

APPETISERS

HOXTON COUNTRY LOAF served with salted butter. 3.95
 MARINATED OLIVES 3.00
 ROCK OYSTER Hog Island dressing. 3.95
 TEMPURA OYSTER with soy, sesame seeds and lime. 5.00
 PAU BHAJI 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 SARDINES with pumpkin puree and gremolata. 7.95
 AMRITSARI COD with kachumber salad and mint raita. 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
 LA MOUCLADE MUSSELS saffron and parsley sauce with a pinch of curry spice. 9.95 / Main with chips 17.95
 CRAB LINGUINE handpicked white crab meat, olive oil, chilli, garlic and parsley. 10.95 / Main 18.95
 SALT AND PEPPER PRAWNS served with cucumber, watercress and a soy and sesame dressing. 10.95
 RICK'S SMOKED SALMON horseradish cream. 13.50
 OYSTER CHARENTEAISE 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.
 GRILLED SCALLOPS with serrano ham, pardina lentils and persilade butter. 17.95
 DORSET ROCK OYSTERS served on ice with Cabernet Sauvignon shallot vinegar. 21.95
 COARSE PORK TERRINE with toasted sourdough and beetroot chutney. 7.95
 DEVILLED KIDNEYS pan fried lamb kidneys and chestnut mushrooms on toasted sourdough. 8.50
 CELERIAC SOUP thyme and celeriac crisps. 6.95

MAINS

BARRY HUMPHRIES'S SALMON, CAPER AND PINK PEPPERCORN FISHCAKES tartare sauce. 14.95
 FISH AND CHIPS battered Cornish cod from sustainable stocks served with thin chips, mushy peas and tartare sauce. 17.95
 GRILLED HAKE with spring onion mash and a soy butter sauce. 19.95
 SEAFOOD GRATIN cod, prawns and scallop in a white wine and cream sauce. Emmental and breadcrumb topping with caramelised apples. 21.95
 BAKED WHOLE SEA BREAM Rota style, served on potatoes. 23.95
 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. 27.95
 WHOLE DOVER SOLE meunière with noisette butter, dusted with flour and fried in an oval pan. 42.00
 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 and scallops. 45.00
 CHICKEN FRICASSEE with morels. 19.95
 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
 VEGETABLE MAKHANAWALA CURRY cucumber and mint raita, basmati rice and chapati. 15.95
 FENNEL RAVIOLI porcini mushrooms, sun-dried tomatoes and hazelnuts. 16.95

SIDES

BUTTERED NEW POTATOES 3.95	THIN CUT CHIPS 3.95	BUTTERED GREEN BEANS 4.00
BASMATI RICE 2.95	GARDEN SALAD with fines herbes. 3.50	GREEN BEAN AND COCONUT SALAD 4.00
BUTTERED HISPI CABBAGE 4.00	SPRING ONION MASH 3.95	BABY GEM SALAD cream and Cabernet Sauvignon vinegar 4.50

SET MENU

GRILLED SARDINES
with pumpkin puree and gremolata.
 CELERIAC SOUP
thyme and celeriac crisps.
 COARSE PORK TERRINE
with toasted sourdough and beetroot chutney.
 -
 BARRY HUMPHRIES'S SALMON, CAPER AND PINK PEPPERCORN FISHCAKES
tartare sauce.
 BAKED WHOLE SEA BREAM
Rota style, served on potatoes.
4.95 supplement
 DUCK RAGÙ
with tagliatelle.
 VEGETABLE MAKHANAWALA CURRY
cucumber and mint raita, basmati rice and chapati.
 -
 STICKY TOFFEE PUDDING
vanilla ice cream.
 CHOCOLATE PAVÉ
vanilla ice cream, chocolate sauce, peanut crumb and crystallised peanuts.
 CREMA CATALANA
cinnamon, orange and lemon custard with a burnt sugar crust.
 -
 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.