

APPETISERS

COOMBESHEAD SOURDOUGH served with salted butter and olives 4.50. "We tend to bake our bread a bit dark because that's where the flavor is. It's a fine line between caramelized and burnt." Ben Glazer - Head Baker

SALT COD BRANDADE with tapenade and warm sourdough bread 4.50

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black sesame and oregano 4.50

PADRON PEPPERS with extra virgin olive oil and sea salt 5.00

STARTERS

GRILLED SARDINES with tomato, garlic and thyme dressing 6.95

CRISPY SMOKED MACKEREL SALAD with sliced shallots, carrot, apple, Thai basil, peanuts and bird's eye chillies. 8.95

FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavored with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 9.95

BLACK RISOTTO WITH CUTTLEFISH 9.95

CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley 9.95/18.95

WEST COUNTRY MUSSELS with chilli, garlic, tomato and parsley. 10.95

SALT AND PEPPER PRAWNS served with cucumber, spinach and a soy and sesame dressing 12.95

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 a Burgundy. 12.95

OYSTERS shucked oysters served on ice with cabernet sauvignon shallot vinegar and shallots Three 12.95 | Six 19.95

GRILLED SCALLOPS in the half shell with hazelnut and coriander butter 16.95

PUMPKIN RAVIOLI with sage and brown butter 7.95

MAINS

FISH AND CHIPS prime cod from sustainable stocks deep-fried, served with thick cut chips, mushy peas and tartare sauce 17.95

GRILLED HAKE with spring onion mash and soy butter sauce 19.95

WHOLE SEA BASS steamed with ginger, garlic and sesame, soy and spring onion 22.95

INDONESIAN SEAFOOD CURRY with cod, sea bass and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli 27.95

ROAST TRONCON OF HALIBUT served with hollandaise sauce, hispi cabbage and minted baby potatoes 39.95

WHOLE DOVER SOLE ON THE BONE dusted with flour and fried in an oval pan. Served meunière with noisette butter and minted baby potatoes on the side 39.95

CASHEW NUT CURRY lightly spiced Sri Lankan curry with coconut milk, served with basmati rice 15.95

RAVIOLI with porcini mushrooms, sun-dried tomatoes and hazelnuts 15.95

10OZ RIB EYE STEAK 30-day dry aged Hereford. Served with a baby gem, shallot, cream and Cabernet Sauvignon vinegar salad, béarnaise sauce and chips 29.95

PADSTOW LOBSTER grilled with a shellfish reduction flavoured with fines herbs and served with a garden salad and thin cut chips. 49.95

SIDES

THIN CHIPS 3.50

BUTTERED MINTED POTATOES 3.50

GARDEN SALAD with fines herbs 4.00

CAVOLO NERO with confit garlic and fennel seeds 4.00

HISPI CABBAGE with butter and chives 4.00

SET LUNCH MENU

CAULIFLOWER FRITTERS
with cashew nut sauce.

GRILLED WHOLE SARDINES
with a tomato, garlic and thyme dressing.

FISH AND SHELLFISH SOUP with rouille,
Parmesan and croutons.

BLACK RISOTTO WITH CUTTLEFISH

COARSE PORK AND HERB TERRINE with
toasted sourdough and beetroot chutney.

SMOKED SALMON with horseradish cream.

GRILLED COD with red wine sauce and
spiced Puy lentils.

GRILLED HAKE with spring onion mashed
potato and soy butter sauce

WHOLE SEABASS steamed with ginger, garlic
and sesame, soy and spring onion.

CONFIT DUCK LEG with braised red
cabbage, sauteed potatoes and frisee.

BRAISED BEEF SHORT RIB with mashed
potatoes.

ROASTED BEETROOT with hummus, kale and
quinoa.

CHOCOLATE TART with mascarpone cream
and almonds.

PANNA COTTA with poached pears.

TIRAMISU

A SELECTION OF CHEESE *

LUNCH 2 COURSES £30.50 | 3 COURSES
£33.50

DINNER 3 COURSES £37.50

*Included in the dinner menu or available at
lunch for a supplement



DESSERTS

PAVLOVA with fresh passion fruit and Chantilly cream. 6.95

CLASSIC LEMON TART with raspberry sorbet. 6.95

STICKY TOFFEE PUDDING with clotted cream. 7.50

CHOCOLATE PAVÉ chocolate sauce, biscuit crumb, crystallised peanuts and salted caramel ice cream. 7.95

AFFOGATO vanilla ice cream, biscotti, Frangelico and espresso. 7.95

SELECTION OF ICE CREAMS AND SORBETS 6.95

A SELECTION OF CHEESES

Somerset Solstice, Cornish Kern and Colston Bassett Stilton 3 for 9.95.

Brie, Melusine, Colston Bassett Stilton, Cornish Kern and Somerset Solstice 5 for 13.95

Both served with bread and butter pickles and Rick Stein biscuits.

DESSERT WINE 100 ML .

MONBAZILLAC, DOMAINE DE GRANGE NEUVE, FRANCE, 2016 7.50

The perfect pud wine, lighter than a Sauternes but still packing the same luscious honeyed flavour and texture.

LATE HARVEST TOKAJI KATINKA, PATRICIUS, HUNGARY, 2018 41.00

CHÂTEAU PETIT VEDRINES, SAUTERNES, FRANCE, 2015 53.00

Full sweetness is balanced with a touch of acidity and golden fruit like peaches and apricots drizzled in honey.

DIGESTIVES

SAKE

AKASHI TAI, SHIRAUME GINJO UMESHU (sweet) 5.00

ENTER SAKE, JUNMAI DAIGINJO (dry) 5.00

SHERRY

LUSTAU MANZANILLA PAPIRUSA 7.50

PEDRO XIMENEZ, BELLA LUNA, SPAIN 20.00

PORT

QUINTA DE LA ROSA VINTAGE 2005 12.50

BRANDY & ARMAGNAC

HENNESSY VS 5.95

HENNESSY XO 9.95

NAPOLEON, 12-YEAR-OLD 5.95

BARON DE SIGOGNAC BAS ARMAGNAC, 10-YEAR-OLD 5.25

SOMERSET 10-YEAR-OLD CIDER BRANDY 5.95

Please ask for information on allergens.