



Sample menu 2018

CAMEL VALLEY SPARKLING BRUT ROSÉ

Cornish sparkling rosé grown just along the Camel River in Cornwall. Delicate salmon pink colour, lovely floral and strawberry and lots of red apple. 11.40

APPETISERS

- PORTHILLY OYSTERS on ice with chilli, coriander and lime. 2.95 each
- OYSTERS ROCKEFELLER grilled oyster topped with a rich spinach and cayenne butter. 3.50 each
- MARINATED OLIVES with sundried tomato and bay leaf. 3.50
- SAGANAKI HALLOUMI honey, oregano, and black sesame seeds. 3.95
- HUMMUS grilled sourdough with kashmiri chilli. 3.50

STARTERS

- TUNA CARPACCIO with a mustard dressing, capers, tomato, and mint. 9.95
- CEVICHE OF SEA BASS AND PRAWNS with avocado, red onion, lime, tomato, and chilli. 9.95
- WYE VALLEY ASPARAGUS with Parmesan and extra virgin olive oil. 9.50
- CURED DUCK BREAST with melon, soy and pickled ginger. 8.95
- ROCKET SALAD with figs, parma ham, Gorgonzola, and basil. 8.00
- GREMOLATA PRAWNS chargrilled shell on prawns, garlic, lemon, and parsley, served with lemon mayonnaise. 9.95
- FISH & SHELLFISH SOUP with rouille, Parmesan and croutons. Flavoured with tomato, saffron, garlic, red peppers, fennel and a pinch of cayenne. 8.95
- CRAB LINGUINE handpicked white crab meat with tomato, garlic, chilli, and parsley. 8.95
- MOULES MARINIÈRE with cream, onion, parsley, and white wine. 9.00
- BATTERED MACKEREL with mayonnaise, pico de gallo, chilli sauce, and lime. 6.50
- SMOKED HADDOCK with a mild potato curry and poached egg. 7.50

MAINS

- COD AND CHIPS served with thick chips, mushy peas, and tartare sauce. 16.95
- PAN FRIED JOHN DORY charred baby leeks, soft boiled egg, and mustard vinaigrette. 24.50
- SIMON HOPKINSON'S WARM HAKE with cannellini beans, tomatoes, capers and tarragon. 19.00
- WILD TURBOT HOLLANDAISE tronçon of turbot in the English style; simple and probably a nicer way of eating this wonderful fish than anything more elaborate. 38.00
- FILLETS OF LEMON SOLE with pointed cabbage and lemon butter sauce. 19.50
- DOVER SOLE A LA MEUNIÈRE dusted with flour and fried in an oval pan with noisette butter. 36.00
- ROASTED SPRING VEGETABLES with beetroot hummus, purple sprouting broccoli, quinoa, chilli, and halloumi. 12.95
- INDONESIAN 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. 23.00
- HALF LARGE LOBSTER THERMIDOR we used to sell lobster thermidor 20 years ago, but fashion changed. Now there's a renaissance of French seafood dishes. I've made it lighter and more fragrant and it's rather good. 32.50
- WHOLE BAKED SEA BREAM ROTA STYLE with potato, tomato and green pepper. 18.95
- BARNESLEY CHOP with pan roasted potatoes, beetroot, shallots, and salsa verde. 17.50
- FLAT IRON STEAK with bordelaise sauce, watercress and chips. 22.50
- SEARED CALVES LIVER & PANCETTA with buttery mash, gravy, sweet & sour red onion. 18.00

SIDES 3.75 each

- HAND CUT THIN CHIPS
- BITTER LEAF SALAD with mustard dressing.
- BABY POTATOES buttered with flat leaf parsley.
- ROCKET AND PARMESAN SALAD with extra virgin olive oil.
- HISPI CABBAGE with parsley butter.
- GLAZED CARROTS with honey and tarragon.
- PURPLE SPROUTING BROCCOLI with olive oil and Cornish salt.
- TOMATO, SHALLOT & BASIL SALAD

Please ask for information on allergens.