

APPETISERS

- HOXTON COUNTRY LOAF served with salted butter. 3.95
KALAMATA MARINATED OLIVES 4.00
DORSET OYSTER ROCKAFELLER 4.50
DORSET OYSTER MIGNONETTE 4.50
ANDALUSIAN SHRIMP AND SPRING ONION FRITTERS 4.50

STARTERS

- BATTERED MACKEREL with mayo, chilli sauce and lime. 8.00
THAI FISHCAKES with carrot, shallots, peanuts and a sweet and sour dipping sauce. 8.95
FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons. Flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 10.95
CRAB LINGUINE handpicked white crab meat, chilli, garlic and parsley. 12.95 | Main 20.95
GREMOLATA PRAWNS with lemon mayo. 13.95
RICK'S SMOKED SALMON with horseradish cream. 14.50
DORSET OYSTER CHARENNAISE a seemingly odd combination - freshly opened Dorset oysters with hot, spicy sausages. The idea is that you eat an oyster then take a bite of the sausage then a good gulp of cold wine like Muscadet 14.50
HALF DOZEN OYSTER Dorset oysters served on ice with Cabernet Sauvignon shallot vinegar. 26.00
PAN-FRIED LAMB KIDNEY'S ON TOASTED BRIOCHE with Sauvignon Blanc, mustard and tarragon. 6.95
ROASTED RED PEPPER AND TOMATO SOUP 7.50

MAINS

- SALMON FISHCAKES mixed leaves and capers. 14.95 111 kcal
FISH AND CHIPS battered cod with thin chips, mushy peas and tartare sauce. 19.95
SEAFOOD GRATIN cod, prawns and scallop in a white wine and cream sauce. Emmental and breadcrumb topping with caramelised apples. 21.95
SHELLFISH RAGOUT with crab, prawns, mussels and clams and prawns in a rich sauce with linguine and fines herbes. 25.95
INDONESIAN SEAFOOD CURRY with sea bass, cod and king prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli. 27.95
WHOLE DOVER SOLE meunière with noisette butter, dusted with flour and fried in an oval pan. 45.00
CRISP CHINESE PORK BELLY with jasmine rice, oyster sauce and bok choy. 17.95
10oz RIBEYE STEAK from our Launceston butcher Philip Warren, with thin cut chips, lettuce, shallots and Cabernet Sauvignon vinegar. 33.95
Add Peppercorn sauce 3.00 | Bearnaise sauce 3.00
TOMATO, AUBERGINE AND TAMARIND STEW chargrilled country loaf. 14.95
VEGETABLE MAKHANAWALA CURRY cucumber and mint raita, basmati rice and chapati. 15.95
FENNEL RAVIOLI porcini mushrooms, sun-dried tomatoes and hazelnuts. 16.95

SIDES

- BUTTERED NEW POTATOES 3.95
BASMATI RICE 3.50
BUTTERED GREEN BEANS 4.00
THIN CUT CHIPS 3.95
GREEN BEAN AND COCONUT SALAD 4.00
BUTTERED HISPI CABBAGE 4.00
GARDEN SALAD with fines herbes 3.50
BABY GEM SALAD cream and Cabernet Sauvignon vinegar 4.50

SET MENU

- BATTERED MACKEREL
with mayo, chilli sauce and lime.
PAN-FRIED LAMB KIDNEY'S ON TOASTED BRIOCHE
with Sauvignon Blanc, mustard and tarragon.
ROASTED RED PEPPER AND TOMATO SOUP

- ENDERBY SMOKED HADDOCK
Dugléré sauce and new potatoes.
£4.95 supplement

- WHOLE PAN-FRIED TROUT
with crisp ham and new potatoes.

- SALMON FISHCAKES
mixed leaves and capers.

- TOMATO, AUBERGINE AND TAMARIND STEW
chargrilled country loaf.

- CRÈME BRÛLÉE
berry compote.

- CHOCOLATE PAVE
vanilla ice cream, chocolate sauce, peanut crumb and crystallised
peanuts.

- SPICED APPLE CRUMBLE
Custard.

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.