

HALLOUMI SAGANAKI drizzled with honey, black sesame seeds and oregano 5.95

MARINATED OLIVES 4.00

SOURDOUGH BREAD Coombeshead Farm sourdough with marinated Kalamata olives 5.95

LEMON SOLE GOUJONS with salsa verde mayonnaise 5.00

PADRON PEPPERS with sea salt and extra virgin olive oil 5.00

STARTERS

CELERIAC SOUP with thyme and celeriac crisps 7.50

BATTERED MACKEREL with mayonnaise, chilli sauce and lime 8.95

THAI FISH CAKES with a sweet and sour cucumber dipping sauce 9.95

CRAB LINGUINE WITH GARLIC, PARSLEY AND CHILLI handpicked white crab meat, olive oil, chilli, garlic and parsley 14.95

SALT AND PEPPER PRAWNS served with cucumber, spinach and a soy and sesame dressing 14.95

SEARED SCALLOPS with Serrano ham 17.95

MUSSELS with black beans, garlic and ginger 12.50

VIETNAMESE POACHED CHICKEN SALAD with peanuts, mint, coriander 8.95

BAKED GREEK OMELETTE WITH WILD GREENS, DILL AND FETA 7.95

MAINS

PONDICHERRY COD CURRY a fragrant cod curry from southern India served with basmati rice 19.95

One Feeds Two - Cod curry just got even better. When you enjoy this café classic, we provide a school meal for a child living in poverty. Good food - does good.

SEA BASS FILLET with hot sweet chilli sauce, pak choi and cashew nuts 26.95

VEGETABLE MAKHANAWALA with basmati rice and cucumber raita 15.95

LA BELLE ETOILE COD FISH CAKES with pimenton 16.95

HAINANESE CHICKEN slices of poached chicken on jasmine rice with a ginger and chilli dipping sauce and chicken broth 18.95

PANFRIED HAKE with beer, bacon, and cabbage 24.95

GRILLED BREEM LAKSA with egg noodles, beansprouts, spring onion and coriander, and a Malaysian shrimp paste, chilli and kaffir lime sambal 19.95

CHARGRILLED RUMP STEAK 10oz rump steak from Philip Warren butcher in Launceston. Served with rocket and thin cut chips 26.00

Peppercorn Sauce 3.00

SIDES

BUTTERED POTATOES
with parsley and mint 4.50

THIN CUT CHIPS 4.50

SEASONAL CABBAGE 4.50

GARDEN SALAD
with fines herbes 4.50

TENDERSTEM BROCCOLI
with sea salt and olive oil 5.00

COCKTAILS

RHUBARB ROYALE 9.95 | EXPRESSO MARTINI 10.95
GIN HIGHBALL 11.50 | MARGARITA 14.50 | WHITE PEACH AMERICANO 8.95

OUR FAVOURITE SPIRITS

RICK STEIN & TARQUIN'S GIN 5.75 | ABSOLUT VODKA 3.75
BOMBAY SAPPHIRE GIN 4.25 | DOORLY'S DARK OR WHITE RUM 3.75

BEER & CIDER

CHALKY'S BITE (6.8%) 5.50 | DOOM BAR (4.3%) 5.50 | PERONI (5.1%) 5.00
ASAHI (5.2%) 5.00 | OFFSHORE PILSNER (4.8%) 4.50 | VERDANT LIGHTBULB EPA (4.5%) 5.25
CORNISH ORCHARDS FARMHOUSE (5%) 6.00 OR BLUSH (4%) 4.75
LUCKY SAINT LOW ALC (0.5%) 4.50

SOFT DRINKS

COKE 3.50 | DIET COKE 3.50 | COKE ZERO 3.50 | LEMONADE 3.50 | ELDERFLOWER 3.75
GUSTO SICILIAN BLOOD ORANGE 4.25 | GUSTO SICILIAN LEMON YUZU 4.25
FROBISER ORANGE 3.75 | FROBISER APPLE 3.75 | BUNDABERG GINGER BEER 3.75

CHAMPAGNE & SPARKLING WINES

Glass Bottle

PROSECCO SPUMANTE, ERA ORGANIC, DOC TREVISO ITALY

9.50 44.00

CAMEL VALLEY SPARKLING ROSÉ, CORNWALL

71.00

Bob and Sam Lindo have won countless awards for their sparkling rosé grown just along the Camel River in Cornwall. We are immensely proud to have listed their wonderful fizz for the last 20 years.

HENRI FAVRE BRUT, CHAMPAGNE, FRANCE

63.00

RICK STEIN'S CHAMPAGNE BLANC DE BLANCS, FRANCE NV

15.00 68.00

WHITE WINE

Glass Carafe Bottle

VERMENTINO, LES ARCHÈRES, IGP PAYS D'OC, FRANCE
2021

7.00 18.60 26.00

Bright, crisp and refreshing. I've wanted a good value Vermentino on our list for years. I'm thrilled to find one that over-delivers on flavour.

GROS MANSENG SAUVIGNON BLANC, DOMAINE
HORGELUS, COTES DE GASGOGNE, FRANCE 2021

7.80 20.70 29.00

FIANO, LUNATE, SICILY ITALY 2020

31.00

RICK STEIN'S SPANISH WHITE, VERDEJO, GALICIA,
SPAIN 2020

9.50 25.00 35.00

CHENIN BLANC 'SECATEURS', AA BADENHORST,
SWARTLAND, SOUTH AFRICA 2021

35.00

SAUVIGNON BLANC, WAIRUA RIVER, MARLBOROUGH,
NEW ZEALAND 2021

41.00

RIESLING, PIKES, CLARE VALLEY, AUSTRALIA, 2021

42.00

RICK STEIN'S WHITE BURGUNDY, MÂCON, FRANCE 2020

51.00

This nutty, buttery and complex wine is fleshy and ripe, but with a wonderful citrus freshness and a touch of oak. It's a fresh, thirst-quenching celebration for people who love the world's best Chardonnays. – Charlie

ROSÉ WINE

CHATEAUX BAUDUC ROSÉ, BORDEAUX, FRANCE 2021

9.70 25.70 36.00

RED WINE

LES ARCHERES CARIGNAN, IGP PAYS DE L'HERAULT,
FRANCE 2021

7.00 18.60 26.00

SANGIOVESE ERA IGT CANTINE VOLNI MARCHE ITALY 2020

7.30 19.30 27.00

RICK STEIN'S SPANISH RED, GARNACHA,
CAMPO DE BORJA, SPAIN 2020

9.20 24.30 34.00

Rick and his son Charlie worked together to select this wine to match with the flavours he encountered on his journey through Spain. A delicious, juicy and ripe Spanish red.

RIOJA CRIANZA, AZABACHE, SPAIN 2018

34.00

MALBEC, PHEBUS, MENDOZA, ARGENTINA 2021

36.00

SOLI PINOT NOIR, THRACIAN VALLEY, BULGARIA 2019

35.50

DESSERTS

SUNKEN CHOCOLATE CAKE

with Cornish clotted cream 7.50

STICKY TOFFEE PUDDING

with Cornish clotted cream 8.50

CHEESECAKE

with Cornish clotted cream 8.00

MEXICAN RICE PUDDING

with honeycomb, mango, and cinnamon 6.95

CORNISH ICE CREAMS AND SORBETS

from Treleavens 6.95

CHEESE

Colston Bassett Stilton served with toasted walnuts, honey and oat biscuits 8.95

DESSERT WINE

Domaine de Grange Neuve, 2017 Monbazillac

8.00 (100ml glass) | 37.00 (500ml bottle)

Late Harvest Riesling Organic, Seresin Estate,

New Zealand 2018 38.00 (375ml bottle)

PORT, SHERRY (70ml)

Quinta de la Rosa 10-year-old tawny port 7.25

Amontillado Los Arcos, Lustau 8.00

Manzanilla Papirusa, Lustau 7.50

WHISKY

Jameson 3.75

Glenmorangie 4.75

Jack Daniels 3.75

LIQUEUR

Amaretto 3.95

Frangelico 3.95

Grand Marnier 4.00

COGNAC & ARMAGNAC

Hennessy VS 5.95

Castarède Bas Armagnac 20yr 7.50

CHILDREN'S MENU

STARTERS

CELERIAC SOUP 3.95

CUCUMBER AND CARROT DIPPING STICKS
AND HUMMUS 3.95

MOULES MARINIÈRE 4.95

MAINS

SALMON FISHCAKE with mixed leaves 6.95

GRILLED COD AND CHIPS with garden peas 6.95

RUMP STEAK and thin chips 8.95

DESSERTS

JELLY AND ICE CREAM 4.00

STICKY TOFFEE PUDDING with clotted cream 4.00

CHOCOLATE BROWNIE with clotted cream
and fudge sauce 4.00