



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

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

FAL NATIVE OYSTERS from Sailors Creek shucked and served on ice with lemon and shallot vinegar 5.25

STARTERS

GRILLED SARDINES with coarsely chopped green herbs 7.95

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

ST.AUSTELL BAY MUSSELS with black beans, garlic, and ginger 12.50

SMOKED SALMON PATE' served with a mixed leaf salad and Coombeshead Farm sourdough bread 11.95

HAM HOCK TERRINE with bread and butter pickle and salad with mustard vinaigrette 9.95

SEARED TUNA GUACAMOLE with spring onion, chili, and soy dressing 15.95

SALT AND PEPPER PRAWNS with spinach, cucumber and soya dressing 13.95

CRAB WAKAME served with wasabi mayo and cucumber salad 18.50

GRILLED SCALLOPS with hazelnut butter 19.95

DEVILLED KIDNEYS with chestnut mushrooms and sourdough 8.50

PASTA ALA TRAPANESE linguine, almond, basil, and pecorino pesto 8.95

MAINS

FISH AND CHIPS Cod deep-fried, served with thick cut chips, mushy peas, and tartare sauce 21.95

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.

SEA BASS with spinach and beurre blanc 25.95

LEMON SOLE VERONIQUE a classic dish with white wine sauce, grapes and puff pastry fleuron's 30.95

GRILLED HAKE with bacon, savoy cabbage and beer broth 26.95

INDONESIAN SEAFOOD CURRY with prawns, cod and sea bass. Served with pilau rice and a green bean and grated coconut salad with crisp shallots, garlic, and chilli 29.95

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 with this wonderful fish than anything 47.50

MEDIUM GRILLED CORNISH LOBSTER served with fines herbs. For some, picking the meat is too messy but to me it's a memorable feast. Served with chips and mixed leaf salad 66.95

10OZ RIB EYE STEAK from Phillip Warren butchers, Launceston, served with thin chips and a salad of baby gem, shallots, cream with Cabernet Sauvignon vinegar 35.95

8OZ FILLET STEAK served with sautéed potatoes and watercress 42.50

DEBRA'S ACHIOTE CHICKPEAS with tortilla 16.95

BEEF WELLINGTON (to share) served with mash potatoes, tender stem broccoli and peppercorn sauce 50.00

SIDES

CHERRY TOMATO SALAD 5.00

THIN CHIPS 5.00

PEPPERCORN SAUCE 3.95

GARDEN SALAD with fines herbs 5.95

SEASONAL CABBAGE 5.95

SPRING ONION MASH POTATO 5.00

BUTTERED GREEN BEANS 5.95

TENDERSTEM BROCCOLI with crispy shallot and parmesan 5.95



Available Monday to Friday 12 noon to 5 pm

STARTERS

HAM HOCK TERRINE

with bread and butter pickle and salad with mustard vinaigrette

SARDINES

with green herbs

PAU BHAJI

served with sourdough

MAINS

COD FISHCAKES

with aioli and mixed leaf salad

SMOKED HADDOCK

with dugléré sauce

DEBRA'S ACHIOTE CHICKPEAS

with corn tortilla

DESSERTS

BREAD AND BUTTER PUDDING

with custard

CHOCOLATE AND PECAN PIE

with mascarpone

CLEMENTINE CAKE

with creme fraiche

2 COURSES £24.95 | 3 COURSES £29.95

PEA, LETTUCE AND SORREL SOUP | SAUTEED SOLE SPAGHETTINI | LEMON TART

with Kashmiri chilli and garlic

3 COURSES 17.50

Please ask information on allergens. A discretionary service charge of 12.5% will be added to your bill.



DESSERTS

BAKED ALASKA with vanilla ice crème and raspberry coulis 9.95

BREAD AND BUTTER PUDDING topped with hot custard 8.95

STICKY TOFFEE PUDDING with clotted cream 9.50

PANNA COTTA with berry compote 8.95

MANGO CHEESECAKE with passion fruit 8.95

RASPBERRY FRANGIPANE TART served with clotted cream 8.95

CHOCOLATE PAVÉ biscuit crumb, crystallized peanuts and salted caramel ice cream
8.95

A SELECTION OF CHEESES

Vintage Cheddar, Finn and Roquefort 3 for 12.50

Served with savory oat biscuits , and beetroot chutney.

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

DIGESTIFS

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

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