



SAMPLE MENU

APPETISERS

MARINATED KALAMATA OLIVES 2.95

SALT COD BRANDADE with olives and warm sourdough bread 3.50

PORTHILLY/DORSET OYSTERS shucked and served on ice with Cabernet Sauvignon vinegar and shallot dressing.
Three 12.95 | Six 19.95 | Twelve 39.90

COOMBESHEAD SOURDOUGH served with salted butter and olives 4.50

HALLOUMI SAGANAKI dusted in semolina, fried in olive oil and drizzled with honey, black sesame and oregano 4.95

PADRON PEPPERS with extra virgin olive oil and sea salt 5.00

STARTERS

GRILLED SARDINES with tomato, garlic and thyme dressing 7.95

FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavored with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 10.95

SALT AND PEPPER PRAWNS served with cucumber, spinach and a soy and sesame dressing 11.95

RICK STEIN SMOKED SALMON with horseradish cream 12.95

OYSTERS CHARENNAISE a seemingly odd combination – two 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 13.95

DEVILLED KIDNEYS with chestnut mushrooms on toast 8.50

MAINS

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

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 TURBOT served with hollandaise sauce 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

RAVIOLI with onion and fennel 16.95

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

SIDES

THIN CHIPS 3.95

BABY POTATOES 3.95

SEASONAL CABBAGE 4.00

TOMATO SHALLOT SALAD 4.00

GARDEN SALAD with fines herbes 4.50

DESSERTS

SELECTION OF ICE CREAMS AND SORBETS 6.95

STICKY TOFFEE PUDDING with clotted cream 7.50

PASSION FRUIT CRÈME BRULÉE 7.50

PEANUT BUTTER AND CHOCOLATE CHEESECAKE 7.95

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



BREAKFAST

JUICES 3.00 each

ORANGE / CRANBERRY / TOMATO / PINEAPPLE

FULL ENGLISH

Free range fried egg, Tywardreath sausage, bacon, mushroom, tomato, black pudding and toast 9.95

EGGS

TWO EGGS ON TOAST poached, fried or scrambled. 4.50

EGGS BENEDICT / EGGS FLORENTINE 6.95 / 8.95

FRUIT & GRAINS

GRAPEFRUIT AND ORANGE 4.00

GRANOLA, YOGHURT AND JAM 4.00

PORRIDGE WITH BLOSSOM HONEY 3.50

LIGHT BREAKFAST

KIPPERS poached with lemon or grilled with a beurre noisette. 9.95

SMOKED SALMON AND SCRAMBLED EGGS 12.95

FISH OF THE DAY 7.00

AVOCADO ON TOASTED SOURDOUGH with tomato and basil 8.00

HOT DRINKS

COFFEE Espresso, Double Espresso, Americano, Macchiato, Cappuccino, Café Latte, Flat White

TEA English Breakfast, Earl Grey, Green Tea, Chamomile, Fresh mint

HOT CHOCOLATE

Please ask a member of staff for information on allergens.