



JASMINE SPRITZ

Belvedere, Aperol, Lemon Juice, Jasmine soda 13.00

APPETISERS

- SALT COD BRANDADE with warm sourdough bread 5
BREAD AND OLIVES Coombeshead sourdough, with marinated Kalamata olives 5.95
PULPO A LA FERIA sliced and sprinkled with sea salt, smoked paprika and drizzled with olive oil 7.95
HALLOUMI SAGANAKI fried in olive oil, sprinkled with black sesame seeds and oregano and drizzled with honey 5.95
DORSET OYSTERS from Brownsea Island served on ice with lemon and shallot vinegar three/ six 15.00/29.50

STARTERS

- GRIDDLED MACKEREL with tomatoes and tapenade 9.95
FISH AND SHELLFISH SOUP flavored with tomato, saffron, garlic, red peppers and a pinch of cayenne served with rouille, croutons and Parmesan 11.95
ST. AUSTELL BAY MUSSELS cooked in a cider sauce, with spring onions and finished with cream 13.95
CANTABRIAN PRAWN COCKTAIL large prawns and white crab meat with Marie rose sauce and pimentón 14.95
BEETROOT CURED SALMON with apple and cucumber salad, and horseradish dressing 15.95
SEARED TUNA GUACAMOLE with spring onion, chilli, and soy dressing 15.95
OYSTERS CHARANTAISE a seemingly odd combination – freshly opened oysters with some hot, spicy sausages. The idea is that you eat an oyster, take a bite of the sausage and then a good gulp of cold white wine three/six 16.95 /23.95
CRAB WAKAME served with wasabi mayo and cucumber salad 18.50
SCALLOPS steamed with soy, sesame, ginger and coriander 19.95
SASHIMI OF SCALLOP BLUE FIN TUNA AND SALMON served with pickled ginger, wasabi and soy dipping sauce 22.95
DEVILLED KIDNEYS with chestnut mushrooms and toasted sourdough 8.50

MAINS

- FISH AND CHIPS cod deep-fried, served with chips, mushy peas, and tartare sauce 22.95
(One Feeds Two Every time you order fish and chips, we donate a school meal to a child in poverty).
SALMON with soy, ginger and chilli glaze, served with a sesame and ginger dressed pak choi 21.95
HAKE pan fried, served with mussels and saffron sauce 26.95
WHOLE SEA BREAM grilled and then baked with celery and served with avgolemono sauce 27.95
GRILLED SEA BASS with hot, sweet chilli sauce, roasted peanuts nuts and pak choi 29.95
LEMON SOLE with pointed cabbage with a lemon butter sauce 30.95
INDONESIAN SEAFOOD CURRY with cod, sea bream, and prawns. Served with pilau rice and a green bean, grated coconut salad 30.95
TANDOORI MONKFISH served with kachumber salad, pilau rice and raita 39.95
TRONÇON OF TURBOT WITH HOLLANDAISE simple and probably a nicer way of eating with this wonderful fish 47.50
10OZ RIB EYE STEAK from Philip Warren Butchers, Launceston, served with fries and a salad of baby gem lettuce, shallots and cream with Cabernet Sauvignon vinaigrette 35.95
8OZ FILLET STEAK served with sautéed potato and watercress 42.50
DEBRA'S ACHIOTE CHICKPEAS Served with corn tortillas 18.50

SIDES

- | | |
|-------------------------------------|-------------------------------------|
| TOMATO AND SHALLOT SALAD 5 | SPICED RED CABBAGE 5.95 |
| SPRING ONION MASHED POTATO 5 | BUTTERED SPINACH 4.50 |
| GARDEN SALAD with fines herbes 5.95 | THIN CHIPS 5 |
| BUTTERED GREEN BEANS 5.95 | GLAZED CARROTS with star anise 5.95 |



DESSERTS

- CHOCOLATE DOME with vanilla ice cream and white chocolate crumb 9.95
- COFFEE AND DULCE DE LECHE CREME with apple brandy and walnuts 9.95
- STICKY TOFFEE PUDDING with Cornish clotted cream 9.50
- BERRY ETON MESS with summer berry cream & meringue 8.95
- CHOCOLATE PAVÉ biscuit crumb, crystallised peanuts and salted caramel ice cream 8.95
- PANNA COTTA with pistachio brittle 8.95
- MEXICAN RICE PUDDING with mango and honeycomb 6.95
- VANILLA CREME BRULEE with passionfruit 7.50
- A SELECTION OF ICE CREAM vanilla, salted caramel, strawberry, rocky road or chocolate chip cookie
- 3 scoops 6.95
- A SELECTION OF CHEESES
- Finn, Roquefort and Vintage Cheddar - 12.50
- Served with sourdough crispy bread and beetroot chutney.

DESSERT WINE

- MONBAZILLAC, CHATEAU RAMON, GRANGE NEUVE, FRANCE, 2018 glass (100 ML) 12.00
- BRACHETTO D'ACQUI DOGG, CONTERO, ITALY 2019 (100 ML) 15.75
- SAUTERNES BARSAC, CYPRES DE CLIMENS, FRANCE, 2016 58.00
- MORRIS OF RUTHERGLEN, MUSCAT, AUSTRALIA, NV 69.00

DIGESTIFS

SHERRY

- PEDRO XIMENEZ, BELLA LUNA, SPAIN (sweet) 8.50
- MANZANILLA PAPIRUSA, LUSTAU, SPAIN (dry) 7.70
- AMONTILLADO LOS ARCOS, LUSTAU, SPAIN (dry) 8.00

PORT

- QUINTA DE LA ROSA 10-YEAR-OLD TAWNY 12.00
- QUINTA DE LA ROSA VINTAGE 2009 20.50
- MADEIRA TINTA NEGRA, MILES, RICH, PORTUGAL NV 8.90

COGNAC, ARMAGNAC & BRANDY

- HENNESSY VS 11.90
- HENNESSY XO 19.90
- MAXIME TRIJOL VSOP 15.00
- SOMERSET TEN-YEAR-OLD BRANDY 11.90

Please ask for information on allergens.

A discretionary service charge of 12.5% will be added to your bill.