



## 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 BRULÉ

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.