



PEACH & JASMINE SPRITZ

Belvedere, Aperol, Lemon Juice, London Essence White Peach & Jasmine Soda 13.00

APPETISERS

- MARINATED KALAMATA OLIVES 4.00
- COOMBESHEAD SOURDOUGH served with salted butter and olives 3.95
- SALT COD BRANDADE with olives and warm sourdough bread 4.50
- HALLOUMI SAGANAKI dusted in semolina, fried in olive oil, and drizzled with honey, black sesame, and oregano 5.00
- PADRON PEPPERS with extra virgin olive oil and sea salt 5.00
- OYSTERS Dorset oysters shucked and served on ice with red wine vinegar and shallot dressing Three 13.50 | Six 26.00

STARTERS

- GRILLED SARDINES with coarsely chopped green herbs 7.00
- SALAD OF GRIDDLED MACKEREL with sun-dried tomatoes and fennel seeds 8.00
- DEVILLED KIDNEYS with chestnut mushrooms and sourdough 8.95
- MUSSELS with black beans, garlic, and ginger 10.95
- FISH AND SHELLFISH SOUP flavored with tomato, saffron, garlic, and cayenne served with rouille, Parmesan and croutons 11.95
- SEARED TUNA GUACAMOLE with spring onion, chili, and soy dressing 13.95
- RICK STEIN SMOKED SALMON with horseradish cream and Coombeshead Farm sourdough 14.50
- CRAB with rocket, basil, and lemon olive oil 16.95
- SCALLOPS with soy, ginger, and coriander 18.50
- OYSTERS Dorset oysters shucked and served on ice with red wine vinegar and shallot dressing 26.00
- BEEF CARPACCIO with Parmesan shavings and rocket salad 13.95
- LINGUINE with Pecorino, pesto, and cherry tomatoes 8.50

MAINS

- FISH AND CHIPS cod deep-fried, served with thick chips, mushy peas, and tartare sauce 19.95
One Feeds Two - Fish and chips just got even better. When you enjoy this classic, we provide a school meal for a child in the developing world. Good food - does good.
- FILLET OF HAKE with sultanas, dates, apple, and dill in a creamy velouté 24.95
- SEABASS with spinach and beurre blanc 24.95
- INDONESIAN SEAFOOD CURRY with cod, seabass, and prawns. Served with pilau rice and a green bean and grated coconut salad 28.95
- WHOLE LEMON SOLE meunière with baby capers and flat parsley 33.95
- MONKFISH served with crushed potatoes, watercress, and balsamic dressing 37.95
- TRONCON OF TURBOT with Hollandaise sauce 45.00
- MEDIUM GRILLED LOBSTER served with chips and mixed leaf salad 66.95
- 10OZ RIB EYE STEAK 30-day dry aged Hereford beef. Served with tomato, shallot and red wine vinegar salad, béarnaise sauce, and thin chips 33.95
- 8OZ FILLET STEAK served with sautéed potatoes and watercress 41.95
- RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS with sun-dried tomatoes, porcini mushrooms and hazelnuts 16.95

SIDES

- TOMATO SHALLOT SALAD 4.00
- THIN CHIPS 3.95
- PEPPERCORN SAUCE 3.00
- GARDEN SALAD with fine herbs 4.50
- SEASONAL CABBAGE 4.00
- BUTTERED GREEN BEANS 4.00
- BABY POTATOES 3.95

Pink Stein

JUICES

ORANGE JUICE	3.50
CRANBERRY JUICE	3.50
TOMATO JUICE	3.50
PINEAPPLE JUICE	3.50

FRUITS & GRAINS

GRAPEFRUIT AND ORANGE	4
GRANOLA, YOGHURT AND JAM	4
PORRIDGE WITH BLOSSOM HONEY	3.50

COOKED BREAKFAST

FULL ENGLISH

Tywardreath sausage and bacon, St Ewe egg, Cornish black pudding, mushrooms, grilled tomato and Coombeshead sourdough – we offer a filter coffee or an English breakfast tea 9.95

SMOKED SALMON and scrambled eggs	12.95
AVOCADO ON TOASTED SOURDOUGH with tomato and basil	8
KIPPERS poached or grilled	10.50
FISH OF THE DAY please ask a member of our team for information	7

EGGS:

FLORENTINE	9.95
BENEDICT	9.95
TWO EGGS ON TOAST poached, fried or scrambled	6.95

TEA

ENGLISH BREAKFAST	3
EARL GREY	3
GREEN TEA	3
CHAMOMILE	3
FRESH MINT	3
HOT CHOCOLATE	3.50

COFFEE

ESPRESSO	3.50
AMERICANO	3.50
MACCHIATO	3.50
CAPPUCCINO	3.50
CAFÉ LATTE	3.50
FLAT WHITE	3.50



MiniStein menu

STARTERS

- Tomato and tapenade soup 3.95
- Crudités with cucumber, carrot sticks and hummus 4.95
- Moules mariniere, mussels served in a white wine sauce 4.95

MAINS

- Mini cod and chips served with garden peas and
homemade tartare sauce 6.95
- 4oz Mini rump steak with thin cut chips 8.95

DESSERTS

- Sticky toffee pudding with clotted cream 4.00
- Jelly & ice cream - jelly fish and one scoop vanilla ice cream 4.00

