



SAMPLE MENU – DAILY MENU SUBJECT TO CHANGE

APPETISERS

ROCK OYSTER 3.95

PAU BHAI red onion, coriander, green chilli chutney and poppadom. 3.95

HALLOUMI SAGANAKI honey, black sesame seeds and oregano. 4.95

COOMBESHEAD SOURDOUGH served with salted butter 3.95 "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." Ben Glazer - Head baker

PADRON PEPPERS extra virgin olive oil and sea salt. 5.00

CHORIZO CROQUETTES 3.50

STARTERS

GRILLED SARDINES with a tomato, garlic and thyme dressing. 7.95

THAI FISH CAKES with carrot, shallots and a sweet and sour dipping sauce. 7.95

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

CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley. 9.95 / Main 17.95

WEST COUNTRY MUSSELS with cider and spring onion. 9.95 / Main with chips 16.95

SALT AND PEPPER PRAWNS served with cucumber, watercress and a soy and sesame dressing. 10.95

GRILLED SCALLOPS with soy, ginger and coriander. 12.95

RICK'S SMOKED SALMON horseradish cream. 12.95

OYSTER CHARENNAISE a seemingly odd combination - freshly opened oysters with hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage, then a good gulp of cold wine like Muscadet. 13.95

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 dry sake.

ROCK OYSTERS Dorset oysters served on ice with cabernet sauvignon shallot vinegar. 19.95

SORREL, PEA AND LETTUCE SOUP pea shoots. 6.95

COARSE PORK & HERB TERRINE toasted sourdough and beetroot chutney. 7.95

MAINS

FISH AND CHIPS battered Cornish cod from sustainable stocks served with thick cut chips, mushy peas and tartare sauce. 17.95

HAKE LAKSA Indonesian chilli Sambal. 19.95

SEAFOOD GRATIN cod, prawns and scallop in a white wine and cream sauce. Emmental and breadcrumb topping with caramelised apples. 21.95

STEAMED SEA BASS FILLETS hot and sour sauce, bok choi, cashew nuts. 22.95

SHELLFISH RAGOUT served with mussels, prawns, clams and crab in a rich sauce with linguine and fines herbes. 25.95

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. 26.95

ROASTED TRONCON OF TURBOT served with hollandaise sauce. 39.95

WHOLE DOVER SOLE meunière with noisette butter, dusted with flour and fried in an oval pan. 39.95

THE "FRUITS DE MER" seafood in the French style, all left in the shell and served on ice with shallot vinegar. Half Cornish crab, oysters, prawns, mussels, cockles, clams and scallops. 45.00

CRISP CHINESE PORK BELLY with jasmine rice and bok choi. 17.95

10oz RIBEYE STEAK "seasoned with my own pepper mix" from our Launceston butcher Philip Warren, with thin cut chips, lettuce, shallots and cabernet sauvignon vinegar. 33.95

Add Bearnaise sauce 3.00 Add Peppercorn sauce 3.00

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

FENNEL RAVIOLI porcini mushrooms, sun-dried tomatoes and hazelnuts. 16.95

SIDES

BUTTERED NEW POTATOES 3.95

GREEN BEAN AND COCONUT SALAD 4.00

BUTTERED GREEN BEANS 4.00

THIN CUT CHIPS 3.95

BASMATI RICE 2.95

JANSSON'S TEMPTATION 4.95

GARDEN SALAD with fines herbes. 3.50

BUTTERED HISPI CABBAGE 4.00

TOMATO, SHALLOT AND BASIL SALAD 4.00

SET MENU

GRILLED SARDINES

with a tomato, garlic and thyme dressing.

PEA, LETTUCE AND SORREL SOUP

pea shoots.

COARSE PORK & HERB TERRINE

toasted sourdough and beetroot chutney.

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STEAMED SEA BASS

hot, sweet and sour sauce.
£3 supplement

SEAFOOD GRATIN

cod, prawns and scallop in a white wine and cream sauce.
Emmental and breadcrumb topping with caramelised apples.

CASHEW NUT CURRY

lightly spiced Sri Lankan curry with coconut milk, served with
basmati rice.

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WINCHESTER PUDDING

with clotted cream.
50p supplement for First Bite

PASSIONFRUIT PAVLOVA

with whipped cream.

CHOCOLATE PAVE

vanilla ice cream, chocolate sauce, peanut crumb and
crystallised peanuts.

VANILLA CRÈME BRULE

with summer fruit compote

LUNCH - 2 COURSES 20.95 / 3 COURSES 25.95