



APPETISERS & SHARING PLATES

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

BREAD, OLIVES & BRANDADE Coombeshead Farm sourdough, with marinated Kalamata olives. 6.95
LANGOUSTINES ON ICE from creel pots off the west coast of Scotland with mayonnaise. Each 8.95
LARGE RED ATLANTIC PRAWNS with mayonnaise. We recommend to split them in half and provide a teaspoon for the tomalley in the head - this is not to be missed! Each 8.95
PERELLO GORDAL OLIVES a cult favourite among olive cognoscenti. 4.95
HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and topped with honey and black sesame seeds. 5.95
PULPO A LA FERIA sautéed octopus with paprika. 7.95
JERSEY OYSTERS shucked oysters served on ice with cabernet sauvignon vinegar and shallot dressing. Each 5.00
SAILORS CREEK NATIVE OYSTERS are closely monitored and sustainably caught in Falmouth bay, renowned for being the last oyster fishery in Europe to fish solely under sail and oar, in the same way for hundreds of years. Each 5.25

STARTERS

TWICE BAKED POLMARKYN GOAT'S CHEESE SOUFFLÉ goat's cheese and thyme soufflé with a lamb's lettuce salad. 12.95
ST ENODOC ASPARAGUS with an extra virgin olive oil and Parmesan. 15.00
BLACK RISOTTO WITH CUTTLEFISH a favourite recipe from my "Venice to Istanbul" book. Actually from Croatia and very black indeed! 15.95
FISH AND SHELLFISH SOUP flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne served with rouille and Parmesan. 14.95
MUSSELS WITH SHALLOTS, CIDER AND WILD GARLIC made with Ed Stein's cider from Haywood Farm, St Mabyn. 15.95
CORNISH CRAB with a wakame, cucumber and dashi salad, and wasabi mayonnaise. 21.95
RAGOUT OF SAUTEÉD TURBOT IN A WHITE MISO SAUCE with Serrano ham, peas, courgettes, asparagus and pea shoots. 19.95
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. 19.95
SEARED SCALLOPS with Serrano ham and sherry vinegar dressing. 22.95
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. 26.95
A SMALL "FRUITS DE MER" brown crab claws, oysters, mussels, scallops, razor clams, whelks, winkles, cockles and langoustines. 45.00
HOT SHELLFISH WITH PARSLEY, CHILLI, OLIVE OIL, GARLIC AND LEMON brown crab claws, scallops, oysters, mussels, razor clams, winkles, cockles, whelks, and langoustines. 45.00

MAINS

SHALLOT TARTE TATIN with goat's cheese and thyme. 18.95
FISH AND CHIPS hake deep-fried in dripping, served with chips, mushy peas and tartare sauce. 24.95
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 lightly seared thin slices of Loch Duart salmon with a sorrel sauce. 24.95
ROASTED FILLET OF COD with spinach and a beurre blanc. 28.95
MARMITE DIEPPOISE a fish stew from upper Normandy, with sea bream, hake, mussels and langoustine, flavoured lightly with curry and fennel 33.95
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
CHARGRILLED WILD SEA BASS with tomato, butter and vanilla vinaigrette. 37.95
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
ROAST MONKFISH WITH SERRANO HAM AND SAUERKRAUT we thinly slice the Serrano ham and wrap a fillet of monkfish with it. 39.95
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. 48.50
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! 43.95
PADSTOW LOBSTER THERMIDOR a classic French dish of Padstow lobster cooked in a light cream and Noilly Prat sauce with fines herbes. Gratinated with plenty of Parmesan and served with thin cut chips. Half Large 61.95
WHOLE DOVER SOLE either grilled with sea salt and lime or meunière with noisette butter, dusted with flour. 50.00
THE "FRUITS DE MER" half a lobster, brown crab, scallops, oysters, mussels, winkles, cockles, whelks, razor clams, and langoustines. Served on ice for one 70.00. Sharing for two 110.00
ROAST RUMP OF LAMB lamb shoulder with boulangère potatoes, peas, broad beans and wild garlic. 39.95
SALT BAKED SEA BASS whole sea bass in a salt crust served with fines herbes butter sauce. Served with buttered potatoes. Sharing for two 80.00

SIDES

THIN CUT CHIPS 5.50	BUTTERED POTATOES with parsley and mint. 5.50
RICE spiced with cinnamon and cloves. 3.50	GLAZED CARROTS with star anise. 6.50
GARDEN SALAD with fines herbes. 5.50	SAUTÉED SAVOY CABBAGE with bacon and chives. 6.50
TENDERSTEM BROCCOLI with toasted almonds. 6.50	

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.
Please ask for any allergen information.



DESSERT MENU

HOT CHOCOLATE FONDANT

With vanilla sauce and vanilla ice cream. 12.00

PRALINE CHOU Á LA CRÈME

With chocolate sauce. 10.50

RUM BABA

With poached rhubarb, rhubarb jelly and cream. 10.50

PEANUT BUTTER AND BANANA CHEESECAKE

With vanilla ice cream. 10.50

PAVLOVA

With Chantilly cream and spring fruits. 10.50

TREACLE TART

With clotted cream. 10.50

CRÈME CARAMEL

With Sauternes jelly and golden raisin purée. 10.50

AFFOGATO

With Amaretto and an 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 bread and butter pickles.

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.

REBLOCHON DE SAVOIE

Reblochon has a slight scent of the cellar, mild fruity taste with an intense nutty finish.

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 7.00 | 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 19.50 | 375ml Bottle 61

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

100ml 16.50 | 375ml Bottle 52

PATRICIUS TOKAJ, KATINKA 2018, HUNGARY

100ml 15.50 | 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

MORRIS RUTHERGLEN CLASSIC MUSCAT, NV, VICTORIA, AUSTRALIA

100ml 14.00 | 500ml Bottle 69

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