



Sample menu

APPETISERS

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.

MARINATED OLIVES 3.00

CHORIZO CROQUETAS 3.50

ROCK OYSTER Pernod, shallot and tarragon. 3.95

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

HALLOUMI SAGANAKI honey, black sesame seeds and oregano. 4.95

PADRON PEPPERS extra virgin olive oil and sea salt. 5.00

STARTERS

GRILLED MACKEREL SALAD with tomato, garlic and thyme. 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

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

STIR-FRIED SZECHUAN PEPPER CORNISH SQUID red chilli and spring onion. 10.95

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

MAINS

SALMON FISHCAKES with sorrel, watercress and garden leaf salad, lemon and caper dressing. 14.95

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

HAKE CARLINA A Venetian recipe of tomatoes, garlic, capers and gherkins. 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, sour and sweet sauce, bok choi and cashew nuts. 23.95

SHELLFISH RAGOUT served with mussels, prawns, cockles, 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

WHOLE CORNISH LOBSTER grilled with butter and fine herbes, thin cut chips. 49.95

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

10oz RIBEYE STEAK from our Launceston butcher Philip Warren, with thin cut chips, lettuce, shallots and Cabernet Sauvignon vinegar. 33.95

Add Bearnaise sauce 3.00 | Peppercorn sauce 3.00

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

PUMPKIN TORTELLINI 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 **BABY GEM SALAD** cream and Cabernet Sauvignon vinegar 4.50 **GARDEN SALAD** with fines herbes. 3.50

BUTTERED HISPI CABBAGE 4.00 **TOMATO, SHALLOT AND BASIL SALAD** 4.00

SET MENU

GRILLED MACKEREL SALAD

With tomato, garlic and thyme.

PEA, LETTUCE AND SORREL SOUP

pea shoots.

THAI FISH CAKES

with carrot, shallots and a sweet and sour dipping sauce.

HAKE CARLINA

A Venetian recipe of tomatoes, garlic, capers and gherkins.

STEAMED SEA BASS FILLETS

hot, sour and sweet sauce, bok choi and cashew nuts.

4.95 supplement

DUCK RAGÙ

with tagliatelle.

CASHEW NUT CURRY

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

PASSIONFRUIT PAVLOVA

with whipped cream.

CHOCOLATE PAVÉ

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

VANILLA CRÈME BRULE

with summer fruit compote.

2 COURSES 20.95 / 3 COURSES 25.95

Our set menu is available for lunch and dinner Sunday – Wednesday, and for lunch and early evening until 6:30pm Thursday – Saturday.