



Sample menu

Appetisers

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

COOMBESHEAD 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 CUTLEFISH RISOTTO a recipe I found in Croatia, "very black indeed" 9.95
CRAB LINGUINE hand picked crab meat, olive oil, chilli, garlic and parsley 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
FISH AND SHELLFISH SOUP with rouille, Parmesan and croûtons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 10.95

SALT AND PEPPER PRAWNS served with cucumber, pea shoots and a soy and sesame dressing 12.95
GRILLED SCALLOPS in the half shell with pumpkin seeds, chilli and coriander butter 17.95
TOMATO SOUP with sourdough 5.95
PRIMAVERA RISOTTO of fresh peas, courgettes and broad beans 7.95

Mains

FISH AND CHIPS cod from sustainable stocks deep-fried, served with chips, mushy peas and tartare sauce 17.95
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 TURBOT in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate. Served with hollandaise sauce 39.95
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 49.95
8oz FILLET STEAK from butcher Phillip Warren, Launceston, served with mixed leaves and thin cut chips 39.95
{STEAK SAUCE Bordelaise 3.00}
TEMPURA VEGETABLES with a Thai dipping sauce 15.95
CASHEW NUT CURRY lightly spiced Sri Lankan curry with coconut milk, served with basmati rice 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



Sample children's menu

Starters

TOMATO SOUP 3.95

MOULES MARINIERE 4.95

CUCUMBER AND CARROT DIPPING STICKS 3.95

Mains

TOMATO PASTA
with basil and pesto 6.95

FISH AND CHIPS
with green peas and homemade tartar sauce 6.95

4oz RUMP STEAK
with chips and salad 8.95

Desserts

CHOCOLATE BROWNIE
with clotted cream 4.00

STICKY TOFFEE PUDDING
With clotted cream 4.00

VANILLA ICE CREAM
With chocolate sauce & sprinkles 4.00

Available for under 12s
Children are welcome to have dishes from our à la carte
menu as a smaller portion where possible