

## APPETISERS

- HOXTON COUNTRY LOAF served with salted butter. 3.95  
 KALAMATA MARINATED OLIVES 4.00  
 DORSET OYSTER ROCKAFELLER 4.50  
 DORSET OYSTER MIGNONETTE 4.50  
 ANDALUSIAN SHRIMP AND SPRING ONION FRITTERS 4.50  
 PICKLED ANCHOVIES 4.95  
 HALLOUMI SAGANAKI honey, black sesame seeds and oregano. 5.00  
 PADRON PEPPERS extra virgin olive oil and sea salt. 5.00

## STARTERS

- CLAM CHOWDER with smoked haddock, cod, bacon and potatoes. 7.95  
 THAI FISHCAKES with carrot, shallots, peanuts and a sweet and sour dipping sauce. 7.95  
 BATTERED MACKEREL with mayo, chilli sauce and lime. 8.00  
 MUSSELS with black beans, garlic and ginger. 10.95 / Main with chips. 21.95  
 FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons. Flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 10.95  
 CRAB LINGUINE handpicked white crab meat, chilli, garlic and parsley. 12.95 | Main 20.95  
 GREMOLATA PRAWNS with lemon mayo. 13.95  
 RICK'S SMOKED SALMON with horseradish cream. 14.50  
 DORSET OYSTER CHARENDAISE a seemingly odd combination - freshly opened Dorset oysters with hot, spicy sausages. The idea is that you eat an oyster then take a bite of the sausage. 14.50  
 GRILLED SCALLOPS with Serrano ham Pardina lentils and persillade butter. 17.95  
 SASHIMI OF LOCH DUART SALMON, SEABASS AND SCALLOP wasabi, pickled ginger, daikon, shiso leaves and soy dipping sauce. 17.95 | Perfect with a glass of Sake  
 HALF DOZEN OYSTER Dorset oysters served on ice with Cabernet Sauvignon shallot vinegar. 26.00  
 COARSE PORK TERRINE with toasted country loaf and beetroot chutney. 7.95  
 ROASTED RED PEPPER AND TOMATO SOUP 7.50

## MAINS

- SALMON FISHCAKES mixed leaves, capers and lemon. 14.95  
 FISH AND CHIPS battered cod from sustainable stocks served with thin chips, mushy peas and tartare sauce. 19.95  
 HAKE LAKSA Indonesian chilli sambal. 20.95  
 SEAFOOD GRATIN cod, prawns and scallop in a white wine and cream sauce. Emmental and breadcrumb topping with caramelised apples. 21.95  
 BAKED WHOLE SEABREAM Rota style, a rich tomato and green pepper sauce, served on potatoes. 23.95  
 SHELLFISH RAGOUT with mussels, prawns, crab and clams in a rich sauce with linguine and fines herbes. 25.95  
 INDONESIAN SEAFOOD CURRY with sea bass, cod and king prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli. 27.95  
 CHARGRILLED SEA BASS with a tomato, butter and vanilla vinaigrette. 34.95  
 ROASTED TRONCON OF TURBOT served with hollandaise sauce. 42.00  
 WHOLE DOVER SOLE meunière with noisette butter, dusted with flour and fried in an oval pan. 45.00  
 THE "FRUITS DE MER" seafood in the French style, all left in the shell and served on ice with shallot vinegar. Half a Cornish crab, prawns, mussels, oysters, clams and scallops. 45.00  
 CRISP CHINESE PORK BELLY with jasmine rice, oyster sauce and bok choy. 17.95  
 10oz RIBEYE STEAK from our Launceston butcher Philip Warren, with thin cut chips, lettuce, shallots and Cabernet Sauvignon vinegar. 33.95  
 Add Bearnaise sauce 3.00 | Peppercorn sauce 3.00  
 TOMATO, AUBERGINE AND TAMARIND STEW chargrilled country loaf. 14.95  
 VEGETABLE MAKHANAWALA CURRY cucumber and mint raita, basmati rice and chapati. 15.95

## SIDES

- BUTTERED NEW POTATOES 3.95  
 BASMATI RICE 3.50  
 THIN CUT CHIPS 3.95  
 BUTTERED GREEN BEANS 4.00

- GREEN BEAN AND COCONUT SALAD 4.00  
 BUTTERED HISPI CABBAGE 4.00  
 GARDEN SALAD with fines herbes 3.50  
 BABY GEM SALAD cream and Cabernet Sauvignon vinegar 4.50

## SET MENU

- COARSE PORK TERRINE  
 toasted country loaf and beetroot chutney.  
 CLAM CHOWDER  
 smoked haddock, cod, bacon and potatoes.  
 BATTERED MACKEREL  
 mayo, chilli sauce and lime.  
 PAU BHAI  
 toasted country loaf and green chilli chutney.  
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 BAKED WHOLE SEABREAM  
 Rota style, served on potatoes.  
 £4.95 supplement  
 SALMON FISHCAKES  
 mixed leaves, capers and lemon.  
 ENDERBY SMOKED HADDOCK  
 with dugléré sauce and new potatoes.  
 TOMATO, AUBERGINE AND TAMARIND STEW  
 chargrilled country loaf.  
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 CRÈME BRÛLÉE  
 with berry compote.  
 CHOCOLATE AND PECAN PIE  
 mascarpone.  
 SPICED APPLE CRUMBLE  
 with custard.

2 COURSES 20.95 / 3 COURSES 25.95

Our set menu is available for lunch and dinner Sunday – Wednesday, and for lunch and early evening until 6:30pm Thursday – Saturday.