



SAMPLE MENU

Appetisers

CHICKEN CHORIZO CROQUETTES 3.95
PORTHILLY PACIFIC OYSTERS 3.95
BROWNSEA PACIFIC OYSTERS 3.95
PADRON PEPPERS with extra virgin olive oil and sea salt 5.00

COMBESHEAD SOURDOUGH served with salted butter and marinated Kalamata olives. We tend to bake our bread a bit dark because that's where the flavour is. It's a fine line between caramelised and burnt 4.50

Starters

BLACK CUTTLEFISH RISOTTO a recipe I found in Croatia, "very black indeed" 9.95
WEST COUNTRY MUSSELS with salted black beans, garlic and ginger 9.95
LOCH DUART SALMON TATAKI served with cucumber and pickled rhubarb 10.95
ABRAHAM'S CEVICHE OF BASS AND PRAWNS with avocado, red onion, lime, tomato and chilli 10.95
FISH AND SHELLFISH SOUP with rouille, Parmesan and croûtons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 10.95

DEEP-FRIED COCONUT PRAWNS a dish from the Yucatán peninsula, accompanied by a hot and spicy papaya and habanero chilli sauce 13.95
GRILLED SCALLOPS in the half shell with pumpkin seeds, chilli and coriander butter 17.95
PRIMAVERA RISOTTO of fresh peas, courgettes and broad beans 7.95
TOMATO SOUP with sourdough 5.95
SPRING SALAD baby carrots, pearl barley, and tenderstem broccoli 7.95

Mains

FISH AND CHIPS cod from sustainable stocks deep-fried, served with chips, mushy peas and tartare sauce 17.95
WHOLE ROASTED SEA BASS with a hot sour sauce and Bok Choi 22.95
INDONESIAN SEAFOOD CURRY with sea bass, cod and prawns. Served with pilau rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli 27.95
BRAISED FILLET OF BRILL with black truffle butter, slivers of potatoes, mushrooms and truffle oil 29.95
ROAST TRONÇON OF HALIBUT in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. Served with hollandaise sauce 36.95
DOVER SOLE À LA MEUNIÈRE dusted with flour and fried in an oval pan with beurre noisette 39.95
CORNISH LOBSTER grilled, whole or half lobster subject to the seas. Served with thin cut chips and fines herbes 49.95
LOBSTER THERMIDOR we used to sell lobster thermidor 20 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 Medium 52.95
8oz FILLET STEAK from butcher Phillip Warren, Launceston, served with baby gem salad and thin cut chips 33.95
{STEAK SAUCE Bordelaise 3.00}
ROASTED BEETROOT with hummus, roasted vegetables and quinoa 14.95
TEMPURA VEGETABLES with a Thai dipping sauce 15.95
CASHEW NUT CURRY lightly spiced Sri Lankan curry with coconut milk, served with basmati rice and kachumber salad 18.95

Sides

BUTTERED POTATOES 3.95
THIN CUT CHIPS 3.95
PURPLE SPROUTING BROCCOLI with salsa verde 4.95
BUTTERED GREEN BEANS 4.00
SAVOY CABBAGE with bacon and chives 4.00