



## CHAMPAGNE COCKTAIL

Hennessy, Champagne, brown sugar cube, Angostura Bitters 15.95

## APPETISERS

MARINATED KALAMATA OLIVES 4.00

BREAD AND OLIVES Coombeshead Farm sourdough with marinated Kalamata olives 5.00

SALT COD BRANDADE with olives and warm sourdough bread 5.00

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil, and drizzled with honey, black sesame, and oregano 5.95

PADRON PEPPERS grown in Cornwall. With sea salt and extra virgin olive oil 5.50

OYSTERS Dorset oysters shucked and served on ice with lemon and shallot vinegar Three 15.00 | Six 29.50

## STARTERS

GRILLED SARDINES with coarsely chopped green herbs 7.95

GRILLED MACKEREL SALAD with sun-dried tomatoes and fennel seeds 9.95

WEST COUNTRY MUSSELS with chilli, garlic, tomato, and parsley 12.50

FISH AND SHELLFISH SOUP flavored with tomato, saffron, garlic, red peppers and a pinch of cayenne served with rouille, croutons and Parmesan 11.95

SEARED TUNA GUACAMOLE with spring onion, chili, and soy dressing 14.95

RICK STEIN SMOKED SALMON Rick's bespoke smoked salmon, served with horseradish cream and Coombeshead Farm sourdough 15.95

CRAB WAKAME served with wasabi mayo and cucumber salad 18.50

SCALLOPS with soy, ginger, and coriander 19.95

SERRANO HAM with celeriac remoulade 10.50

PASTA ALLA TRAPANESE spaghetti, almond, basil and pecorino pesto 8.95

TOMATO, AUBERGINE AND TAMARIND STEW with sourdough bread 9.95

## MAINS

FISH AND CHIPS cod deep-fried, served with thick chips, mushy peas, and tartare sauce 21.50

One Feeds Two - Fish and chips just got even better. When you enjoy this classic dish, we provide a school meal for a child in the developing world. Good food - does good.

ESCALOPES OF SALMON with sorrel sauce 18.95

SEA BASS with spinach and beurre blanc 25.95

SIMON HOPKINSON'S GRILLED HAKE with thinned mayonnaise and capers 26.95

INDONESIAN SEAFOOD CURRY with cod, sea bass, and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp shallots, garlic and chilli 33.95

MONKFISH served with crushed potatoes, watercress, and balsamic dressing 39.95

TRONÇON OF TURBOT WITH HOLLANDAISE Turbot in English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate 47.50

## SIDES

TOMATO SHALLOT SALAD 5.00

THIN CHIPS 5.00

PEPPERCORN SAUCE 3.95

GARDEN SALAD with fines herbes 5.95

SEASONAL CABBAGE 5.95

BABY POTATOES 5.00

BUTTERED GREEN BEANS 5.95



## STARTERS

### CELERIAC SOUP

with thyme and celeriac crisps

### SARDINES

with tomato and tapenade

### PAU BHAJI

with sourdough bread

## MAINS

### COD FISH CAKES

with aioli and mixed leaf salad

### ESCALOPES OF SALMON

with sorrel sauce

### TOMATO, AUBERGINE AND TAMARIND STEW

with sourdough bread

## DESSERTS

### STICKY TOFFEE PUDDING

with clotted cream

### CHOCOLATE AND PECAN PIE

with mascarpone

### CLEMENTINE CAKE

with orange cream

2 COURSES £24.95 | 3 COURSES £29.95

Available Monday to Friday 12 noon to 5 pm

Please ask information on allergens.

A discretionary service charge of 12.5% will be added to your bill.



## DESSERTS

CHOCOLATE AND VANILLA PROFITEROLES filled with rocky road and chocolate chip cookie dough ice cream, served with hot chocolate sauce 9.95

STICKY TOFFEE PUDDING with clotted cream 9.50

MANGO CHEESECAKE with passion fruit 8.95

RASPBERRY FRANGIPANE TART with vanilla ice cream 8.95

CHOCOLATE PAVÉ chocolate sauce, biscuit crumb, crystallised peanuts, and chocolate chip cookie dough ice cream 8.95

SELECTION OF ICE CREAM (3 Scoops) 6.95

Chocolate, chocolate chip cookie dough, rocky road or strawberry

A SELECTION OF CHEESES

Ashlynn Goat's, Finn and Roquefort Papillon Noire

Served with sourdough crackers, and beetroot chutney 3 for 12.50

BAKED CAMEMBERT FOR SHARING

with sourdough bread, gherkins and beetroot chutney 13.95

## DESSERT WINE

MONBAZILLAC, CHATEAU RAMON, GRANGE NEUVE, FRANCE, 2018 12.00 glass (100 ML)

BRACHETTO D'ACQUI DOGG, CONTERO, ITALY 2019 15.75 glass (100 ML)

LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY, 2018 44.00

SAUTERNES -BARSAC, CYPRES DE CLIMENS, FRANCE, 2016 52.00

MORRIS OF RUTHERGLEN, MUSCAT, AUSTRALIA, NV 69.00

## DIGESTIVES

SHERRY

PEDRO XIMENEZ, BELLA LUNA, SPAIN (sweet) 7.50

MANZANILLA PAPIRUSA, LUSTAU, SPAIN (dry) 7.50

OLOROSO EMPERATRIZ, LUSTAU, SPAIN (dry) 7.80

AMONTILLADO LOS ARCOS, LUSTAU, SPAIN (dry) 8.00

PORT

QUINTA DE LA ROSA LBV 7.70

QUINTA DE LA ROSA 10-YEAR-OLD TAWNY 8.00

QUINTA DE LA ROSA VINTAGE 2009 20.50

MADEIRA TINTA NEGRA, MILES, RICH, PORTUGAL NV 8.90

COGNAC, ARMAGNAC & BRANDY

HENNESSY VS 5.95

HENNESSY XO 9.95

MAXIME TRIJOL VSOP 7.95

BARON DE SIGOGNAC BAS ARMAGNAC 5.25

SOMERSET TEN-YEAR-OLD BRANDY 5.95

Please ask for information on allergens.

A discretionary service charge of 12.5% will be added to your bill.