



APPETISERS & SHARING PLATES

I love starting lunch or dinner with a few plates for everyone to share.

- BREAD & OLIVES Coombeshead Farm sourdough, with marinated Kalamata olives. 6.95
- LANGOUSTINES ON ICE from creel pots off the west coast of Scotland with mustard mayonnaise. Each 8.95
- PICKLED PADRON PEPPERS A LA PLANCHA locally grown and hot! With sea salt and crème fraiche. 5.95
- PERELLO GORDAL OLIVES a cult favourite among olive cognoscenti. 4.50
- DORSET OYSTERS shucked oysters served on ice with cabernet sauvignon vinegar and shallot dressing. 5.00
- HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black sesame seeds. 5.50

STARTERS

- MOULES MARINIÈRE with garlic and parsley. 15.95
- GRILLED SCALLOPS with coriander and hazelnut butter. 22.95
- RAGOÛT OF TURBOT AND SCALLOPS with Vouvray and basil. 18.95
- FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne served with rouille and Parmesan. 14.95
- SASHIMI OF SCALLOPS, TUNA AND LOCH DUART SALMON with wasabi, Japanese horseradish, pickled ginger and soy dipping sauce. 22.95
- OYSTERS CHARENNAISE a seemingly odd combination - freshly opened oysters with some hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage then a good gulp of cold white wine like Muscadet. 23.95
- JAMÓN IBÉRICO DE BELLOTA the best cured ham in the world from acorn fed black pigs, matured for at least three years. Great with our sourdough bread and fresh tomatoes. Fino sherry and Ibérico ham are perfect partners. One of those taste combinations where one seems to endlessly complement the other. 18.95
- SPECIAL SALAD OF LOBSTER avocado, green beans and foie gras 35.00
- A SMALL "FRUITS DE MER" brown crab claws, oysters, mussels, scallops, razor clams, clams, winkles and langoustines. 45.00
- HOT SHELLFISH WITH PARSLEY, CHILLI, OLIVE OIL, GARLIC AND LEMON brown crab claws, scallops, razor clams, oysters, mussels, clams, winkles, and langoustines. 45.00

MAINS

- FISH AND CHIPS hake deep-fried in dripping, served with chips, garden peas and tartare sauce. 23.95
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.
- SEARED ESCALOPE OF SALMON with a sorrel sauce. 24.95
- 8oz RIB EYE from Philip Warren, Launceston, served with thin chips and a salad of cos lettuce, shallots, cream with Cabernet Sauvignon vinaigrette. 35.95
- BRAISED FILLET OF BRILL with black Wiltshire truffle, slivers of potato and mushrooms. 43.95
- INDONESIAN SEAFOOD CURRY with cod, monkfish and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli. 39.95
- SINGAPORE CHILLI CRAB stir-fried whole crab with garlic, ginger, chilli and coriander. Very much for those who love eating with their hands and getting gloriously messy. 40.00
- TRONÇON OF TURBOT WITH HOLLANDAISE SAUCE turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. 47.50
- WHOLE DOVER SOLE either grilled with sea salt and lime or meunière with noisette butter, dusted with flour. 50.00
- ROAST MONKFISH WITH SERRANO HAM AND SAUERKRAUT we thinly slice the Serrano ham and wrap a fillet of monkfish with it. 39.95
- GRILLED RED MULLET stuffed with crab meat, chilli and basil. Served with chargrilled fennel. 47.50
- THE "FRUITS DE MER" half a lobster, brown crab, scallops, razor clams, oysters, mussels, winkles, clams and langoustines. Served on ice for one 70.00

SIDES

- THIN CUT CHIPS 5.50
- RICE spiced with cinnamon and cloves 3.50
- KALETTES with sea salt and olive oil 5.50
- GARDEN SALAD with fines herbes. 4.00
- BUTTERED POTATOES with parsley and mint 5.50
- GLAZED CARROTS with star anise 6.50
- CAVOLO NERO with confit shallot 5.50

Trerethern Farm

Most of the vegetables and salads on the menu come from Ronald and Ross Geach's farm just outside Padstow overlooking the estuary. Ross is an ex-chef of ours and we love talking all things veg.

A discretionary charge of 12.5% will be added to your bill.srm
Please ask for any allergen information.



DESSERT MENU

PEANUT BUTTER AND BANANA CHEESECAKE

With salted caramel ice cream 10.50

PAVLOVA

With Chantilly cream and winter fruits 10.50

HOT CHOCOLATE FONDANT

With vanilla sauce and vanilla ice cream 12.00

TREACLE TART

With clotted cream 10.50

ORANGE CRÈME BRÛLÉE

With Seville orange marmalade. 10.50

AFFOGATO

With Frangelico and espresso 10.50

ICE CREAMS AND SORBETS

Vanilla, chocolate, strawberry, pistachio ice creams, and raspberry, strawberry, mango sorbet 8.95

A SELECTION OF CHEESES

Served with apple and onion chutney

ASHLYNN

Ashlynn goat's cheese has a delicate appearance which belies a sultry complexity

QUICKES CHEDDAR

Matured for 14 months with a perfectly balanced, rich, long-lasting flavour

FINN

Finn is made with unpasteurised milk and the addition of double cream to give a rich luxurious texture. Surprisingly firm and lactic when young.

LIVAROT

It has a pungent washed rind, while the paste is sweet and creamy

ROQUEFORT

A strong blue cheese characterised by a white interior and intense greeny blue veins that run throughout. This Roquefort has a wonderful balance between salt, spice and cream

5 for 17.00

DESSERT WINES, PORT & MADEIRA

AKASHI TAI, SHIRAUME GINJO UMESHU

50ml 5.25

MOSCATO D'ASTI MONCUCCO 2019, ITALY

100ml 6.70 | Bottle 30

BRACHETTO D'ACQUI, CONTERO, PIEDMONT, ITALY 2020

Glass 100ml 6.80, 750ml Bottle 43

CHATEAU RAMON, MONBAZILLAC 2017, FRANCE

100ml 8.00 | 750ml Bottle 38

GEWURZTRAMINER VENDANGES TARDIVES, TRIMBACH, 2015, FRANCE

100ml 16.50 | 375ml Bottle 61

CYPRÉS DE CLIMENS, BARSAC 2015, GRAND VIN DE SAUTERNES, FRANCE

100ml 16.30 | 375ml Bottle 52

PATRICIUS TOKAJ, KATINKA 2018, HUNGARY

100ml 15.30 | 375ml Bottle 42

MADEIRA LEACOCK, SAINT JOHN, PORTUGAL

70ml 8.90 | 750ml Bottle 42

QUINTA DE LA ROSA LATE BOTTLED VINTAGE 2016

70ml 7.70

QUINTA DE LA ROSA 10 YO TAWNY, PORTUGAL

70ml 8.00 | 500ml Bottle 52

QUINTA DE LA ROSA VINTAGE PORT 2009, PORTUGAL

70ml 20.50 | 750ml Bottle 140