

## Apéritifs

**WHITE PEACH AMERICANO** a delicious, refreshing drink made with Hennessy VS, Suze, crème de pêche, London Essence peach and jasmine soda 8.95

**APÉROL SPRITZ** apérol, prosecco and soda water, slightly bitter with a hint of orange and light tang of herbs. Prosecco will give it sparkle and the soda water refreshes 10.50

**TARQUIN'S PASTIS** a take on the French aniseed classic. First pastis to be made in UK with 13 hand selected botanicals. With a taste upfront of sweet fennel seed and earthy liquorice 5.95 (50ml)

## Appetisers

**ROCK OYSTERS** on ice 4.50 each

**PICKLED ANCHOVIES** 5.00

**LANGOUSTINE** on ice from creel pots from the west coast of Scotland with mustard mayonnaise 7.95 each

**EXMOOR CORNISH CAVIAR** 10g/20g with blinis and crème fraiche 35.00/70.00

**COOMBESHEAD SOURDOUGH** salted butter and Kalamata olives. 'We tend to bake our bread a bit darker because that is where the flavour is. It is a fine line between caramelised and burnt' Ben Glazer, Head Baker 3.95 Add brandade 4.50

**MARINATED KALAMATA OLIVES** lemon, thyme, bay leaves, garlic and rosemary 4.00

**HALLOUMI SAGANAKI** dusted in semolina, fried in olive oil and drizzled with honey and black sesame seeds 5.00

**PADRON PEPPERS 'A LA PLANCHA'** extra virgin olive oil and sea salt 5.00

## Starters

**PIRI PIRI SARDINES** tomatoes, red onion and black olives 7.95

**CRISPY SMOKED MACKEREL SALAD** apple, shallots, carrots, peanuts, Thai basil and chilli 9.95

**LOCH DUART SALMON TATAKI** cucumber, soy caramel and pickled rhubarb 10.95

**FISH AND SHELLFISH SOUP** rouille, Parmesan and croûtons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 11.95

**SQUID** fried in olive oil, smoked pimentón and garlic mayonnaise 12.95

**CRAB LINGUINE** handpicked white crab meat, olive oil, chilli, garlic and parsley 13.95

**RICK'S SMOKED SALMON** horseradish cream 14.50

**SCALLOPS** with porcini mushrooms and truffle butter 18.50

**SASHIMI OF TUNA, SEA BASS, LOCH DUART SALMON AND SCALLOPS** wasabi, mooli, pickled ginger and soy dipping sauce 21.95

**OYSTERS CHARENNAISE** freshly opened oysters with 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

**HOT SHELLFISH** clams, razor clams, prawns, scallops, oyster, langoustine, crab claw, winkles, whelks, parsley, chilli, olive oil, garlic and lemon juice 34.95

**BURRATA** pesto and tomato jam 9.95

**ASPARAGUS** with hollandaise sauce 10.50

## Mains

**FISH AND CHIPS** cod deep-fried, thick cut chips, mushy peas and tartare sauce 19.95

**ROASTED FILLETS OF SEA BASS** beurre blanc sauce and baby spinach 22.95

**SIMON HOPKINSON'S HAKE** thinned mayonnaise and capers 26.95

**INDONESIAN SEAFOOD CURRY** sea bass, cod and prawns, basmati rice and a green bean and grated coconut salad, garlic and chilli 28.95

**LEMON SOLE VERONIQUE** a classic dish with a cream and white wine sauce, grapes and fleurons 29.00

**ROASTED MONKFISH TAIL** romesco sauce and padron peppers 37.95

**DOVER SOLE À LA MEUNIÈRE** dusted with flour and fried in an oval pan with beurre noisette 45.00

**GRILLED CORNISH LOBSTER** thin cut chips and mixed leaves salad 66.95

**CORNISH LOBSTER THERMIDOR** we used to sell lobster thermidor 25 years ago, but fashion changed. Now there's a renaissance of classic French seafood dishes. I've made it lighter and more fragrant and it's rather good 69.95

**FRUITS DE MER** half a lobster, langoustine, crab claws, oysters, prawns, scallops, winkles, clams, razor clams, whelks and cockles 85.00

**10oz RIBEYE STEAK** from Phillip Warren, Launceston. Baby gem salad and thin cut chips 33.95

**8oz FILLET STEAK** from Phillip Warren, Launceston. Watercress salad and thin cut chips 39.95

{**STEAK SAUCE** Bordelaise, Béarnaise or bone marrow gravy 3.00}

**VEGETABLE MAKHANAWALA CURRY** basmati rice 15.95

**TOMATO, AUBERGINE AND TAMARIND STEW** basmati rice 15.95

**RAVIOLI OF CARAMELISED ONION AND FENNEL SEEDS** sun-dried tomatoes, porcini mushrooms and hazelnuts 16.95

## Sides

**GLAZED CARROTS** star anise 4.00

**SAVOY CABBAGE** confit shallots 4.00

**RICE** cinnamon, cloves and cardamon 3.50

**BUTTERED POTATOES** parsley and mint 3.95

**THIN CUT CHIPS** 3.95

**BUTTERED GREEN BEANS** 4.00

**GARDEN SALAD** fine herbes 4.50



## Set Lunch Menu

Available 12noon to 3pm Monday to Friday

### Starters

**PAU BHAJI** sourdough bread 651 Kcal

**PIRI PIRI SARDINES** tomatoes, red onion and black olives 97 kcal

**SMOKED SALMON PÂTÉ** mixed leaves and sourdough 164 Kcal

### Mains

**SALMON FISH CAKES** capers and lemon dressing 111 Kcal

**SMOKED HADDOCK** Dugléré sauce 750 Kcal

**TOMATO, AUBERGINE AND TAMARIND STEW** basmati rice 653 Kcal

### Desserts

**APPLE TARTE TATIN** vanilla ice cream 887 Kcal

**PISTACHIO PANNA COTTA** 1156 Kcal

**PASSION FRUIT PAVLOVA** 414 Kcal

3 courses £27.95

### Sides

**RICE** cinnamon, cloves and cardamon 3.50 200 Kcal

**GLAZED CARROTS** star anise 4.00 175 Kcal

**BUTTERED GREEN BEANS** 4.00 182 Kcal

**THIN CUT CHIPS** 3.95 556 Kcal

**BUTTERED NEW POTATOES** parsley and mint 3.95 378 Kcal

**GARDEN SALAD** fine herbes 4.50 132 Kcal

Please ask us for allergen information. Adults need around 2000 Kcal a day.  
A discretionary service charge of 12.5% will be added to your bill.