

TERRACE MENU

Sample menu

DORSET OYSTERS six shucked oysters served on ice with Cabernet Sauvignon vinegar and shallot dressing. 19.95

LANGOUSTINE ON ICE from creel pots off the west coast of Scotland with mustard mayonnaise. 7.95 each

GRILLED LANGOUSTINES with Pernod and olive oil dressing. 22.95

ST ENODOC ASPARAGUS with olive oil and Parmesan. 15.00

JAMON IBERICO DE BELLOTA the best cured ham in the world from acorn fed black pigs, matured for at least three years. Great with sourdough bread and fresh tomatoes. One of those taste combinations where one seems to endlessly complement the other. Served with sourdough and tomato salad. 18.95

GRILLED PADSTOW LOBSTER grilled lobster served with fines herbes. To some, picking the meat is too messy but to me it's a memorable feast. Served with buttered potatoes. Medium 49.95 - Large 54.95

WILD SEA BASS with an extra virgin olive oil salpicon dressing and buttered potatoes. 34.95

CHOCOLATE PAVÉ with a vanilla ice cream and crystallised peanuts. 8.90

RASPBERRY CRÈME BRÛLÉE and shortbread. 8.90

PAVLOVA with berries and Chantilly cream. 8.90

CORNISH KERN with apple chutney and sourdough biscuits. 9.95

A discretionary charge of 12.5% will be added to your bill.

Please ask for any allergen information.