

Whilst reviewing our menu, why not try our White Peach Americano – a delicious, refreshing drink made with Hennessy VS, Suze, crème de pêche, London Essence peach and jasmine soda 8.95

Appetisers

ROCK OYSTERS on ice 4.50 each

OYSTER ROCKEFELLER spinach, watercress, shallots and breadcrumbs 4.50

PICKLED ANCHOVIES 5.00

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

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

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

WEST COUNTRY MUSSELS black beans, ginger, garlic and spring onion 10.95

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

RICK'S SMOKED SALMON horseradish cream 14.50

CORNISH CRAB SALAD rocket, basil and lemon oil 17.50

SCALLOPS Serrano ham and sherry vinegar 18.50

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

OYSTERS CHARENTAISE 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 mussels, oyster, razor clams, clams, prawns, scallop, crab claw, winkles, cockles, parsley, chilli, olive oil, garlic and lemon juice 34.95

CELERIAC SOUP celeriac crisps, thyme and olive oil 6.95

TEMPURA VEGETABLES Thai dipping sauce 7.95

Mains

FISH AND CHIPS Cornish 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

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

ROASTED MONKFISH TAIL romesco sauce and padron peppers 37.95

BRAISED FILLET OF BRILL ceps, chestnuts and bacon 39.95

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

ROAST TRONÇON OF WILD TURBOT WITH HOLLANDAISE SAUCE in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate 45.00

GRILLED CORNISH LOBSTER thin cut chips and mixed leaves salad 61.95

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 64.95

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

CHICKEN FRICASSÉE morels and sautéed potatoes 19.95

10oz RIBEYE STEAK from butcher Phillip Warren, Launceston, baby gem salad and thin cut chips 33.95

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

VEGETABLE MAKHANAWALA CURRY basmati rice 15.95

TOMATO STEW tamarind, aubergine and rice 15.95

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

Sides

RICE cinnamon, cloves and cardamon 3.50

BUTTERED POTATOES parsley and mint 3.95

THIN CUT CHIPS 3.95

GLAZED CARROTS star anise 4.00

SAVOY CABBAGE confit shallots 4.00

BUTTERED GREEN BEANS 4.00

GARDEN SALAD fine herbs 4.50