENBERG, SOUTH AFRICA 2016**  
Bottle 50.00
- AUXEY-DURESSES ROUGE, TAUPENOT-MERME, BURGUNDY, FRANCE 2014**  
Bottle 55.00
- PINOT NOIR, 'MARION'S VINEYARD', SCHUBERT, MARTINBOROUGH, NEW ZEALAND 2015**  
Bottle 69.00
- CHÂTEAU MALARTIC LAGRAVIÈRE, PESSAC-LEOGNAN, BORDEAUX, FRANCE 2012**  
Bottle 70.00
- GEVREY-CHAMBERTIN, TAUPENOT-MERME, BURGUNDY, FRANCE 2014**  
Bottle 95.00

## ROSÉ

- LE TUFFEAU ROSÉ, IGP D'OC, FRANCE 2019**  
Glass (175ml) 7.40 | Glass (250ml) 10.00 | Carafe (500ml) 19.30 | Bottle 28.00
- BREAK A LEG, LUKAS VAN LOGGERENBERG, SOUTH AFRICA, 2019**  
Bottle 40.00
- CUVÉE ALEXANDRE, COTEAUX D'AIX EN PROVENCE ROSE, FRANCE 2019**  
Glass (175ml) 10.80 | Glass (250ml) 14.60 | Carafe (500ml) 28.60 | Bottle 41.00
- WHISPERING ANGEL, PROVENCE ROSE, FRANCE 2019**  
Bottle 55.00

## HALVES

- CHABLIS, JEAN-MARC BROCARD, FRANCE 2017**  
Half Bottle 26.00
- RICK STEIN'S CHAMPAGNE, BLANC DE BLANCS, FRANCE NV**  
Half Bottle 39.00
- CHAMPAGNE VEUVE CLICQUOT BRUT, FRANCE NV**  
Half Bottle 42.00

## BIG BOYS

- SANCERRE 'LA MERCY-DIEU' DOMAINE BAILLY-REVERDY, LOIRE, FRANCE, 2018**  
Magnum 95.00
- CHAMPAGNE VEUVE CLICQUOT BRUT, FRANCE NV**  
Magnum 150.00