

COOMBESHEAD SOURDOUGH "We tend to bake our bread a bit dark, because that's where the flavour is. It's a fine line between caramelised and burnt." *Ben Glazer - Head baker.* Salted butter and marinated kalamata olives. 4.50

HALLOUMI SAGANAKI honey, black sesame seeds and oregano. 4.50

PADRON PEPPERS extra virgin olive and sea salt. 5.00

ROCK OYSTER A single Dorset oyster, on ice. 3.50

## STARTERS

SUMMER TOMATO SOUP black olive tapenade. 5.95

GRILLED MOUNT'S BAY SARDINES with a tomato, garlic and thyme dressing. 6.95

THAI FISHCAKES with carrot, onion and a sweet and sour dipping sauce. 7.95

GRILLED MACKEREL SALAD sun-dried tomatoes, fennel seeds and a sherry vinegar dressing. 8.95

FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavoured 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 / Main 18.95

MOULES MARINIÈRE a classic French style mussels with onion, butter, white wine and parsley. 9.95 / Main with chips 18.95

SALT AND PEPPER PRAWNS served with cucumber, spinach and a soy and sesame dressing. 12.95

OYSTERS CHARENTAISE a seemingly odd combination - freshly opened oysters with 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. 12.95

GRILLED SCALLOPS hazelnut and coriander butter. 15.95

ROCK OYSTERS Dorset oysters served on ice with cabernet sauvignon shallot vinegar dressing. 19.95

COARSE PORK & HERB TERRINE toasted sourdough, bread and butter pickle. 8.95

## MAINS

DEVILLED MACKEREL whole devilled mackerel with a tomato, onion and mint salad. 10.95

SMOKED HADDOCK FISH CAKES soft boiled egg and a mustard sauce. 14.95

FISH AND CHIPS battered prime cod from sustainable stocks served with chips, mushy peas and tartare sauce. 17.95

HAKE ALLA CARLINA a Venetian recipe of a hake fillet with a sauce of tomatoes and capers. 19.95

STEAMED SEA BASS FILLETS hot and sour sauce, bok choy and cashew nuts. 22.95

SHELLFISH RAGOÛT served with mussels, prawns, cockles, clams and crab in a rich sauce with linguine and fines herbes. 25.95

INDONESIAN SEAFOOD CURRY with sea bass, cod and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli. 26.95

ROASTED TRONCON OF TURBOT served with hollandaise sauce. 39.95

WHOLE DOVER SOLE meunière with noisette butter, dusted with flour and fried in an oval pan. 39.95

THE "FRUITS DE MER" seafood in the French style, all left in the shell and served on ice with shallot vinegar. Whole Cornish lobster, oysters, mussels, cockles, clams, prawns and scallops. 55.00

10oz RIBEYE STEAK "seasoned with my own pepper mix" from our Launceston butcher Philip Warren, with thin cut chips, lettuce, shallots and cabernet sauvignon vinegar. 29.95 Add Bearnaise sauce 3.00

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

FENNEL RAVIOLI porcini mushrooms, sun-dried tomatoes and hazelnuts. 15.95

## SIDES

BUTTERED NEW POTATOES 2.95

GREEN BEAN AND COCONUT SALAD 4.00

BUTTERED GREEN BEANS 4.00

HISPI CABBAGE 3.50

THIN CUT CHIPS 3.50

GARDEN SALAD with fines herbes. 3.50

TOMATO, SHALLOT AND BASIL SALAD 4.50

## SET MENU

COARSE PORK & HERB TERRINE  
toasted sourdough, bread and butter pickle.

GRILLED MACKEREL SALAD  
sun-dried tomatoes, fennel seeds and a sherry vinegar dressing.

GRILLED MOUNT'S BAY SARDINES  
with a tomato, garlic and thyme dressing.

SALAD OF POACHED EGG  
frisée, croutons and a Dijon mustard dressing.

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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.

PASTA ALLA PESTO TRAPANESE  
almond, basil and pecorino.

STEAMED SEA BASS FILLETS  
a hot and sour sauce, bok choy and cashew nuts.  
4.95 supplement.

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PASSION FRUIT PAVLOVA  
whipped cream.

STICKY TOFFEE PUDDING  
vanilla ice cream.

SELECTION OF ICE CREAM AND SORBETS  
vanilla, chocolate, strawberry, mango, raspberry, lemon and lime.

2 COURSES 20.95 / 3 COURSES 25.95

Our set menu is available for lunch and dinner Sunday - Wednesday, and for lunch and early evening until 6:30pm Thursday - Saturday.



Sample menu

BOOK

Available Friday - Sunday, 8 till 11am

## LIGHT BREAKFAST

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PORRIDGE 3.50

GRANOLA, YOGHURT AND JAM 4.00

SMOKED KIPPERS poached or grilled 9.95

SMOKED SALMON AND SCRAMBLED EGGS 12.95

CRAB OMELETTE inspired by Jack Stein's travels in Sri Lanka. 12.95

MY BREAKFAST BHAJI sourdough topped with a fried egg and a potato and carrot bhaji. 6.95

HUEVOS RANCHEROS Mexican style eggs served on corn tortillas with tomato chilli sauce and re-fried beans. 6.95

## EGGS

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POACHED, FRIED OR SCRAMBLED served on toasted sourdough. 4.50

EGGS BENEDICT poached egg, bacon and hollandaise on a toasted muffin. 6.95

EGGS FLORENTINE poached egg, spinach and hollandaise on a toasted muffin. 6.95

OMELETTE ARNOLD BENNETT smoked haddock. 6.95

## ENGLISH BREAKFAST

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Streaky bacon, sausage, tomato, mushrooms, black pudding, toased sourdough and your choice of Clarence Court egg fried, poached or scrambled. 9.95

## HOT DRINKS

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COFFEE Espresso | Americano | Macchiato | Cappuccino |  
Café Latte | Flat white. From 3.15 / Filter 2

TEA English breakfast | Earl Grey | Green ea | Chamomile |  
Fresh mint | Lemongrass and ginger. From 3.15

## JUICES

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ORANGE 3.15

APPLE 3.15

TOMATO 3

PINEAPPLE / CRANBERRY 2.65

Please ask for information on allergens.

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## COCKTAILS

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VEUVE CLICQUOT CHAMPAGNE COCKTAIL Veuve Clicquot NV Brut, Hennessey VS Cognac, brown sugar, bitters. 15.50

APPLEFLOWER BELLINI Green apple, passionfruit blossom and Prosecco. 9.95

GIN HIGHBALL Rick Stein Gin, pineapple, fennel, bitter lemon. 11.50

ESPRESSO MARTINI Belvedere vodka, coffee liqueur and espresso. 10.95

CAMPARI FIZZ Hennessey VS Cognac, Campari, grapefruit sherbet, lemon thyme, Champagne. 11.95

SOUTH & STORMY Bombay Sapphire gin, Doorleys rum, olive leaf, mint & ginger. 9.95

SOUK COSMO Citrusy cocktail of Belvedere grapefruit vodka, hibiscus tea, and lime cordial. 11.50

GLENMORANGIE OLD FASHIONED Glenmorangie, brown sugar, bitters 9.95

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## BEERS

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SHARPS CORNISH PILSNER pint 5.10

HARBOUR ELLENSBERG IPA. pint 5.15

CHALKY'S BITE (330ml) 4.95

PERONI (330ml) 4.95

PERONI GLUTEN FREE (330ml) 4.75

HARBOUR HELLES LAGER (330ml) 4.50

ST AUSTELL BOABAB (330ml) 4.50

CORNISH ORCHARDS FARMHOUSE CIDER (330ml) 4.50

DOOMBAR (500ml) 4.95

LUCKY SAINT LOW ALC IPA (low alcohol) 4.25

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## CHAMPAGNE & SPARKLING WINE

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PROSECCO LA TORDERA ALNE, TREVISO, ITALY NV  
125ml 7.80 | Bottle 39.00 | Magnum 70.00

CHAMPAGNE, BEAUMONT DES CRAYÈRES BRUT, FRANCE NV  
125ml 11.80 | Bottle 59.00

COATES & SEELY BRITAGNE BRUT RESERVE, HAMPSHIRE, ENGLAND, NV Bottle 61.00

CAMEL VALLEY SPARKLING BRUT ROSÉ, CORNWALL 2016  
125ml 11.80 | Bottle 65.00

RICK STEIN'S CHAMPAGNE BLANC DE BLANCS, FRANCE NV  
375ml bottle 39.00 | Bottle 65.00

CHAMPAGNE VEUVE CLICQUOT BRUT, FRANCE NV  
125ml 13.95 | 375ml bottle 40.00 | Bottle 70.00

FRESH AND CRISP

GARGANEGA, TORRE DEL FALASCO, IGT VENETO, ITALY 2018  
175ml 5.00 | Bottle 19.95

SAUVIGNON BLANC, LE TUFFEAU, IGP D'OC, FRANCE 2018  
175ml 6.80 | Bottle 26.00

RICK STEIN'S SPANISH WHITE, D.O RUEDA, VERDEJO, SPAIN 2018  
175ml 7.60 | Bottle 29.00

PINOT GRIGIO 'VILLA FIORE', IGT VENEZIA-GIULIA, ITALY 2018  
175ml 7.60 | Bottle 29.00

SAUVIGNON, TOURAINE DOMAINE DU FRAISSE, FRANCE 2018  
Bottle 33.00

PICPOUL DE PINET, L'ORMARINE, LANGUEDOC, FRANCE 2018  
175ml 8.70 | Bottle 33.00

MUSCADET SÈVRE-ET-MAINE 'SUR LIE', DOMAINE GADAIS, LOIRE, FRANCE 2018 | Bottle 35.00

GRÜNER VELTLINER, RIEDEN SELECTION, AUSTRIA 2016  
Bottle 35.00

SOAVE PIEROPAN CLASSICO SUPERIORE, VENETO ITALY 2018  
Bottle 40.00

RIESLING, DEVIL'S CORNER, TASMANIA, AUSTRALIA, 2016  
Bright crisp Riesling with lots of citrus lime, lemon fruit & wet stone minerality. - *Charlie* Bottle 45.00

CHABLIS, JEAN-MARC BROCARD, BURGUNDY, FRANCE 2017  
175ml 13.00 | Bottle 49.50

AROMATIC, DRY AND ROUND

SAUVIGNON BLANC, CHÂTEAU BAUDUC, BORDEAUX, FRANCE, 2018  
175ml 8.70 | Bottle 33.00 | 175ml 9.50 | Bottle 36.00

SAUVIGNON BLANC, WYEBROOK, MARLBOROUGH, NEW ZEALAND 2018  
175ml 9.50 | Bottle 36.00

TERRA DE ASOREI, ALBARIÑO, RÍAS BAIXAS, SPAIN 2018 Bottle 45.00

SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND 2019  
175ml 12.00 | Bottle 48.00

SANCERRE 'LA MERCY- DIEU', DOMAINE BAILLY- REVERDY, LOIRE, FRANCE 2018  
375ml Bottle 29.00 | Bottle 55.00

RICH AND FLESHY

CHENIN BLANC 'SECATEURS' BADENHORST, SOUTH AFRICA 2019  
175ml 8.40 | Bottle 32.00

CHARDONNAY, XANADU, MARGARET RIVER, AUSTRALIA 2018  
Bottle 35.00

RICK STEIN'S WHITE BURGUNDY, MÂCON, FRANCE 2018  
175ml 12.60 | Bottle 48.00

MEURSAULT, FERNAND BOYER, BOYER-MARTENOT, FRANCE 2017  
Bottle 90.00

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## ROSÉ WINE

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PROVENCE ROSÉ, MADO, FRANCE 2018  
Bottle 45.00

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## RED WINE

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LIGHT, FRUITY AND EASY DRINKING

GRENACHE/SYRAH, PEYRASSE, IGP D'OC, FRANCE 2018  
175ml 5.00 | Bottle 19.95

RICK STEIN'S SPANISH RED, GARNACHA, CAMPO DE BORJA, SPAIN 2018  
175ml 7.60 | Bottle 29.00

MEDIUM BODIED, JUICY AND SILKY

MALBEC RESERVE, KAIKEN, MENDOZA, ARGENTINA 2018  
175ml 9.20 | Bottle 35.00

RIOJA CRIANZA SANTIAGO, RIOJA, SPAIN 2016 Bottle 35.00

CABRIZ, TINTA RORIZ & TOURIGA NACIONAL, DAO, PORTUGAL 2018 -  
*Charlie* Bottle 36.00

PINOT NOIR, JAMES BRYANT HILL, CALIFORNIA 2016 Bottle 39.00

RIOJA CRIANZA, VALSERRANO, RIOJA, SPAIN 2015 Magnum 70.00

FULL BODIED AND COMPLEX

MARGAUX, ZÉDÉ DE LABÉGORCE, FRANCE 2016 Bottle 55.00

KEERMONT ESTATE SYRAH, STELLENBOSCH, SOUTH AFRICA 2014  
Bottle 61.50