

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.