



## Sample menus

### Appetisers

- BREAD AND OLIVES sourdough, salted butter, marinated Kalamata olives and brandade 4.50
- DORSET OYSTERS on ice with a red wine and shallot dressing and lemon 3.95 each | 6 for 19.95
- CHAR ROASTED CAULIFLOWER with cashew sauce 4.50
- HALLOUMI SAGANAKI with honey, oregano and black sesame seeds 4.50
- PADRON PEPPERS extra virgin olive oil and sea salt 5.00
- CHORIZO CROQUETTAS chorizo mixed with polenta, dusted with breadcrumbs, and fried in vegetable oil 3.50

### Starters

- MACKEREL SALAD with sundried tomatoes and fennel seeds 7.95
- FISH AND SHELLFISH SOUP with rouille, Parmesan and croutons flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne 8.95
- MUSSELS with cider and spring onions 9.95
- SMOKED SALMON with horseradish cream and a slice of sourdough bread 12.95
- CORNISH CRAB WAKAME with cucumber and watercress salad served with wasabi mayonnaise 16.95
- SORREL, PEA AND LETTUCE SOUP with croutons and pea shoots 6.95
- RISOTTO PRIMAVERA with broad beans, courgettes leeks peas and garlic 7.95
- PORK AND HERB TERRINE served with toasted sourdough and beetroot chutney 7.95
- DEVILLED KIDNEYS on sourdough with chestnut mushrooms 8.50
- SASHIMI OF SEA BASS, SALMON AND SCALLOP with wasabi, pickled ginger and soy dipping sauce 17.95 | Add a glass of Daiginjo dry sake 5.25
- OYSTER CHARENTEAISE A seemingly odd combination – Freshly opened oysters with some hot, spicy sausages 13.95 | The idea is that you eat an oyster, take a bite of the sausage, then gulp a cold glass of dry white wine. Add a glass of our Rick Stein White Burgundy 12.60

### Mains

- DEVILLED MACKEREL with a tomato salad 10.95
- MUSSELS with cider and spring onions. Served with chips 16.95
- SEAFOOD GRATIN with caramelised apples (cod, scallop and prawn) 21.95
- WHOLE DOVER SOLE MEUNIÈRE with noisette butter, dusted with flour and fried in an oval pan, served with new potatoes 39.95
- SRI LANKAN CASHEW NUT CURRY lightly spiced Sri Lankan curry with coconut milk. Served with basmati rice and a poppadum 15.95
- ORECCHIETTE PASTA with chilli and cavolo nero 16.95
- PAN-SEARED CHICKEN SUPREME with black pudding and buttered potatoes 19.95
- LAMB CUTLETS with a tomato and basil salad, watercress and aioli. Served with new potatoes 28.95
- 10oz RIBEYE STEAK A 30-day dry aged, premium cut of Cornish grass-fed beef from our Launceston butcher, Philip Warren. Seasoned with our own pepper mix and served with chips, lettuce, shallots, and cabernet sauvignon vinegar 33.95  
Béarnaise sauce 3.00 | Bone marrow gravy 3.00 | Peppercorn sauce 3.00

### Classics

- FISH AND CHIPS battered prime cod from sustainable stocks served with chips, mushy peas, and tartare sauce 16.95
- INDONESIAN SEAFOOD CURRY with sea bass, cod and prawns. Served with basmati rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli 26.95
- SMALL CORNISH LOBSTER grilled with fines herbes and served with chips 44.95 | Thermidor 47.95
- ROAST TRONÇON OF WILD TURBOT WITH HOLLANDAISE SAUCE turbot in the English style, simple and probably a nicer way of eating this wonderful fish than anything more elaborate, served with hispi cabbage and new potatoes 39.95

### Sides

- BUTTERED POTATOES 3.95
- CHIPS 3.95
- TENDERSTEM with salsa verde 5.50
- GARDEN SALAD with fines herbes 4.50
- BUTTERED GREEN BEANS 4.50
- GLAZED CARROTS 4.00
- RICE with crispy shallots 3.50
- TOMATO, SHALLOT AND BASIL SALAD 4.00
- SEASONAL CABBAGE 4.00

### Set Menu

- SMOKED MACKEREL PATE with mixed leaves and melba toast
- PENANG ROAD LAKSA with hake, cucumber, pineapple and chilli
- ORECCHIETTE PASTA with chilli and cavolo nero
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- DUCK RAGOUT with tagliatelle
- PONDICHERY COD CURRY a fragrant cod curry from southern India. Served with basmati rice, raita, and a homemade paratha
- LENTIL, BEETROOT & GOATS CHEESE SALAD with rocket, walnuts and pears
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- MOUSSE AU CHOCOLAT with whipped cream
- CRÈME BRÛLÉE with berries
- RICE PUDDING with honeycomb

2 COURSES 20.95 | 3 COURSES 25.95

Our set menu is available every day for lunch and dinner apart from Saturday evenings from 5pm.

Please ask for information on allergens

A discretionary 12.5% service charge will be added to all tables

MARLBOROUGH



## Desserts

CRÈME BRÛLÉE with passion fruit 7.50

CLEMENTINE, ALMOND AND OLIVE CAKE with crème fraiche 6.95

BAKED CHEESECAKE with berry compote 7.95

WALNUT TART with crème fraiche 6.95

STICKY TOFFEE PUDDING with vanilla ice cream 7.50

CHOCOLATE PAVÉ peanut crumb and salted caramel ice cream 7.50

SELECTION OF ICE CREAMS AND SORBETS vanilla, chocolate, strawberry and salted caramel ice cream or raspberry, lemon and lime, ruby blood orange, mango sorbet 3 scoops 6.95

A SELECTION OF CHEESE Ashlynn, Cornish Kern, Roquefort, Quikes Cheddar, Finn. All served with beetroot chutney 3 for 9.95 | 5 for 13.95

## After Dinner Cocktail

CEYLON NEGRONI Campari, Tarquins Cornish gin, Martini rosso, orange 9.95

PINK GRAPEFRUIT SOUR Belvedere pink grapefruit vodka and grapefruit bitters 11.95

ESPRESSO MARTINI Belvedere vodka, coffee liqueur and espresso 10.95

## Liqueurs (25ml)

BAILEYS (50ml) 5.00 | GRAND MARNIER 3.65

COINTREAU 3.95 | AMARETTO SALIZA 3.95 | LIMONCELLO 4.25

## Coffee

Origin coffee. Blend of 50% Brazilian and 50% Colombian.  
Tasting notes of chocolate cookie, berry syrup and pecan nuts.

Espresso\* | Americano | Macchiato | Cappuccino | Café Latte | Flat White | Mocha

Coffees start from 2.10

## Tea

A selection of loose leaf Canton teas

English Breakfast\* | Earl Grey | Green Tea | Fresh Mint | Triple Mint

Teas start from 2.10

\*Decaf available



# Breakfast Menu

Available Saturday and Sunday between 8:30 – 10:45am

Available Monday and Friday between 9:00 – 10:45am

## TOASTED BREADS AND PRESERVES

toasted white and wholemeal bread with  
marmalade and strawberry jam 3.50

POACHED OR GRILLED KIPPERS 10.50

SMOKED SALMON AND SCRAMBLED EGGS 12.95

## HUEVOS RANCHEROS

Mexican style eggs served on corn tortillas with tomato,  
chilli sauce and re-fried beans 7.95

## POACHED, FRIED OR SCRAMBLED EGGS

served on toasted sourdough 6.95

## SMOKED HADDOCK OMELETTE

with Parmesan cheese 6.95

## ENGLISH BREAKFAST

Streaky bacon, sausage, tomato, mushrooms, black pudding, toasted sourdough and  
your choice of free range eggs fried, poached or scrambled 10.95

## HOT DRINKS

### COFFEE

Espresso | Americano | Macchiato | Cappuccino

Café Latte | Flat White | Mocha

From 2.10

(Decaf, and dairy free milks, available)

### TEA

English Breakfast | Earl Grey | Green Tea

Fresh Mint | Triple Mint | Chamomile

From 3.15

(Decaf, and dairy free milks, available)

## JUICES

ORANGE 3.50

APPLE 3.50

TOMATO 3.50

PINEAPPLE 3.50

CRANBERRY 3.50